

SPECIAL WEDDING BUFFET

SEASONAL LETTUCES

With Mixed Vegetables and A Balsamic Vinaigrette

RICE ORZO PILAF

(select 2 of the following)

APRICOT CHICKEN

Tender White Chicken with Apricot Halves and Vegetables in a Light Apricot Sauce

BLACK ANGUS SIRLOIN

With Appropriate Sauces

ROASTED SALMON

With Citrus Beurre Blanc

and

PENNE PASTA WITH WILD MUSHROOMS

And a Light Mushroom Cream Sauce

ASSORTED BREADS AND SWEET BUTTER

COFFEE BUFFET TO INCLUDE:

WEDDING CAKE

CHOCOLATE DIPPED STRAWBERRIES

HEART SHAPED SUGAR COOKIES

\$95.00

CONVERSATIONAL WEDDING

HORS D'OEUVRE AND STATIONS RECEPTION

HORS D'OEUVRE

*HORS D'OEUVRE PASSED BUTLER STYLE FROM SILVER TRAYS
(Select 6 from the "Selection of Hors D'oeuvre")*

HARVEST TABLE

*AN ARTISTIC DISPLAY OF THE SEASONS FINEST CRISP JULIENNE VEGETABLES and
FRESH SEASONAL FRUITS
Overflowing from Baskets, offered with a Dipping Sauce*

*VERMONT CABOT CHEESE ARRANGED ON A WOODEN CUTTING BOARD
With Sliced Baguette and Garnished with Plump Grapes and Strawberries*

*A WHOLE WHEEL OF BRIE CHEESE
With Toasted Pecans and Caramel Sauce and Sliced Baguette*

CARVING STATION

*SELECTED ITEMS TO BE SERVED TABLE SIDE
With Appropriate Sauces and Accompaniments
(select 2 items from "Conversational Food Stations")
and
GRILLED SEASONAL VEGETABLE PLATTER*

PASTA STATION

*PASTA, SERVED TWO WAYS
Two Selections of Sauces and Appropriate Accompaniments
(select 2 sauces from "Conversational Food Stations"
or customize to suit your guests)
and CAESAR SALAD*

COFFEE BUFFET

WEDDING CAKE

CHOCOLATE DIPPED STRAWBERRIES and HEART SHAPED SUGAR COOKIES

\$95.00

HORS D'OEUVRE SELECTIONS

(Passed Butler Style)

*(items with a * are gluten free)*

**SCALLOPS WRAPPED IN BACON*

**ASIAN SCALLOPS WRAPPED IN BACON*

**CLASSIC SHRIMP COCKTAIL*

With Spicy Cocktail Sauce

**GRILLED AIOLI SHRIMP SKEWERS*

**PAN SEARED CAJUN SHRIMP SKEWERS*

**SHRIMP SCAMPI*

SHRIMP SALAD IN A PROFITEROLE

CRAB SALAD IN A PROFITEROLE

CURRIED TURKEY SALAD IN A PROFITEROLE

ORIENTAL CHICKEN SALAD IN A PHYLLO BASKET

CHICKEN SATE

With Thai Peanut Sauce

PECAN CHICKEN

With Fruit Chutney

COCONUT CHICKEN SKEWERS

With Plum Dip

CURRIED CHICKEN SALAD

On Miniature Spiced Muffin

MINIATURE CHICKEN CORDON BLEU

ROASTED EGGPLANT BEGGARS PURSES

HORS D'OEUVRE SELECTIONS

(continued - 2)

MINIATURE BEEF WELLINGTONS

TENDERLOIN AU POIVRE CRUSTINI

BRIE AND PEAR BEGGARS PURSES

POTATO PANCAKES

With Apple Onion Compote

SWEET POTATO PANCAKES

With Apple Sauce and Sour Cream

ROASTED RED PEPPER AND ARTICHOKE HEART TARTLETS

SPINACH AND FETA CHEESE SPANAKOPITAS

BAKED BRIE AND CARAMELIZED ONION WITH BLUE CHEESE TARTS

CRAB CAKES WITH REMOULADE SAUCE

BAKED BRIE AND RASPBERRY TURNOVERS

SMOKED SALMON

With Black Bread and Capers

DUXELLES STUFFED MUSHROOM CAPS

SEAFOOD STUFFED MUSHROOM CAPS

**SAUSAGE STUFFED MUSHROOM CAPS*

COOKERY CHEESE DELIGHTS

**CALIFORNIA ROLLS (SUSHI)*

With Wasabi and Spicy Soy Dip

TOMATO BRUSCHETTA WITH BASIL PESTO

HORS D'OEUVRE SELECTIONS

(continued - 3)

CROQUE MONSIEUR

With Brie, Bacon and Maple Dip

MINIATURE REUBENS

RUSSIAN BLINIS WITH CAVIAR AND CRÈME FRAICHE

CURRIED BEEF OR CHICKEN SKEWER

CREAM CHEESE AND CINNAMON BLINTZES

Served with Sour Cream

BBQ PULLED PORK IN PHYLLO BASKETS

GRILLED LAMB WITH APPLE CHUTNEY CRUSTINI

SLICED DUCK BREAST

With Sweet Corn Relish

SEARED SCALLOPS ON A POTATO CRISP WITH MINTED PEA PUREE

QUESADILLAS

With Monterey Jack Cheese, Cheddar Cheese, Chilis, Scallions, Crisp Bacon or Chicken

Served with Salsa and Sour Cream

OR

Served with Apple, Cheddar Cheese, Brie, Shrimp and Scallion

MINIATURE ASPARAGUS QUICHE

**PROSCIUTTO ENCASED CANTALOUPE*

MINIATURE COCKTAIL FRANKS

Served with Spicy Mustard

CONEY ISLAND COCKTAIL FRANKS

Dijonnaise Dip

SPINACH & ARTICHOKE GOAT CHEESE FLATBREAD

BALSAMIC FIG AND GOAT CHEESE FLATBREAD

CONVERSATIONAL FOOD STATIONS

PASTA STATION

PENNE PASTA

(Select 2 of the following sauces)

Sun-Dried Tomatoes, Toasted Pine Nuts in a Light Cream Sauce

Spicy Fra Diavolo Sauce, Tomato Alfredo Sauce, Bolognese Sauce

A Light Mushroom Cream Sauce with Wild Mushrooms, Fresh Grated Parmesan Cheese and Crushed Red Pepper Seeds

AUTHENTIC FOCACCIA

With Bleu Cheese and Caramelized Onion Topping will accompany your choices

CARVING STATION

CARVED and or SERVED

(Select 2 of the following items)

*ROAST TENDERLOIN OF BEEF ROASTED TURKEY BREAST
BLACK FOREST HAM BLACK ANGUS SIRLOIN ROAST LAMB LOIN
RACK OF LAMB PORK TENDERLOIN BBQ'D BRISKET*

SMALL DINNER ROLLS

With Appropriate Sauces will accompany your choices

SOUTHWESTERN STATION

*GRILLED SLICED CHICKEN BREAST FAJITAS or WESTERN BEEF FAJITAS
With Grilled Onions and Peppers, Sour Cream, Salsa and Fresh Guacamole*

BEEF CHILI

Served from Toasted Bread Bowls

CHILI CON QUESO

With Blue Corn Chips

CONVERSATIONAL FOOD STATIONS

(Continued)

MASHED POTATO MARTINI'S

MASHED YUKON GOLD POTATOES

With assorted eclectic toppings to include:

Crisp Bacon or Southern Chili

Scallions, Sour Cream, Butter, Shredded Cheese

Served in Martini glasses

DECADENT DESSERT STATIONS

PICK UP DESERTS

To Include A Selection of the Following:

*CHOCOLATE DIPPED STRAWBERRIES LEMON SQUARES
CAPPUCCINO BROWNIES FUDGE BROWNIES CARMELITAS RASPBERRY
COCONUT BARS FUDGE OATMEAL BROWNIES TRUFFLES RUSSIAN TEA CAKES*

FRESHLY BREWED DECAFFEINATED COFFEE and HOT HERBAL TEAS

4.50 per person.

VIENNESE STATION

To Include A Selection of 3 of the Following Specially Prepared Desserts:

*NEW YORK CHEESE CAKE CHOCOLATE MOUSE CAKE,
RASPBERRY DREAM LAYER CAKE LEMON SUNSHINE CAKE,
LEMON POUND CAKE WHITE CHOCOLATE HAZELNUT DACQUISE
CARROT CAKE TERAMISU FRESH FRUIT TART
FRESH SLICED FRUIT AND BERRY PLATTER*

Served with Vanilla Custard Sauce and Raspberry Coulis Sauce

FRESHLY BREWED DECAFFEINATED COFFEE and HOT HERBAL TEAS

\$10.00 per person.