



WEDDING BUFFET

Five Hour Wedding Reception Includes Open Name Brand Bar,
Cocktail Hour, Champagne Toast, Dinner, & Three Tiered Wedding Cake

COCKTAIL HOUR

Displayed:

International & Domestic Cheese, Fresh Fruit Garnish, Gourmet Crackers
Grilled & Raw Vegetable Crudite, Hummus & Onion Dip, Pita Chips
Baked Brie & Onion En Croute, Raspberry Coulis

Butler Passed Hors' D'oeuvres (Choice of Six):

*Bacon Wrapped Scallops, Vegetable Egg Rolls, Potstickers, Spanikopata, Beef Satay, Mini Quiche,
Pigs in a Blanket, Sesame Chicken, Crab Stuffed Mushrooms, Chicken Satay, Swedish Meatballs, Lamb Chops*

Pasta Station:

Penne Pasta with Choice of Vodka, Pommodoro, or Porcini Cream Sauces

Carving Station (Choice of One):

Salmon Wellington, Scallop Mousse
Roast Turkey Breast, Giblet Gravy, Cranberry Compote
Smoked Ham, Caramelized Onion & Raisin Compote

RECEPTION

Salad:

(Choose Two)

Garden Salad, Balsamic Vinaigrette
Caesar Salad, Locatelli Cheese, Garlic Crouton
White Bean Antipasto Salad
Fresh Mozzarella, Sliced Tomatoes, Fresh Basil
Chilled Seafood Salad, Herb Lemon Vinaigrette

Entrees:

(Choose 3)

Accompanied With Chef's Choice of Starch & Seasonal Vegetables

Chicken Cordon Bleu, Sauce Supreme
Peppercorn Crusted Beef Tenderloin, Porcini Cognac Demi
Pistachio Crusted Pork Loin, Brandy Cherry Demi Glace
Crab Stuffed Filet of Flounder, Lemon Butter Sauce
Chicken Florentine, Spinach & Mozzarella, Lemon Butter Sauce
Filet of Salmon Provencal, Tomatoes, Garlic, Capers, Olives & Oil
Sliced Ribeye, Mushroom Au Jus
Herb Crusted Striped Bass, Truffle Cream

Dessert

Custom Three Tiered Wedding Cake

\$100.00 Per Person All Inclusive