



WEDDING BUFFET

Five Hour Wedding Reception Includes Open Premium 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

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

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

RECEPTION

Salad:

(Choice of Four)

Garden Salad, Balsamic Vinaigrette
Caesar Salad, Locatelli Cheese, Garlic Crouton
Tortellini with Roasted Vegetables
Bow Tie Pasta with Spinach, Goat Cheese, Pine Nuts, & Balsamic Drizzle
White Bean Antipasto Salad
Tomatoes & Bocconcino Mozzarella, Fresh Basil, Extra Virgin Olive Oil
Chilled Seafood Salad, Herb Lemon Vinaigrette

Entrees:

(Choose 3)

Accompanied With Chef's Selection of Fresh Vegetables, Potato or Rice, Dinner Rolls & Butter

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
Roasted Sliced Sirloin, Mushroom Au Jus
Herb Crusted Striped Bass, Truffle Cream

Dessert

Custom Three Tiered Wedding Cake
Trays of Italian Cookies, Cannoli's, & Cream Puffs

\$95 per Person

Inclusive of Service Charge & Tax