

Butlered Hors d'Oeuvres

(Served during your Cocktail Hour)

Sesame Chicken Medallion

Rolled in a Plum Dipping Sauce and Sesame Seeds

Crab Bouchee

Crab Imperial Piped into a Crispy Phyllo Cup

Grape Tomato Skewered with Bocconcini Mozzarella

Served with a Pesto Dipping Sauce

Displayed Hors d'Oeuvres

Petite Cocktail Meatballs

In a Cranberry Barbecue Glaze

Baked Artichoke Dip

Served with Toasted Baguettes and Crackers

Salad Course

Caesar Salad

Crispy Romaine, Grated Parmesan, Garlic Croutons, Chef's Classic Caesar Dressing

Crusty European Petite Pain Rolls

Served in Baskets on Guest Tables with Butter

Dinner Buffet

Braised Beef in a Portobello Mushroom Demi-glace

Roasted Salmon Filet in a Dill Butter Sauce

Tomato Vodka Pasta

Parmesan Smashed Redskin Potatoes

Summer Squash and Zucchini Sautéed in Olive Oil and Garlic

Dessert and Coffee Service

(Client provides wedding cake; we cut and serve tableside at no additional charge)

Assortment of Miniature Brownies, Cheesecakes, Lemon Bars, and Pecan Squares

Fresh Brewed Coffee and Decaffeinated Coffee

Cream, Sugar, and Artificial Sweetener

Selection of Herbal Teas