

Butlered Hors d'Oeuvres

(Served during your Cocktail Hour)

Thai Chicken Skewers

Grilled Chicken Medallions Skewered with Red and Yellow Pepper, Served with a Thai Dipping Sauce and Crushed Peanuts

Scallop Crostini

Grilled Sea Scallop, Served on a Pesto Baguette with Prosciutto and Melted Provolone

Mini Red Bliss Potato

Piped with Asiago Cheese Blend

Displayed Hors d'Oeuvres

Baked Brie

With Raspberry Glaze and Toasted Almonds, Served with Crispy Baguette Slices

Olive Tapenade and Roasted Garlic Hummus

Served with Toasted Pita Chips

Salad Course

Baby Mesclun Greens

Tossed with Sliced Strawberries, Crumbled Bleu Cheese and Candied Pecans, Drizzled with a Homemade Balsamic Vinaigrette

Crusty European Petite Pain Rolls

Served in Baskets on Guest Tables with Butter

Entrée

Plated Dinner

Boneless Chicken Medallions and Large Peeled and Deveined Shrimp in a Lemon Picatta Sauce
Wild Rice Timbale
Sautéed Sugar Snap Peas

Dessert and Coffee Service

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

Chocolate Dipped Strawberries, Cream Puffs, and Mini Cannoli

One Platter per Guest Table

Fresh Brewed Coffee and Decaffeinated Coffee

Cream, Sugar, and Artificial Sweetener

Selection of Herbal Teas