

Butlered Hors d'Oeuvres

(Served during your Cocktail Hour)

Herbed Goat Cheese Canapé with Caramelized Onion and Fig

Brie and Brown Sugar in a Crispy Phyllo Cup

Sea Scallop Wrapped in Crispy Bacon with a Ginger Hibachi Dipping Sauce

Flatbread with Grilled Filet Mignon and Horseradish Blue Cheese Crème

Rye Triangles Topped with Bacon and Swiss

Salad Course

Tender Arugula Leaves

Grape Tomatoes, Shaved Parmesan, Chef's Lemon Dijon Vinaigrette

Crusty European Petite Pain Rolls

Served in Baskets on Guest Tables with Butter

Dinner Stations

Antipasto Station

Salami, Pepperoni, and Aged Provolone

Marinated Mushrooms, Artichokes, Black Olives, and Pepperoncini

Layered Tomato and Mozzarella Drizzled with Balsamic Vinaigrette, Fresh Basil and Cracked Black Pepper

Baked Creamy Artichoke Dip, Served with Crackers and Toasted Baguettes

Carving Station

Herb Roasted Pork Loin with Raspberry Mustard Sauce

Rosemary Infused Prime Rib of Beef with Horseradish Crème and Au Jus

Garlic and Herb Roasted New Potatoes

Sauté of Crispy Fresh Vegetables

Stir Fry Station

Chicken Medallions Stir Fried with Snow Peas, Julienne Carrots and Peppers, Water Chestnuts, Broccoli, in a Soy
Ginger Sauce

Vegetable Springrolls with a Sweet Hot Dipping Sauce

Chinese Fortune Cookies

Dessert and Coffee Service

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

Seasonal Fresh Fruit Display with Hot Fudge Fondue

Fresh Brewed Coffee and Decaffeinated Coffee

Cream, Sugar, and Artificial Sweetener

Selection of Herbal Teas