

Wedding Reception Package

\$40++ per person

Cocktail Hour

*Please Select Three of the Following Hors d'Oeuvres to be
Butler Passed for One Hour*

Portobello Mushroom Phyllo Triangles

Vegetable Spring Rolls with Cajun Aioli

Tomato, Basil and Mozzarella Bruschetta

Mini Reuben with 1000 Island Dipping Sauce

Barbeque Pork Biscuit

*Ahi Tuna Lollipops with Wasabi Dip
(add \$2 per person)*

Prosciutto wrapped Asparagus

*Mini Crab Cakes with Dill Cream
(add \$2 per person)*

*Bacon Wrapped Scallops with Asian Sauce
(add \$2 per person)*

*Chicken & Cashew Spring Rolls
With Sweet Chili Dipping Sauce*

Brie and Candied Walnut Crostini

Salad Station

Please select one of the following

Traditional Caesar Salad

*Chopped Romaine Hearts served with Asiago Cheese,
Julienne Prosciutto & Focaccia Croutons
Caper Anchovy Dressing*

BLT Salad

*Iceberg Lettuce served with Grape Tomatoes,
Crumbled Applewood Smoked Bacon,
Herb Croutons & Buttermilk Chive Dressing*

Sandpiper Salad

*Mixed Field Greens, Tomatoes, Artichoke Hearts,
Kalamata & Green Olives, Purple Onions,
Feta Cheese with Oregano Vinaigrette*

Harvest Salad (add \$1 per person)

*Mixed Field Greens topped with Mandarin Orange Segments,
Sun dried Cranberries, Candied Walnuts,
Crumbled Gorgonzola Cheese with Raspberry Vinaigrette*

Spinach Salad (add \$1 per person)

*Fresh Spinach, Red Onion, Roasted Red Peppers,
Toasted Pine Nuts & Goat Cheese with
Balsamic Bacon Vinaigrette*

Entrée Accompaniments

Please select one of the following

Herb Roasted Summer Vegetables

Green Beans Almandine

Stir Fried Vegetables

AND

Please select one of the following

Garlic Roasted New Potatoes

Wild Rice Blend with Toasted Almonds

Vegetable Pasta Primavera

Loaded Red Skin Mashed Potatoes

Potatoes Dauphinoise

Entrée Selections

Please select two of the following

*Sliced Citrus Marinated Pork Loin
Served with Sweet Chili Sauce & Tropical Fruit Salsa*

*Chicken Breast rolled & Stuffed with Spinach, Sun Dried
Tomatoes and Goat Cheese
Served with Tomato Basil Jus*

*Seared Pork Loin with Apple & Raisin Compote
Served with Maple Pecan Sauce*

*Sautéed Chicken Breast Marsala
Served with Mushrooms, Shallots & Garlic*

*Seared Mahi (add \$2 per person)
Served with Mushroom & Artichoke Ragu*

*Seared Salmon (add \$2 per person)
Served with Citrus Beurre Blanc*

Buffet Enhancements

Carving Stations

Whole Roasted New York Strip

*Served with Creamy Horseradish & Caramelized Onions
Assorted Mini Rolls
\$9++ per person*

Sliced Roasted Young Breast of Turkey

*Served with Cranberry Mayonnaise & Dijon Mustard
Assorted Mini Rolls
\$5++ per person*

Marinated Pork Loin with Citrus Chili Glaze

*Served with Tropical Fruit Salsa & Sweet Chili Aioli
Assorted Mini Rolls
\$6++ per person*

Oven Roasted Bourbon Glazed Ham

*Served with Bavarian Mustard & Apple Raisin Chutney
Fresh Baked Biscuits
\$5++ per person*

Herb Crusted Tenderloin of Beef

*Served with Creamy Horseradish & Sun-dried Tomato Aioli
Assorted Mini Rolls
\$13++ per person*

Sesame Crusted Seared Ahi Tuna

*With Wakame Salad, Pickled Ginger, Wasabi Aioli & Soy Sauce
Asian Crackle Bread
\$13++ per person*

Chef Attendant Fee of \$100 per Chef.

A Service Charge of 20% and Florida State Tax of 7% will be applied to all Food & Beverage Prices

Buffet Enhancements

Culinary Displays

Oriental Sushi Rolls

*California Rolls, Tuna Rolls & Philadelphia Rolls
Wakame Salad, Wasabi & Soy Sauce
\$300++ per display (75 guests)*

Traditional Smoked Salmon Display

*Smoked Norwegian Salmon with chopped Egg Whites,
Egg Yolks, Capers, Onions & Chive Cream Cheese with
Assorted Party Breads
\$275++ per display (75 guests)*

Artesian Cheese Display

*Assortment of Sliced & Whole Cheese which include Gouda, St. Andre,
Havarti Pepper Jack, Brie, Swiss, Provolone & Cheddar
Served with Crackers & Crusty Baguettes
\$275++ per display (75 guests)*

Tuscan Antipasto Display

*Prosciutto Ham, Genoa Salami, Provolone Cheese,
Kalamata Olives, Marinated Artichoke Hearts,
Roasted Red Peppers & Pepperoncini
Focaccia Bread & Herbed Olive Oil
\$300++ per display (75 guests)*

Herb Roasted Baby Vegetable Display

*Assortment of Fresh Squash, Zucchini,
Asparagus, Mushrooms & Peppers
Served with Sun-Dried Tomato & Artichoke Tapenade
\$275++ per display (75 guests)*

Assorted Mini Sweets

*Lemon Squares, Fresh Baked Brownie Bites,
Pecan Squares, Cheesecake Bars & Petit Cookies
\$7++ per person*

Ice Cream Sundae Bar

*Vanilla & Chocolate Ice Cream, Sliced Banana's, Pineapple Topping,
Chopped Nuts, Warm Fudge Sauce,
Oreo Cookie Crumbles & Fresh Whipped Cream
\$7++ per person*

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