

Wedding Receptions

Buffet Dinner Package

(Fresh Brewed Regular Coffee, Decaffeinated Coffee, Hot Tea & Iced Tea Included.)

\$40++ per person

~Cocktail Hour~

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

Tomato, Basil and Mozzarella Bruschetta

Vegetable Spring Rolls with Cajun Aioli

Sliced Brie with Bacon Apple Compote

Spinach and Feta Cheese in Phyllo Pastry

Macadamia Chicken Lollipops with Coconut Lime Dipping Sauce

Bliss Potatoes with Sour Cream and Salmon Caviar

Goat Cheese and Pineapple Cracker

Chicken Curry Sate with Thai Peanut Dipping Sauce

Assorted Stuffed Mushrooms (Spinach and Sausage)

Additional Enhancements

(Add \$2 Per Person, Per Selection)

Mini Crab Cakes with Dill Cream

Chicken & Cashew Spring Rolls with Sweet Chili Dipping Sauce

Ahi Tuna Lollipops with Wasabi Dip

Barbeque Pork Biscuit

Portobello Mushroom Phyllo Pastry Triangles

Bacon Wrapped Scallops with Asian Sauce

Lump Crab Parmesan Cheese Puffs

Coconut Shrimp with Orange Marmalade

Lobster Cobbler Tart

Mascarpone Cheese and Onion Tart

Mushroom and Boursin Cheese Tart

~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*

*All Buffet Salads Served with:
Fresh Baked Rolls & Whipped Butter*

~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:

(Chef Attendant Fee of \$100 per Chef)

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

~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