

ULTIMATE WEDDING MENU

Cocktail Hour

Choice of 4 passed items

BUTLER PASSED ITEMS

Marinated Steak Skewers with Chimmichurri
Mini Crab Cakes with Papaya Salsa
Chicken Satay with Spicy Peanut Sauce
Spanakopita
Pork en Croute
Shrimp Potstickers
Parmesan Polenta with Filet di Pomodoro
Smoked Salmon Canapé with Mustard on Pumpnickel
Vegetable Dumplings with Ginger Sesame Soy Sauce
Potato Croquettes with Herbed Aioli
Tomato Basil Bruschetta
Wild Mushroom & Goat Cheese Crostini
Stuffed Mushrooms
Yogurt Marinated Lamb Skewers with Tzatziki
Mixed Soup Shooters

STATIONS

ANTIPASTO

marinated and roasted vegetables, fresh mozzarella, green and black olives, and assorted breads

SEASONAL FRUIT & CHEESE BOARD

assorted mild and sharp cow, goat and sheep cheeses, mixed flat breads and crackers, seasonal fresh fruit and assorted dips

CRUDITE

local seasonal vegetables and assorted dips

ENHANCEMENT STATIONS

PASTA STATION

Pasta: penne, farfalle, orecchiette, or tortellini
Sauce : vodka, pesto, marinara, fra diavlo or alfredo

SLIDER STATION

assortment of mini sliders and accompaniments

Sit Down Dinner Selections

STARTER

Select one, pre-set

Lobster Bisque

OR

Mixed Baby Green Salad

toasted pine nuts and vinaigrette dressing

ENTREES

Select three

Petite Filet Mignon

in a classic red wine demi-glace

Seafood Ravioli

mixed seafood ravioli topped with a fra diavlo sauce

Free Range Rosemary Garlic Chicken

roasted breast of chicken, fresh rosemary and garlic
in a sherry wine reduction

Honey-Soy Broiled Wild Salmon

sesame seed topped salmon filet
marinated with soy, honey and ginger

OR

Vegetarian Harvest Paella

Valencia rice, local seasonal vegetables and grilled mushrooms
in a red pepper sauce

SWEET ENDING

Dessert Sampler

plated assortment of Chef selected seasonal desserts

Fresh Brewed Coffee & Tea Service