

Wedding Cocktail Reception

Four Hour Open Bar Serving Premium Brand Liquors

Butler Passed Champagne as your Guests enter their Cocktail Reception



Hour One:

Presentation of Imported and Domestic Cheeses

on Silver Service, to include:

Brie, Vermont Goat Cheese, Aged Wisconsin Cheddar, Italian Parmigiana, Huntsman Layered Cheddar
Blue Cheese, Fontina, Wenslydale Cranberry Cheddar, Sage Derby, Dill Havarti, Le Roy Peppercorn and Dorset Drum, presented with:
Flat Breads and Assorted Crackers and Fresh Fruit Garnish

Crudités

Display of Seasonal Garden Vegetables
Served with Freshly Prepared Assorted Dips

Tuscany Table

Featuring Ciabatta Bread with an Olive Tapenade and Focaccia Triangles,
Mozzarella Bocconcini and Marinated Mushroom Salad
Fresh Tomato and Feta Cucumber Salad
Artichoke Hearts, Roasted Red Peppers and Roasted Eggplant Salad
Wheel of Gorgonzola with Flat Breads and Grapes

Butler Passed Hors D'oeuvre Selections

(Please Select Six)

Spinach Stuffed Mushrooms
Potato Pancakes with Chived Sour Cream and Apple Sauce
Wild Mushroom and Leeks Tucked in Golden Pastry
Fresh Mozzarella and Tomato Bruschetta
Vegetarian Spring Rolls with General Tso's Sauce
Yukon Gold Potato and Truffle Croquette
Fig, Fontina and Lavender in Filo
Sesame Chicken with Sweet Chili Sauce
Beef or Chicken Satay with Peanut Sauce
Cocktail Franks in Puff Pastry
Mini Beef Hamburgers with Sautéed Onions and White Cheddar Cheese
Manchego Cheese, Serrano Ham and Quince in Filo Pastry
Smoked Salmon on Pumpernickel with Dill Aioli
Deep Sea Scallops Wrapped in Bacon

Coconut Shrimp with Apricot Dipping Sauce
Steamed Shrimp Hargow with Ponzu in Porcelain Spoons
Curried Shrimp Empanada with Raisins and Almonds
Chive and Crab Bouchee
Smoked Salmon with Chive and Crème Fraiche

Hours Two and Three:

Salad Station:

Traditional Caesar Salad with Shaved Parmesan Cheese and Herbed Crouton
Spinach Salad with Goat Cheese and Mushrooms
Mixed Green Salad with Julienned Vegetables and Balsamic Vinaigrette

Carving Station:

(Please Select Two)

Roasted Breast of Turkey with Cranberry Sauce and Pan Gravy

or

Smoked Honey Mustard Ham with Grilled Pineapple Salsa and Buttermilk Biscuits

or

Roasted Sirloin with Horseradish Cream and Natural Jus

*Carving Station Served with Roasted Red Potatoes and Spring Vegetables

Chef's Station:

(Please Select One)

Crepe Station:

Three Cheese Mix with Fresh Garden Spinach and
Sliced Boneless Breast of Chicken with Wild Mushrooms

or

Pasta Station:

Penne Pasta served in a Traditional Pink Sauce and
Fusilli with Julienned Vegetables in a Plum Tomato and Basil Sauce

or

Asian Station:

Mu Shu Pork

Sweet and Sour Chicken and Vegetables

Sesame Steamed Rice

Steamed Dim Sum

Hour Four:

Customized Wedding Cake
Station of Freshly Brewed Coffees and Herbal Teas
Passed Petite Fours and Assorted Miniature Pastries

Cocktail Reception Enhancements



Seafood Raw Bar

Raw Little Neck Clams, Blue Point Oysters, Jumbo Shrimp and Crab Claws with Cocktail Sauce,
Fresh Horseradish and Lemon Wedges Displayed on an Illuminated Ice Tray
\$15.00 per person

Shrimp Cocktail Display

Jumbo Shrimp Displayed on an Illuminated Ice Tray
with Cocktail Sauce, Fresh Horseradish
and Lemon Wedges
\$10.00 per person

Tuscany Display Upgrade

Featuring an Assortment of Cured and Smoked Meats to include
Salami, Ham, Pepperoni and Proscuitto di Parma
\$4 per person

Caviar Station

Black & Red Lump Caviar
Served with Toast Points, Diced Egg Yokes and Whites, Onions, Capers and Lemon
Wedges
\$6 per person

Sushi Display

Sashimi and Sushi Presented in Classical Japanese Style on Garnished Platters
Market Value

Upgrade Your Carving Station

Whole Oven Roasted Jumbo Red Snapper with Hoisin Dipping Sauce and Pickled
Vegetables

Roasted Herb Crusted Tenderloin of Beef served with Sautéed Wild Mushrooms in a
Cabernet Demi Glace with Horseradish Cream and Sliced French Breads

Roasted Tenderloin of Veal served with a Caramelized Onion Relish and Herb Focaccia

Roasted Rack of Lamb served with a Mint Demi Glace
\$6 per person

Prices subject to change based on market value

Dessert Enhancements



Bananas Foster Station

A Captain's Table Featuring Bananas Glazed in a Rum Brown Sugar Flambé
Spooned over Vanilla Ice Cream, an Excellent accompaniment to
your custom Wedding Cake.
\$6.00 per person

Ice Cream Sundae Bar

Vanilla and Chocolate Ice Cream with
Assorted Sauces and Toppings
\$7.00 per person

The Grand Viennese Tables

Layered Tortes, Miniature Pastries, Brownies and Fresh Baked Cookies
Assorted Mousse, Freshly Cut Assorted Fruit Displays, Truffles,
Chocolate Covered Strawberries
Your Choice of Bananas Foster, Crepes Flambé or Strawberry Grand Marnier Station
Served over Vanilla Ice Cream
Including International Coffee Bar
\$15 per person

International Coffee Bar

Enhanced Coffee Station Featuring Regular, Decaffeinated and Flavored Coffee
Extensive Display of Liqueurs and Cordials
with Freshly Whipped Cream, Chocolate Shavings, Cinnamon and Nutmeg
\$5.00 per person

Intermezzo

\$3.00 per person

Fresh Sliced Fruit Platter

served to each Guest Table
\$5.00 per person

Assorted Homemade Cookie Platter

Served to each Guest Table
\$5.00 per person

Chocolate Fondue Fountain

(Select four dipping items)

Unique, Attractive and Elegant Centerpiece of Flowing Milk Chocolate over
Strawberries, Pretzels, Bananas, Butter Cookies, Marshmallows or Pineapple
\$7.00 per person plus \$75.00 Attendant Fee

Prices subject to change based on market value