



*Seasonal Refreshment (Infused Water, Lemonade, Warm or Chilled Apple Cider) & Champagne Display
Served Upon Guest Invite*

Grand Cocktail Wedding Menu

The Bar

*Five-Hour Open Bar Serving Premium Brand Liquors, a Selection of Wines,
Imported and Domestic Beer, Assorted Soft Drinks and Juices*

Two Custom Signature Cocktails Displayed with Personalized Sign at Bar

The Cocktail Reception

Fresh Market Table



Garden Vegetable Crudité & Fresh Fruit Display

*Yellow and Red Peppers, Carrot Sticks and Celery Stalks
Blue Cheese and Roasted Red Pepper Dips
Sliced Fresh Fruit*

An Assortment of Local & International Cheeses

*Displayed with Variety of Crackers and Cheese Straws
Garnished with Fresh Grapes*

Crostini & Tapas

*Roasted Artichoke Hummus with Sundried Tomato on Crostini
Ahi Tuna with Soy Wasabi Aioli on English Cucumber
Artisanal Seasonal Salads
Layered Display of Seasonal Grilled Vegetables*

Antipasto Display

*Charcuterie with Assorted Meats & Cheese, Marinated Artichoke Hearts, Roasted Garlic Red
Peppers, Sliced Mozzarella, Assorted Olives and Preserved Cherry Peppers Shooters
With Sliced Crostini Breads and Crackers*

Grand Cocktail Wedding Menu

(Continued)

Butler-Passed Hors d'oeuvres - Please Select Twelve

Vegetarian Selections

- Mini Grilled Cheese with Shooter of Tomato Soup
- Fried Mac & Cheese Bites
- Stuffed Mushrooms
- Fried Pickles Skewered with Spicy Ranch Dipping Sauce
- Italian Caprese Flatbread - Fresh Mozzarella, Garden Tomatoes, Basil, Pesto Drizzle
- Spinach and Cheese Spanakopita
- Tomato & Mozzarella with Basil Caprese Skewer (GF)
- Chinese Style Spring Rolls with General Tso's Dipping Sauce (VG)
- Vegetable Quesadillas with Avocado Salsa (VG upon request)
- Thai Curry Samosas with Chutney Dipping Sauce (VG)
- Chickpea Falafel with Tahini (VG)
- Potato Pancakes with Sour Cream & Apple Sauce (GF) *w/o sour cream VG*

Ocean Selections

- Fried Wontons filled with Crab, Cream Cheese & Chives
- Grilled Jumbo Shrimp with a Bloody Mary Cocktail Shooter (GF)
- Potato Gaufrette with Smoked Salmon, Dill & Sour Cream (GF)
- Mini Maryland Style Crab Cakes with Pecan Remoulade
- Sea Scallops Wrapped in Hickory Smoked Bacon (GF)
- Lobster Bisque

Chicken/Pork Selections

- Mini Chicken & Waffles with Maple Drizzle
- Chicken and Lemongrass Dumplings
- Pulled Pork on Jalapeno Corn Bread
- Loaded Baked Potato Bites (GF)
- Bourbon BBQ Chicken Bites
- Chicken Teriyaki Sate Skewer (GF)
- Duck Confit Pinwheels with Hoisin Sauce

Beef Selections

- Grilled Spicy Lamb Chops with Apple-Mint Glaze for Dipping (GF)
- Mini Beef Sliders Topped with Cheddar Cheese, Crunchy Pickle Chip & Chipotle Ketchup
- French Onion Soup Boule
- Miniature Beef Empanadas
- All Beef Franks with Mustard in Pastry Puff
- Miniature Beef Wellington
- Beef Teriyaki Sate Skewer (GF)

VG- Vegan
GF- Gluten Free

Client may choose to substitute All Hors d'oeuvres for additional chef attended cooking station

Grand Cocktail Wedding Menu

(Continued)

Please Select Two Stationary Captains Tables...

Down the Shore

New England Littleneck Clams Steamed in Garlic Lemon Butter Sauce
Steamed Prince Edward Island Mussels with Red or White Sauce
Served with Garlic Breadsticks

Tuscany Table

Pick two items...

Penne Pasta in a Traditional Pink Triple Distilled Vodka Sauce, Pancetta & Parmesan
Artisanal Tortellini with Mushrooms, Roasted Garlic, Peas, Pancetta & Parmesan Cream Sauce
Eggplant Rollatini
Crispy Buttermilk Calamari with Spicy Marinara

Sabor Latino

Chorizo & Chicken Paella
Pan Fried Sweet Plantains with Homemade Crema

Mac & Cheese Bar

with all the toppings...

BBQ Chicken, Cajun Andouille Sausage, Toasted Breadcrumbs, Bacon, Diced Tomatoes,
Shredded Cheeses, Hot Sauces, Chives, Sautéed Mushrooms, & Minced Broccoli
**Upgrade Option: Add Lobster Mac & Cheese (Market Price)*

Asian Inspired

Korean Barbequed Beef with Scallions and Carrots over Mild Kim Chee
Vegetable Potstickers with Soy and Sweet Chili Dipping Sauces

Philly Love

Mini Philly Cheesesteaks
Warm Pretzels with Cheese Sauce for Dipping

Sliders & Spuds

Angus Beef Sliders Topped with Cheddar Cheese, Crunchy Pickle Chip & Chipotle Ketchup
Golden Salted Waffle Fries

Island Fare

Roasted Jerk Chicken with Caribbean Saffron Rice
Crispy Yucca Fries

Grand Cocktail Wedding Menu

(Continued)

Dinner Hours

Champagne Toast

Please select Four Chef Attended Stations...

Butcher Block

Please Select Two (2) Item to be Carved...

Corned Beef Brisket with Natural Jus, Sauerkraut, Spicy Brown Mustard

Herb Crusted Loin of Pork

Roasted Turkey Breast with Natural Gravy and Cranberry Compote

Bone In Smoked Lancaster Valley Ham with Whole Grain Mustard

Maple & Lime Glazed Cedar Plank Salmon

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Mash-Tini Bar

Fresh Whipped Idaho and Sweet Potatoes Served Martini Style with choice of any toppings...

Crispy Smoked Ham, Fresh Snipped Chives, Slow Roasted Garlic Cloves, Sweet Butter,

Gravy, Sour Cream, Crispy Bacon Bits, Candied Pecans and Brown Sugar, Miniature

Marshmallows, Shredded Sharp Local Cheddar Cheeses, Beer Cheddar Cheese Sauce and

Crumbled Imported Feta with Warm Butter Braised Leeks and Minced Broccoli

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Authentic Mexican Taco Station

Choice of Two served with Soft & Hard Corn Tortillas...

Carne Asada

Al Pastor

Grilled Shrimp

Toppings to include... Queso Fresco, Limes, Pickled Onion, Chopped Cilantro,

Shredded Cabbage, Pico de Gallo & Crema

Served with Spanish Rice & Margaritas on the Rocks

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Grand Cocktail Wedding Menu

(Continued)

Chinatown Stir-Fry Station

In a Hand Hammered Wok, we will serve...

Chicken Lo Mein Noodles, Accompanied by

Mung Bean Sprouts, Mushrooms, Scallions, Snow Peas, and Plum Roasted Pork

Served From To-Go Containers with Lucky Fortune Cookies and Authentic Chop Sticks

Accompanied by Vegetarian Wok-Fried Rice and Steamed Pork Shu Mai Dumplings

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Beer Garden Grill

Smoked Sausages - Kielbasa & Bratwurst

Caraway Kraut

Pan Fried Potato Pierogies

Warm Pretzels with Assortment of Five Mustards

& Sampling of Seasonal Beer

Grand Cocktail Wedding Menu

(Continued)

Desserts

Your Specially Designed Custom Wedding Cake
Plated & Served to Each Guest

Tableside Coffee Service

Freshly Brewed Coffee - Regular and Decaffeinated, Assorted Teas



Your Choice of Two of the Following Dessert Enhancements...

Swiss Milk Chocolate Fountain

Surrounded by Strawberries, Pretzel Logs, Oreo Cookies, Bananas,
Pineapple Spears and Giant Marshmallows

Ice Cream Cookie Sandwich Bar

Chocolate Chip Cookies, Oatmeal Raisin Cookies, & Sugar Cookies
Topped with Vanilla & Chocolate Ice Cream
& Tossed in your Favorite Toppings

to Include Nuts, Rainbow & Chocolate Sprinkles, Crushed Oreos, Crushed Andes Candies,
Coconut Shavings, & Mini Chocolate Chips

Belgium Waffle Station

Choice of...

Warm Belgium Waffles Topped with Vanilla Ice Cream, Fresh Strawberries,
Whipped Cream, and Warm Maple Syrup

Or Warm Chocolate Waffles Topped with Whipped Cream, Jumbo Toasted Marshmallow,
Graham Cracker Chunks, Dulce de Leche Drizzle, and Brandied Cherries

Dessert Crepe Station

Delicate Crepes filled with ...

Warm Bananas Foster

Nutella & Fresh Strawberries

Topped with Vanilla Ice Cream

Cobbler Bar

Warm Apple, Blueberry & Peach Cobblers
Topped with Vanilla Ice Cream & Drizzled with Caramel

Miniature Dessert Bar

Smores' Mousse Cups, Churros, Assorted Cookies, Cannoli's, Tiramisu, & French Macarons

Wedding packages are designed for 50 guests or more