

Classic Sit Down Wedding

COCKTAIL HOUR

Cold Displays

Bruschetta Trio

Tomato, Basil, and Onion

Roasted Red Pepper, Garlic and Mediterranean Olive

Caprese

Vine Ripe Tomatoes with Fresh Mozzarella and Basil

International Cheese & Fruit

Selection of Imported Cheeses and Fresh Seasonal Fruits served with Assorted Crackers

Vegetable Cudit 

Bouqueti re of Fresh Garden Display

with Spinach and Artichoke Dip and Roasted Red Pepper Hummus



Chef Attended Pasta Station

(Choice of Three)

Bow Ties Tuscany

Sundried Tomatoes, Artichoke Hearts, Asparagus in White Wine & Herb Sauce

Cavatelli & Broccoli

with Fresh Pecorino Romano & Garlic

Gemelli

with Crumbled Sausage, Broccoli Rabe, and Wild Mushroom Cream Sauce

Mezza Rigatoni Bolognese

Penne Ala Vodka

Three Cheese Tortellini

with Basil Pesto Cream

Beggars Purse

Roasted Pear and Four Cheese with Wild Mushroom Demi Glace

All Pasta Stations Include:

Pecorino Romano Cheese, Red Pepper Flake & Focaccia



HORS D'OEUVRES

(Choice of Ten)

Customary Passed Hors D'oeuvres

Baby Corn Beef Pastrami Reuben	Mini Philly Cheese Steak with Pretzel Roll
Bacon Wrapped Scallop	Pear and Gorgonzola Purse
Black Angus Cheddar Slider	Petite French Onion Soup
Black and White Sesame Chicken Satay	Poblano and Chipotle Beef Satay
Brie and Raspberry Package	Seafood Ceviche served on a Mini Taco Shell
Caribbean Salmon	Seared Beef Tenderloin with Horseradish Aioli
Chicken & Cheese Quesadilla Cone with Guacamole	Sesame Chicken Wrapped in a Pea Pod
Chicken and Waffle	Short-Rib Pie with Provolone Cheese
Coconut Shrimp with Mango Chutney	Spinach & Artichoke Tart
Coney Island Frank in Croute with Dijon Mustard	Spinach and Three Cheese Stuffed Mushroom
Crab Cake with Boom Boom Sauce	Steaktini
Crispy Shrimp Shumai with Wasabi Aioli	Thai Chicken on a Sugarcane Skewer
Edamame Potsticker	Thai Chicken Satay
Filet Mignon Negimaki	Thai Salmon
Fresh Mozzarella en Carozza with Tomato Ragu	Tuna Carpaccio over Seaweed Salad
Haberno Salmon	Tuna Tartare
Mini Lobster Mac and Cheese	Wild Mushroom Risotto Cake
Mini Monte Cristo	Wild Mushroom Strudel

Cold Passed Hors D'oeuvres

Crab and Gazpacho Shooters
Herbed Goat Cheese Crostini with Kalamata Olive Tapenade
Long Island Oyster with Bloody Mary Cocktail Sauce
Miniature Fresh Fruit Smoothie
Sushi Grade Scallop served on a Shell

Supplemental Hors D'oeuvres*

New Zealand Lamb Chop
Shrimp Cocktail

**Supplemental Hors D'oeuvres available for an additional charge*



RECEPTION

FIRST COURSE

(Choice of One)

Butternut Squash Soup

Served in an Espresso Cup

Lobster Bisque

Served in an Espresso Cup

Mushroom Risotto Cake

Pear & Gorgonzola Purse

Vegetable Tower

*Grilled Portabella Mushrooms, Eggplant, Zucchini, Squash,
Red and Yellow Peppers, with Balsamic Syrup*

Vine Ripe Tomatoes, Fresh Burrata, Crispy Basil

with Yellow Tomato Pesto and Balsamic Syrup

Wild Mushroom & Goat Cheese Purse

Paired With

SALAD

(Choice of One)

Baby Romaine Hearts Salad

*with Prosciutto de Parma, Olive and Sundried Tomato Tapenade,
Grape Tomatoes and a White Balsamic Vinaigrette*

Boston Bibb Salad

*Bibb Lettuce, Sliced Grapes, Red & Green Apples,
Smoked Gouda with an Apple Cider Vinaigrette*

Harvest Salad

*Mixed Baby Lettuce, Cucumber, Enoki Mushrooms,
Mandarin Oranges, Craisins with a Cranberry Balsamic Glaze*

Baby Kale Salad

Baby Kale and Boston Bib Lettuce, Roasted Pear, Mandarin Orange, Craisins, Champagne Vinaigrette

Tricolore Salad

*Arugula, Radicchio, Baby Lettuce, Mandarin Oranges, Raspberries, Craisins, Candied Almonds,
Garnished with Corn Shoots with a White Balsamic Vinaigrette*

Accompanied by Warmed Artisanal Dinner Rolls



ENTRÉES

(Choice of Two Entrées plus One Vegetarian)

Frenched Breast of Chicken with Madeira Wine Reduction

sautéed Portobello Mushrooms, Prosciutto, Roasted Red Peppers, Fontina Cheese, and Sage

Frenched Chicken Breast with Wild Mushroom and Goat Cheese

Potato Hash and Baby Vegetables

Roasted Organic Chicken with Thyme Jus

Garlic Mashed Potatoes and Baby Vegetables

Floridan Grouper with Lemon Beurre Blanc

Sautéed Spinach, Sundried Tomatoes, Roasted Peppers, Gaeta Olives, Basmati Rice and Baby Vegetables

Orange Ginger Miso-Glazed Pan Seared Grouper

Basmati Rice and Baby Vegetables

Eight Hour Braised Short Ribs in a Merlot Reduction

Garlic Mashed Potato and Baby Vegetables

Grilled Bone In Pork Chop

Apple & Raisin Compote, Caramelized Onions, Brown Sugar, Garlic Mashed Potatoes and Baby Vegetables

Vegetarian

Chef's Choice

DESSERT

Wedding Cake Served with Chocolate Covered Strawberry

Coffee & Decaffeinated Coffee

Traditional & Herbal Teas



UPGRADED ENTRÉES

Orange Ginger Miso-Glazed Pan Seared Sea Bass

Basmati Rice and Baby Vegetables

Pan Seared Sea Bass

Sautéed Zucchini and Heirloom Tomato Broth

Filet Mignon with Shrimp Provencal

Maryland Crab Cake with Filet Mignon

Black Angus Beef Tenderloin in a Cabernet Demi-Glace

Wild Mushrooms, Frizzled Onions, Garlic Mashed Potatoes and Baby Vegetables

Please see our upgrades for additional recommendations.

