



YOUR INTERNATIONAL WEDDING BUFFET

Cocktail Hour

Gourmet Style Butler Hors D'Oeuvres

(Please Select 10)

- Vegetarian Spring Roll with Oriental Dipping Sauce
- Italian Sausage Stuffed Mushrooms
- Gourmet Pizza
- Grilled Pineapple Fan
- Risotto Bites with Marinara Sauce
- Baked Clams Casino
- Sweet Potato Puffs
- California Rolls
- Cocktail Franks en Puff Pastry
- Sesame Chicken
- Smoked Salmon Crostini
- Lemongrass and Chicken Wonton
- Salmon Cakes with Cucumber and Dill Cream
- Chicken Shumai with Ginger Sauce
- Caramelized Onion and Goat Cheese Tarts
- Brie and Cranberry Filo Cup
- Crab Cakes with Cajun Mayonnaise
- Miniature Chicken Cordon Bleu with Honey Mustard
- Parmesan Cups with Olive Tapenade
- Fried Shrimp Remoulade
- Scallops Wrapped with Hickory Smoked Bacon
- Marinated Ceviche Shooters
- Crème Fraiche and Caviar served on Asian Spoons

Shrimp Cocktail
Parmesan Crusted Artichokes
Miniature Sausage and Cheese Calzones
Spinach Filo
Chicken and Cheese Quesadillas
Beef Empanadas with Crème Fraiche
Chicken Teriyaki Skewers
Dates Stuffed with Chorizo
Miniature Beef Wellington
Herb Crusted Baby Lamb Chops with Mint Pesto

Cold Decorated Displays

A Display of Imported and Domestic Cheeses served with
English Biscuits, Garlic Flat Breads, Table Water Crackers
Mirror Display of Seasonal Fresh Cut Sliced Fruits
Garden Fresh Vegetable Crudités served with Assorted Seasonal Dips

Buffet Presentation

CHAMPAGNE TOAST

Italian Antipasto

Salumeria Display featuring Imported Prosciutto, Capocollo, Genoa Salami, Mortadella
Accompanied by Provolone, Fresh Tomatoes and Mozzarella, Hot and Sweet Stuffed Peppers

Balsamic Slaked Grilled & Roasted Vegetables featuring
Tri-Color Peppers, Zucchini, Asparagus Spears and Portabella Mushrooms

Assorted Imported Olives accompanied by an Artisan Bread Display with Infused Flavored
Olive Oils

Featuring Focaccia, Olive Bread, Semolina Rolls, Tuscan Bread and Sweet Rolls

Demi-Tasse Soup and Salad Station

Served in Espresso Cups Topped with a Parmesan Twist
Chicken Corn Chowder, Cream of Mushroom, Watermelon Gazpacho, Butternut Squash,
Asian Kombu Broth, New England Clam Chowder,
Or Let our Chef's Prepare One of Your Favorites!
Accompanied by Choice of
Classical Caesar Salad or
Mixed Greens with Dried Cranberries and Candied Walnuts finished with Raspberry Vinaigrette

Captain's Stations

Carving Station featuring
Garlic and Rosemary Roast Leg of Lamb au jus
Roast Loin of Pork Stuffed with Pine Nuts, Sun-dried Tomatoes and Spinach with Port Wine
Sauce

Apple Wood Smoked French Turkey Breast with Herb Cranberry Glaze
Honey Roasted Smoked Pit Ham
Whole Roast Tile Fish with Sliced Carrots, Potatoes, Fennel and an Avocado Aioli
Steamship Round of Beef
(100 Guest Minimum)
Whole Roast Pig
(100 Guest Minimum)

And

Pasta Station featuring
Penne a la Pink Vodka Sauce with Peas and Prosciutto,
Gnocchi Bolognese or Cheese Ravioli with Sambuca Cream

Silver Chafing Dishes

Petite Sliced Prime Rib with Oven Roasted Potatoes

Sliced Beef Tenderloin au Poivre with Garlic Whipped Potatoes
Chicken and Shrimp Sauté with White Rice
Boneless Chicken Filet with Roasted Peppers and Fresh Mozzarella finished with White Brandy
Sauce with Wild Rice
Chicken with Artichokes, Tomatoes, Capers and White Wine Sauce with Rice

Pecan Crusted Tilapia with Pineapple Beurr Blanc
Paella prepared with Shrimp, Clams, Scallops and Saffron Rice
Baked Salmon with Creamed Leeks

Vegetable du Jour

Dessert

Wedding Cake served with Our
Gourmet Dessert Sampling
Premium Blend Regular and Decaffeinated Coffee and Piping Hot Tea

Five Hour Beverage Service

Champagne
Chardonnay, White Zinfandel and Merlot Wines
Premium Liquors to include
Smirnoff, Absolute, Beefeater, Bacardi, Dewar's, Seagram's 7 and Jack Daniels
Beer to include Budweiser, Heineken and Coors Lite
Soda and Non-Alcoholic Beer

Enhancements

Complimentary Seating Cards
Directions Cards
Crisp Table Linens to the Floor and Choice of Colored Napkins

Chair Covers with Coordinating Sash
Candlelit Silver Candelabras on each Guest Table
Complimentary Bridal Suite
Musician and Photographer Dinners Provided at Discounted Rate

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