



YOUR ELITE WEDDING BUFFET

Hors D'Oeuvres

Begin Your Evening with Our Chef's Selection of
Passed Hors D'Oeuvres for One-Half Hour
Including

Miniature Chicken Cordon Bleu
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
Cocktail Franks en Puff Pastry
Salmon Cakes with Cucumber and Dill Cream

Buffet Presentation

CHAMPAGNE TOAST

CHILLED SELECTIONS

Presentation of Fresh Sliced Fruit
Vegetable Crudités

Tossed Salad with Assorted Dressings, Caesar Salad or
Mixed Greens Topped with Dried Cranberries, Chopped Walnuts and Raspberry Vinaigrette

CAPTAIN'S CARVING STATION

(You May Select One)

Apple Wood Smoked French Turkey Breast with Cranberry Orange Relish,
Honey Mustard Basted Smoked Ham

ENTREES

Beef Bourguignon with Herb Mashed Potatoes or Petite Sliced Prime Rib with Oven Roasted
Potatoes

Chicken Francaise, Chicken Marsala or Chicken Pommedore

Sole Florentine, Paella or Seafood Newburg

Penne Pasta con Vodka, Tomato Basil Risotto or Pilaf Style Rice

Vegetable du Jour

FROM THE BAKERY

Sliced Vienna Bread served with Whipped Butter

Dessert

Wedding Cake

Premium Blend Regular and Decaffeinated Coffee and Piping Hot Tea

Four Hour Beverage Service

Champagne

Chardonnay, White Zinfandel and Merlot Wines

Premium Liquors to include

Smirnoff, Beefeater, Bacardi, Dewar's, Seagram's 7 and Jack Daniels

Beer to include Budweiser 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