



YOUR STATION WEDDING RECEPTION

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

CHAMPAGNE TOAST

Stations

(Please Select Three)

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

Carving Station featuring

A Uniformed Attendant to Carve Your Choice of
Garlic and Rosemary Roast Leg of Lamb au jus
ARoast 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)

Saute Station

Shrimp and Bay Scallops Sautéed in Garlic Wine Presented on White Rice

Pate Station

Poached Salmon Tapenade, Chicken Liver and
Smoked White Fish served with
English Biscuits, Garlic Flat Breads and Table Water Crackers

Southwestern Station

Grilled Chicken or Beef served with Onions, Peppers and Picante Rice
Presented on Warm Fajitas and
Accented with Sour Cream and Guacamole

Pasta Station featuring Your Choice of Two

Linguini with White Clam Sauce
Grilled Chicken and Chorizo over Orecchiette
Cheese Ravioli with Sambuca Cream
Penne a la Pink Vodka Sauce with Peas and Prosciutto
Gnocchi Bolognese
Miniature Rigatoni in Marscepone Cheese with Concasse Tomato and Bacon Bits

Vol au Vent

Flakey Pastry Shells Topped with
Shrimp and Scallop Alfredo and Wild Mushroom Cream

Gourmet Grillers

A Gourmet Spin on the Traditional Grilled Cheese
Your Choice of
Grilled Plum Tomato, Fresh Basil, American and Mozzarella Cheeses
Classic Cuban featuring Sliced Ham Pickles. Mustard and Swiss Cheese
Sautéed Spinach and Diced Tomato with Feta Cheese
Brie with Sliced Turkey Breast and Cranberry Sauce
Grilled Portabella Mushroom with Pepper Jack Cheese

Asian Wok Station

Vegetable Fried Rice with Coconut Foam
Served with
Hibachi Shrimp, Chicken, Steak or Hoisin Pork Tips

Mashed Potato Bar featuring

Fresh Whipped Idaho and Sweet Potatoes served Martini Style
with Brown Gravy, Frizzled Onions, Roasted Corn, Green Spring Onions,
Bits of Bacon, Sweet Whipped Butter, White Cheddar Cheese,
Brown Sugar, Cinnamon, Toasted Pecans and Miniature Marshmallows

Demi-Tasse Soup Station

Served in Espresso Cups and 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!

Silver Chafing Dishes

(Please Select Four)

Boneless Chicken Filet with Roasted Peppers and Fresh Mozzarella finished with White Brandy
Sauce

Pecan Crusted Tilapia with Pineapple Beurr Blanc presented on Basmati Rice

Italian Sausage Stuffed with Basil and served with Bell Peppers and Onions

Chicken Breast with Dried Apricots and Cranberries

Veal Meatballs in a Cream and Caper Sauce

Beef Tenderloin Tips au Poivre with Garlic Whipped Potatoes

Cointreau Marinated Julienne Duck presented on Wild Rice

Chicken with Artichokes, Tomatoes, Capers and White Wine Sauce

Mussels Marinara

Fried Calamari served with a Fresh Tomato Sauce

Eggplant Rolatini

Steamed Clams in Bianco Pesto

Seared Pork Tips served with Yellow Rice and Beans

Baby Osso Buco

Paella prepared with Shrimp, Clams and Scallops presented on Saffron Rice

Pierogies served with Sautéed Onions and Sour Cream

Kielbasa and Sauerkraut

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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