

The Bridal Bouquet!

Champagne toast

Butler passed Hors d'oeuvres

Spanakopita

Chicken & pineapple brochettes

Smoked salmon rosette on cucumber

Cozy Shrimp

Stationary Hors d'oeuvres

*Roasted & raw vegetable crudités with cured olives, bleu cheese dip, red pepper aioli
& herb-infused olive oil*

Imported & domestic cheese tray with assorted sliced fruit & seasonal berries

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Buffet Dinner

(Served with an assortment of warm rolls and butter)

Salad Station

*Mixed mesclun garden greens with a variety of toppings including shredded carrots, red onions, vine ripe
Tomatoes, mushrooms, cucumbers and croutons.*

Assorted salad dressings

Carving Stations

Herb Roasted Strip Loin Au Jus

**Served with au jus, appropriate condiments and silver dollar rolls*

\$75 Chef carving fee

Roasted Breast of Turkey

**Served with appropriate condiments and silver dollar rolls*

\$75.00 Chef's carving fee

Action Station

Roman Pasta Station

Tri color cheese tortellini and farfalle pastas served with marinara and pesto cream sauces

Warm garlic bread and parmesan cheese

\$75.00 Chef's fee

Dessert

Coffee service

Cutting and serving of the wedding cake

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