

## ***The Icing on the Cake!***

*Champagne toast*

### ***Butler passed Hors d'oeuvres***

*Assorted sushi California rolls*

*Lobster salad on red endive*

*Smoked salmon rosette on cucumber*

*Rare Beef Tenderloin with Horseradish on toast Point*

*Miniature crab cakes with rémoulade sauce*

*Miniature beef Wellingtons*

### ***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, alfalfa sprouts, nuts,  
Chopped eggs, bacon, red onions, dried fruit, vine ripe tomatoes, mushrooms, cucumbers and croutons.*

*Served with assorted salad dressings*

*Vine ripened beefsteak tomato and buffalo mozzarella salad*

*Grilled, marinated, fresh vegetable salad*

### ***Carving Station***

*(choose two)*

*Three peppercorn, roasted tenderloin of beef*

*Togarashi seared tuna with Asian slaw*

*Roasted Breast of Turkey*

*Honey Roasted Smoked Ham*

### ***Wok Station***

*Choose Tender Chicken, Shrimp or Beef with Napa cabbage, snow peas, peppers,  
Water chestnuts, bean sprouts and broccoli.*

*Served with a teriyaki glaze*

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### ***Dessert***

*Coffee service*

*Cutting and Serving the Wedding Cake*

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