



## WEDDING BUFFET COCKTAIL HOUR

### **Domestic Cheese Display**

*Wisconsin Cheddar, Provolone, NY State Swiss, Dill Havarti & Smoked Gouda Cheeses  
Gourmet Crackers, Fresh Fruit Garnish*

### **Fresh Garden Vegetable Crudite**

*Assortment of Market Fresh Vegetables Served with Onion & Ranch Dips*

### **Chafing Dish Station**

*(Choice of Two)*

*Mini Pierogies, Baked Clams, Spinach & Artichoke Dip, Fried Calamari  
Eggplant Rollantine, or Sweet Italian Sausage & Peppers*

### **Chef's Butler Passed Hors d'Oeuvres**

*Selection of Eight*

#### **Cold Selections**

*Fresh Tomato and Basil Brushetta, Balsamic Syrup  
Smoked Salmon, Marbled Rye, Chive Cream Cheese  
Red Grape Chicken Salad, Belgium Endive  
Skewered Boccocini Mozzarella, Roasted Red Pepper and Basil  
Tender Asparagus Wrapped In Prosciutto  
Shrimp Cocktail with Cocktail Sauce (\$1.95 Additonal)  
Tuna Tartar In Cucumber Cup With Wasabi Aioli (\$1.95 Additional)*

#### **Hot Selections**

*Sesame Chicken Skewer with Teriyaki Peanut Sauce  
Petit Maryland Style Crab Cake with Remoulade  
Brie And Raspberry In Phyllo  
Sliced Sirlion on Crostini, Shallot Jam, Crispy Onion  
Vegetable Egg Roll, with Ginger Soy Dipping Sauce  
Pork Potstickers, Thai Chili  
Baby Spinach & Artichoke Quiche  
Mini Brooklyns- Cocktail Size Pastrami And Corn Beef Reubens  
Mini Cubans - Cocktail Size Ham, Pork, Swiss & Pickles  
Spanikopita with Yogurt Sauce  
Black Bean And Spicy Chicken Spring Rolls  
Pasilla Pepper Rubbed Chicken Quesadillas  
Black Bean & Corn Taquitos with Clantro Lime Sour Cream  
Risotto & Goat Cheese Croquettes  
Scallops Wrapped In Bacon  
Cocktail Franks, Served With Dijon  
Sausage and Pecorino Stuffed Mushrooms  
Beef Tenderloin Kabob with Peppers & Onions  
Coconut Shrimp, Mango Coulis  
Baby Lamb Chops (\$2.95 Additional)*



## **RECEPTION**

*(Choice of Three)*

Field Greens, Grape Tomatoes, Bermuda Onion, Cucumbers, & Garlic Croutons with Assorted Dressings  
Traditional Caesar Salad with Anchovy Vinaigrette, Shaved Parmesan & Garlic Croutons  
Napa Cabbage Slaw with Asian Vegetables, Cilantro & Roasted Cashews with Ginger Dressing  
Farfalle Pasta Salad with Kalamata Olives, Roasted Red Peppers, Pesto & Pepperoncini  
Fresh Mozzarella, Grape Tomato, Fresh Basil & Balsamic Vinaigrette  
Roasted Potato, Chopped Celery & Bermuda Onion with Grain Mustard & Honey Vinaigrette  
Seafood Ceviche Salad with Shrimp, Mussels, Calamari & Crab Cilantro Lime Vinaigrette

## **Entrees**

*(Choice of Three)*

Chicken Madeira, Kennett Square Mushrooms, Pancetta & Pearl Onions with Madeira Wine  
Tuscan Chicken, Artichokes, Sun Dried Tomato & Fontina Cheese with Roasted Garlic Cream Sauce  
Chicken Francaise, Parmesan & Egg Dipped Chicken Breast with Lemon Butter Sauce  
Sycamore Penne Pasta, Oven Roasted Tomatoes, Fresh Basil with Pesto Cream  
Grilled Portabella & Roasted Pepper Lasagna with Smoked Mozzarella, Ricotta & Mascarpone Cheese  
Rigatoni ala Vodka Garnished with English Peas, Pearl Onions & Crispy Prosciutto  
Lemon Butter Sole with Artichokes, Capers, Basil & Oven Roasted Tomatoes  
Sesame Crusted Salmon, Water Chestnuts, Bamboo Shoots & Bok Choy with Ginger Soy Glaze

## **Carving Station\***

*(Choice of One)*

Carved Roasted Baron of Beef, Au Jus & Horseradish Cream  
Roast Turkey, Giblet Gravy, Cranberry Sauce  
Brown Sugar Glazed Virginia Ham with Bourbon Apple Compote  
Sea Salt Crusted Prime Rib of Beef, Au Jus & Horseradish Cream - (\$3.95 per Person supplemental)  
*Accompanied With Roasted Potato, Fresh Vegetables, Dinner Rolls & Butter*

## **Dessert**

Table Platters of House Made Petit Fours, Mini Cannoli's and Cream Puffs

**\$115 per Person**

*Inclusive of Service Charge & Tax*

*Five Hour Reception Includes Premium Open Bar,  
Freshly Brewed Coffee, Assorted Teas and Soft Drinks*