



WEDDING SIT DOWN COCKTAIL HOUR

Displayed:

Domestic Cheese Display

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

Italian Charcuterie

*Cured & Dried Sliced Italian Provisions, Balsamic Grilled Vegetables, Olives, Pepperoncini, Cherry & Roasted Peppers
Fresh Mozzarella & Tomato Caprese, Artichoke Hearts, Bruschetta, Olive Tapenade, Flatbreads, Crostini's*

Vegetable Crudités

*Assortment of Market Fresh Vegetables
Served with Hummus, Eggplant Babbaganoosh, Onion & Ranch Dips
Toasted Crostini & Pita Breads*

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, Almond & Raspberry In Phyllo
Sliced Sirlion on Crostini, Shallot Jam, Crispy Onion
Vegetable Egg Roll, with Ginger Soy Dipping Sauce
Pork Potstickers, Thai Chili
Spinach & Fontina Cheese Quiche
Mini Brooklyns- Cocktail Size Pastrami And Corn Beef Reubens
Mini Cubans - Cocktail Size Ham, Pork, Swiss & Pickles
Mini Grilled Cheese and Tomato Sliders
Spanikopita with Yogurt Sauce
Black Bean And Spicy Chicken Spring Rolls, Lime Crema
Pasilla Pepper Rubbed Chicken Quesadillas
Vegetable Samosa
Baked Clams
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

Appetizer Course

(Choice of One)

Braised Short Rib Ravioli, Crème Fraiche & Frizzled Onions
Penne ala Vodka with Shaved Parmesan Cheese
Wild Mushroom Risotto, Asparagus & Mushroom, Parmesan Cream
Baked Eggplant Rollantine, Ricotta and Fresh Mozzarella Cheeses, Basil Pomodoro
Potato Gnocci with Asparagus, Shitake, Sage & Marscapone Cream Sauce

First Course

(Choice of One)

Baby Spinach, Applewood Smoked Bacon, Red Onions & Roasted Tomato Vinaigrette
Field Greens, Candied Walnuts, Bleu Cheese Crumbles, Dried Cranberries, Golden Italian Dressing
Fresh Mozzarella & Tomato Caprese, Aged Basil Balsamic Reduction & Cold Pressed Olive Oil
Iceberg Wedge, Crumbled Bacon, Red Onion, Cucumber, 1000 Island Dressing
Traditional Garden Salad, Bermuda Onion, Carrot, Cucumber, Grape Tomato, Balsamic Vinaigrette
Caesar Salad, Shaved Locatelli Cheese, Garlic Crouton & Anchovy Vinaigrette

Main Course

*(Choice of Three)**

Chicken Florentine, Spinach & Mozzarella, Lemon Butter Sauce
Chicken Sorrento with Prosciutto, Eggplant, Mozzarella, Tomato Demi
French Breast of Chicken Stuffed with Fontina Cheese, Spinach, & Cranberries, Natural Jus
Maryland Blue Crab Cakes, Sautéed Spinach, & Grain Mustard Aioli
Miso Marinated Grouper, Caramelized Japanese Eggplant
Crabmeat Stuffed Filet of Sole, Lobster Saffron Cream Sauce
Lemon Butter Salmon with Artichokes, Capers, Basil & Oven Roasted Tomatoes
Filet Mignon, Maytag Blue Cheese Crust with Port Wine Demi Glace
Sea Salt Crusted Prime Rib of Beef, Au Jus
Prosciutto Wrapped Tenderloin of Pork, Stone Fruit Demiglace
Butter Poached Maine Lobster Tail with Citrus Champagne Reduction (\$ Market Price)
Surf and Turf (\$ Market Price)
Entrees Accompanied With Chef's Selection of Fresh Vegetables, Roasted Potato, Dinner Rolls & Butter

\$119 per Person*

Inclusive of Service Charge and Sales Tax

*Five Hour Reception Includes Premium Open Bar,
Freshly Brewed Coffee, Assorted Teas and Soft Drinks
Chef's Selection of Miniature Desserts Served Tableside*

**Meal Counts Required (7) Days Prior to Event*

\$2.95 Additional for Tableside Selections