

The Cocktail Buffet Reception

Sample Menu Package

Prior to the Bride and Grooms arrival, tuxedoed butlers will pass a selection of the following hors d'oeuvres on silver trays garnished with fresh floral.

*Spanakopita
Petite Chicken Cordon Bleu
Potato Pancakes, Mango Salsa*

Upon the arrival of the Bride and Groom the Hors D'oeuvre buffets will be opened.

Cold Buffet Display

*Fresh Seasonal Fruits displayed with Fruit Carvings and Chocolate Fondue
Mozzarella, Prosciutto and Roasted Tomato Terrine
Vegetable Antipasti Display*

*Jumbo Gulf Shrimp (3)
Sliced Beef Tenderloin on Butter Buns with Henry Baines and Horseradish Sauces*

Chef Attended Pasta Station

A uniformed chef prepares to order a selection of the following ingredients for your guests, to order.

*Three Pastas
Rosemary Tomato, Alfredo and Pesto Sauces
Squash, Zucchini, Sliced Black Olives, Red and Yellow Bell Peppers, and Sun Dried Tomatoes
Mushrooms, Green Onions and Diced Roma Tomatoes
Fresh Grated Parmesan and Assorted Gourmet Breads*

Warm Buffet Display

*Country Sausage Stuffed Mushrooms
Petite Quiche Lorraine
Green Chili Wontons with Guacamole*

Gourmet Coffees Station

*Hazelnut, Vanilla Roast and Decaffeinated Coffees
Chocolate Shavings, Orange Zest, Cinnamon and Whipped Cream*

*\$38.20 per guest + applicable service charges and sales tax
Based on a Minimum of 100 Guest*