



*Our
Premium Wedding Cocktail Reception Package
Includes:*



Maître d' to Coordinate your Reception
White Glove Service
Direction Cards
Coat Check
Ivory Floor Length Table Cloths
Choice of Napkin Color
Custom Wedding Cake
Newly Redecorated Bridal Suite with
Complementary Hors D'oeuvres and Beverages



Four Hour Cocktail Reception
Customary Passed Hors D'oeuvres ~ Choice of Twelve
Cold Displays
Stations ~ Tuscany, Sizzling Fish, Pasta & Carving Station
Dessert



COLD DISPLAYS

Vegetables Crudités

Bouquetière of Fresh Garden Display with Maytag Blue Cheese Cream

International Cheese and Fruit Board

Selection of Imported Cheeses and Fresh Seasonal Fruits served with Sun Dried Fruits, Quince Jam, and Assorted Crackers

Mediterranean Spread

Roasted Red Pepper Hummus, Tzjiki, Babaganouche, Cous Cous Salad, Served with Toasted Pita and Naan Breads, Marinated Olives, Marinated Feta Cheese, Stuffed Grape Leaves, Sundried Tomatoes, Marinated Artichokes



HORS D'OEUVRES

(Choice of Ten)

PASSED HORS D'OEUVRES

Mini Quiche Lorraine	Boursin and Spinach Stuffed Mushroom
Lemongrass and Chicken Pot Stickers with Ponzu Dipping Sauce	Coney Island Franks en Croute with Dijon Mustard
Gorgonzola and Pear Tarts	Red Pepper and Goat Cheese Quiche
Jamaican Jerked Chicken Satay with Pineapple Chutney	Curried Beef Satay with Sweet n Spicy Glaze
Brie and Raspberry Phyllo Stars	Herbed Cheese Stuffed Artichoke
Petite Cheese Burgers with Cornichon	Crabcake Truffles with Red Pepper Remoulade
Beef Empanadas with Spicy Aioli	Seared Tuna on Wonton Cracker
Fried Peking Duck Ravioli with Teriyaki Sauce	Coconut Chicken with Sweet and Spicy Coconut Sauce
Fried Mozzarella with Basil Marinara	Spinach and Artichoke Tart
Short Rib Pot Pie with Caramelized Onions	Chicken and Cheese Quesadilla Cones with Guacamole and Salsa
Crispy Shrimp Shumai with Miso Broth	Vegetable Spring Rolls
Cheddar Cheese and Bacon Potato Knish	

COLD PASSED HORS D'OEUVRES

Crab and Gazpacho Shooter
Tuna Tartare in a Cucumber Cup
Peppered Seared Beef Canape with Horseradish Aioli
Oysters on a Half Shell with Sherry Truffle Mignonette
Prosciutto Wrapped Asparagus with Romano Cheese Fondue
Herbed Goat Cheese Crostini with Kalamata Olive Tapenade
Smoked Salmon on Cucumber with Caviar and Crème Fraiche

SUPPLEMENTAL HORS D'OEUVRES

Lobster Dumpling with Thai Dipping Sauce - \$3 p/p
Petite Beef Wellington with Truffle Aioli - \$2 p/p
Poached Baby Shrimp with Bloody Mary Vinaigrette - \$2 p/p
Crispy Duck Dumpling with Cherry Glaze - \$2 p/p
Bacon Wrapped Scallops with Peppered Maple Glaze - \$3 p/p
Baby New Zealand Lamb Lollipops with Minty Yogurt Sauce - \$3 p/p
Coconut Crusted Shrimp with Mango Dipping Sauce - \$3 p/p



STATIONS

Tuscany

Fine Charcuterie and Antipasto Display with Marinated Olives, Oven Dried Tomatoes, Fresh Mozzarella Balls. Tomato and Mozzarella Platter with Tomato Bruschetta and Eggplant and Squash Bruschetta. Artisan Breads, Grilled Vegetables, House Roasted Peppers, and Shaved Parmesan Wheel

Sizzling Fish

Sea Bass, Grouper, Salmon, Scallops or Shrimp Served with Chef's Choice of Seasonal Risotto and Sauce

Pasta

Hand Rolled Cavatelli and Broccoli, Rigatoni with Sauce Bolognese, and Fettucini with truffled scampi Sauce. Served with Grated Parmesan Reggiano, and Assorted fresh baked Breads.

Carving

(Choice of Two)

Cumin Crusted Pork Loin with Citrus Poppy Seed Gastrique

All Natural Turkey Breast with Natural Pan Jus

Herb Roasted Black Angus Roast Beef

with Wild Mushroom Demi-Glace

Moroccan Spiced Leg of Lamb with Tzjiki Sauce

Supplemental:

Prime Rib of Beef with Au Jus ~ \$3

Seared Beef Tenderloin with Sauce Bordelaise ~ \$4

Peppercorn Crusted Strip Loin of Beef with Brandy Sauce ~ \$3



DESSERT

Custom Wedding Cake

Passed Mini Ice Creams, Milkshakes and Cheesecake Lollipops

Columbian Coffees and Herbal Teas

