

Wedding Menu

Reception

(One Hour Maximum)

Tiered Wedding Cake for Dessert

Champagne Toast
One Glass Per Guest

10-25 people \$50 per person

26-50 people \$30 per person

(Two Hour Maximum)

Choice of Three

Fresh Strawberries Crowned with Strawberry Cream Cheese and Walnuts

Deviled Eggs ala Russe

Spring Rolls with Sweet and Sour Sauce

Meatballs in Marinara

Tempura Shrimp with Aji-Mirin

Tiered Wedding Cake for Dessert

Champagne Toast
One Glass per Guest

10-25 people \$60 per person

26-50 people \$40 per person

Cocktail Reception

(Minimum 25 People)

Selection of Imported and Domestic Cheese
Gourmet Flatbread

Grilled Vegetable Platter
Ranch and Herb Dip

Cold Canapés
(Choice of 2)

Baby Tomatoes Filled with Herb Cream Cheese
Fresh Strawberries Crowned with Strawberry Cream Cheese and Walnuts
Seasonal Melon Wrapped in Prosciutto
Vietnamese Summer Rolls

Hot Canapés
(Choice of 2)

Italian Meatballs and Marinara
Teriyaki Beef Skewers
Chicken Wellington
Shrimp Tempura with Aji-Mirin

Tiered Wedding Cake for Dessert

Freshly Brewed Coffee, Decaffeinated Coffee, Hot and Iced Teas

Champagne Toast
One Glass per Guest

25-50 people \$70 per person

51-75 people \$60 per person

76+ people \$50 per person

Buffet Dinner

(Minimum 50 People)

Selection of Imported and Domestic Cheese
Gourmet Flatbread

Grilled Vegetable Platter
Ranch and Herb Dip

Seasonal Sliced Fresh Fruit

Fresh Tossed Caesar Salad
Romaine Lettuce, Herb Croutons and Shaved Parmesan Cheese

Garden Greens with Tomatoes, Cucumbers, Bacon, Cheese Croutons and Assorted Dressing

Grilled Chicken Breast, Herb Butter Sauce
Seared Salmon Fillet, Lemon Caper Sauce
Grilled Tenderloin Medallions, Roasted Shallots, Red Wine Reduction
Lobster Ravioli, Roasted Tomato Cream Sauce
Oven-Roasted Rosemary Red Potatoes
Seasonal Fresh Vegetables

Tiered Wedding Cake for Dessert

Freshly Brewed Coffee, Decaffeinated Coffee, Hot and Iced Teas

Champagne Toast
One Glass Per Guest

\$85 per person

Wedding Menu

Plated Dinner

Butter Lettuce
Cherry Tomatoes
Shaved Red Onion
Champagne Vinaigrette

Tomato Basil Bisque
or
Potato Leek Soup

Broiled Filet Mignon
Cabernet Sauce
Truffle-Scented Mashed Potatoes
Seasonal Fresh Vegetables

Tiered Wedding Cake for Dessert

Freshly Brewed Coffee, Decaffeinated Coffee, Hot and Iced Teas

Champagne Toast
One Glass per Guest

\$75 per person