

WEDDINGS AND FORMAL RECEPTIONS

Presentation Buffet Stations

*Elegantly Decorated with Unique Designs by Our Executive Chef for Your Special Event
Buffet stations are sold as a three-station set and require a minimum of 100 guests (Drink Station not included.) There is a \$1000.00 minimum with these selections.*

Silver Service Beverage Station

*(Choice of 2)
Coffee, Decaf, Hot Tea Selection (With whipped cream, coffee syrups and other premier coffee condiments)
Fruit Punch
Lemonade Punch
Iced Tea
Hot Cider Punch
Holiday Wassail Punch*

\$4.50 per guest

Sparkling Grape Juice

Presented in toasting flutes and served by our staff on silver trays

\$3.50 per guest

Charcuterie Table

*Fine Hand Carved Meats and Flavorful
Sauces served with assorted breads*

***Roasted Prime Rib of Beef with
Rosemary au jus***

\$6.00 per guest

***Herb Roasted Turkey Breast with Pan
Gravy***

\$4.50 per guest

***Maple Glazed Smoke d Kentucky Ham
with a Trio of Mustards***

\$4.50 per guest

Roast Australian Leg of Lamb

\$6.00 per guest

Cheese and Fruit Display

*Bountiful display of Domestic and
International cheeses served with artisan
breads and crackers, seasonal melons,
berries, nuts and dried fruits.*

\$8.00 per guest

Hot Vegetables and Side Dishes

(Select Three)

*Mashed Potatoes and Gravy
Roasted Rosemary Red and Yukon Gold Potatoes
Harvest Wild Rice Pilaf with Dried Cranberries and Caramelized Walnuts
Sweet Potato Casserole with Sweet Spices
Steamed Broccoli Spears with Lemon Zest and Cracked Black Pepper
Steamed Green Beans with Red Bell Peppers
Fresh Steamed Asparagus Spears
Oven Roasted Summer Squash and Zucchini
Seasonal Vegetable Medley
Glazed Carrots with Local Honey
Corn on the Cobb
Saffron Basmati Rice
Steamed Coconut Jasmine Rice
Wagon Wheel Pasta Primavera*

\$5.00 per guest

Cold Appetizer Station

(Select Three)

*Baked Ham on Tiny Buns
Oven Baked Turkey on Cocktail Croissants
Sweet Potato Biscuits with Country Ham and Sliced Beef on Little Buns with a Horseradish Aioli
Antipasto Platter with Italian Meats, Cheeses, Olives, and Vegetables
Three Layered Italian Cheese Torte with Breads and Crackers
Brushetta with Tomato, Herbs and Parmesan
Four Premium Cheeses Beautifully Arranged with Grapes and Berries*

\$8.00 per guest

Hot Appetizer Station

(Select Three)

*Assorted Petit Quiche
Assortment of Signature Eggrolls and Spicy Dipping Sauces
Fresh Asparagus, Prosciutto Di Parma and Parmesan Phyllo Straws
BBQ Meatballs
Fried Chicken Tenders with Dipping Sauces
Fried Coconut Shrimp with a Spicy Chili Mango Dipping Sauce
Pan Asian Pot sticker with dipping Sauces
Broiled Skewered Chicken Sate with a Coconut Peanut Glaze
Broiled Beef Sate with a Ginger Soy Glaze*

\$10.00 per guest

Dessert Station

*Chocolate Dipped Strawberries
Assorted Petit Fours
Assorted Bar Cookies
Miniature Cheesecakes
Cream Filled Chocolate and Pastry Crust Cups*

\$9.00 per guest

Twin Chocolate Fountain Fantasy

Enjoy our dark chocolate and white chocolate fountains artfully arranged to create a dessert fantasy table for your special event.

\$200.00

Plus \$3.00 per guest for 12 seasonal dipping tidbits