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