

Sample Wedding Menus

BUFFET WEDDING RECEPTION MENU

Stationary Hors d'Oeuvres

Tuscan Antipasto:

Prosciutto, Sopressata, Pepperoni, Fresh Mozzarella, Roasted Red Peppers, Artichoke Hearts, Mediterranean Olives, and Artisan Breads

Artisan Cheese Display:

French Brie, Chevre, Stilton, Pepper Jack and Irish Cheddar served with Flatbreads & Crackers

Butlered Hors d'Oeuvres:

*Petite Crab Cakes with a Chipotle Lime Remoulade
Coconut Shrimp with a Blackberry Ginger Dipping Sauce
Cocktail Franks in Puff Pastry
Cheese Steak Spring Rolls with a Spicy Ketchup dip*

Mini Thin Crust Pizzas:

Balsamic Glazed Fig & Smoked Gouda, Chevre & Artichoke, Tomato, Basil & Mozzarella

Buffet

Bacon Wrapped Pork Loin stuffed with Andouille Sausage and Spinach with a White Wine Shallot Reduction.

Herb Roasted Chicken with a Sage Scented Jus

Alaskan Cod with Baby Tomato, Fennel and White wine

Locally Raised Vegetables - best available of the season

Pecan Texamati Rice Pilaf

Baby Greens Salad with Candied Walnuts, Grape Tomatoes, Carrots and Cucumber

Fresh Seasonal Sliced Fruit

Wedding Cake from our Pastry Chef