



Cocktail Party Wedding Reception

Stationary Food options

Raclette Fondue with Apples, Vegetables, & Sour Dough Bread

Baked Brie + Cranberry Pecan Compote + Baguette + Crackers

Slider Bar: Mini Cheeseburgers, Smoked BBQ Pork and Chicken Parm versions

Dim Sum Bar with Chicken Pot Stickers, Shrimp Dumplings, Ponzu sauce

Crudite, Grilled & Raw Veggies, Hummus, Pita

Spanish Paella with Chicken, Shrimp, Clams, Mussels, Chorizo, Smoked Paprika & Saffron

Rice served from our Jumbo Paella Pans

Passed Hors d'oeuvres options

Petite Crab Cakes with Chipotle Lime Remoulade

Buffalo Chicken Empanada

Classic Cocktail Franks, Dijon Mustard

Shrimp Pad Thai served in an Asian takeout box

Potato Pancakes, Smoked Salmon Mousse & Chives

Sweet Potato Puffs

Sesame Chicken, Blackberry Ginger Sauce

Crispy Vegetarian Spring Rolls, Duck Sauce

Truffled Mashed Stuffed Mini Potato

Warm Roasted Vegetable Ratatouille Tart

Kimchi & Gochujang Bao (Steam Bun)

Malaysian Braised Beef Short Rib Bao (Steam Bun)

Dessert Options

*Super S'Mores Bar with multiple stations for guests to toast their
marshmallows and build how they like*

S'Mores Campfire Dip in a Cast Iron Skillet with Graham Crackers

Bananas Foster Flambee Station

Chocolate Bread Pudding with a Vanilla Cream Sauce

French Miniature Dessert Display

Fresh Beignets with Cinnamon Sugar and Bourbon infused Whipped Cream

Regular & Oreo Churros

Holy Cannoli - Pistachio, Espresso and Classic versions

Wedding Cake by our Pastry Chef