

# THE GOURMET COCKTAIL RECEPTION

## Cocktail Hour

### 12 Passed Hors d'oeuvres

Choose 3 Standard Hors d' oeuvres, 4 Premium Hors d' oeuvres & 5 Deluxe Hors d' oeuvres

### Antipasto Spread:

Assorted Italian Meats & Cheese, Olives, Fresh Fruit, Vegetable Crudit , Roasted Peppers, Tomato & Fresh Mozzarella, Crab Dip, Marinated Vegetables, Spinach & Artichoke Dip, Tomato Bruschetta

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## Dinner Stations

### Homemade Bread & Salad Station:

**Homemade Italian Bread,  
Roasted Pepper Bread & Garlic Knots**

#### Caesar Salad

Tossed with Herb Croutons, Parmigiana Cheese & Our Homemade Caesar Dressing

#### Tossed Garden Salad

Tossed with Fresh Vegetables and Served with Our Homemade House Vinaigrette

#### Mesclun Salad

Marinated Vegetables Served on a Crisp Spring Mix Served with Our Homemade Strawberry Vinaigrette

### Homemade Pasta Bar:

Penne Alla Vodka, Tortellini Gorgonzola,  
Fusilli Pomodoro

### Filet Mignon &

### Mashed Potato Martini Station:

Homemade Garlic Mashed Potato with Grilled Filet Mignon Tips Topped with a Fresh Demi-Glaze Sauce served in a Martini Glass

### Lettuce Wrap Station:

\*Diced Chicken, caramelized onions, pistachios, cherry tomatoes in a white wine reduction\*

\*Baby Shrimp, tossed in garden vegetables and cashews served in a garlic sauce\*

\*Garden Fresh Julianne Vegetables with roasted pecans and walnuts\*

### Carving Station:

**(All served with Petite Rolls)**

Roast Pork Tenderloin  
Fresh Roasted Turkey Breast

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## Dessert

### Gourmet Dessert Bar:

Tiramisu, Berry Tart, Cookie & Cream Parfait, Caramel Apple Cheesecake Tart, Chocolate Mousse Parfait, Chocolate Chip Cannoli, Strawberry Shortcake Parfait, Cream Puffs, Chocolate Peanut Butter Parfait

### Gourmet Coffee Bar:

Freshly ground Regular and Decaf coffee and an array of herbal teas. Accompanied by an array of flavored syrups, candy, rolled wafers, homemade biscotti, and butter cookies

Butlered Homemade S'mores, Chocolate Chip Cookies or Fried Oreos served with Shooters of Milk

# WHAT'S INCLUDED?

All Packages are Based on a 5 Hour Event

**Your own Personal Event Planner/Coordinator to Assist in  
Creating & Executing Your Wedding Day Vision**

*Designing of all Room Layouts and Floor Plans to assure your Event Flows*

*Wedding & Reception Itineraries /Timelines*

*Coordination with all other Vendors*

*Unlimited Hours of Consulting*

*Design of your Bar Selections & Signature Cocktails*

*Full Complimentary Food Tasting to pick out your Menu*

**An Experienced & Seasoned Maître d' to Guarantee  
the Success of your Wedding from Start to Finish**

*Ensures Complete Guest Satisfaction*

*Caters to the needs of the Bride & Groom as well as the Bridal Party*

*Maintains Schedule of Itinerary/Timeline*

*Oversees all vendors & Coordinates with them throughout the night*

*Assures All Vendors Arrive on Time and All Deliveries are Checked in and Correct*

*Set Up and Breakdown of your personalized décor*

*Packing of Cars with all your Items at end of night*

**Full Service China, Glassware  
and Silverware Floor Length Tablecloths  
& Napkins in an Array of Colors**

**Professional & Courteous Restaurant  
Quality Serving Staff**

**Professional & Courteous Bartenders  
(not applicable for CWB)**

**List of Professional & Experienced Vendors to  
Help Facilitate Your Wedding Needs**

**A Culinary Team that Ensures the Ultimate in  
Food Quality and Presentation  
All Cuisine is prepared from Scratch and  
Cooked On-Site to Order using the  
Finest Quality of ingredients**

**Complete Soft Beverages, Bar Mixers &  
Garnish Package (not applicable for CWB)**

**Assurance of Knowing that Your Special Day is  
being facilitated by an Owner  
Operated Business**

# STANDARD

## Hors d'oeuvres

To add in as additional hors d'oeuvre to a package \$.95 ea. per piece

Sausage & Broccoli Rabe Puff Pastries

Potato Puffs

Quesadillas

Potato Pancakes

Assorted Stromboli's

Beef Franks in Puff Pastry

Meatballs

Chicken Franchise

Sausage & Pepper Puff Pastries

Veggie Stuffed Mushroom

Spinach & Ricotta Puffs

Grilled Vegetable Skewer

## Stations:

To add in as additional station \$4.99pp

### I only have fries for you

French Fries, Tater Tots & Sweet Potato Fries

Served with Bacon Jalapeno Mayonnaise, Ketchup, Hot Sauce, Maple Syrup, Cinnamon, Old Bay, Salt, Pepper, Cheddar Cheese

### Nacho Station

Assorted Tortilla Chips served with fresh homemade chili, sour cream, onions, tomatoes, lettuce, queso (melted cheese), guacamole, jalapenos, salsa, hot sauce

### Pasta Bar

Tortellini Gorgonzola, Fusilli Pomodoro & Penne Vodka, Table is garnished with Parmesan & Crushed Red Peppers

### Mediterranean Station

#### Choose 3 types of Hummus

Original Hummus / Mediterranean Vegetable / Roasted Red Pepper Hummus / Tahini Hummus / Sun-Dried Tomato Hummus / Roasted Garlic Hummus / Classic Babaganoush

\*Station is garnished with Feta cheese, crackers, pita bread and accompanied with an array of olives & grapes\*

# P R E M I U M

## Hors d'oeuvres

To add in as additional hors d'oeuvre to a package \$1.25 ea. per piece

Scallops Wrapped with Bacon  
Cheese Steak Spring Rolls  
Buffalo Chicken  
Sesame Chicken  
Seafood Strudels  
Crab Stuff Mushrooms  
Salmon & Cream Cheese Canopies  
Baked Macaroni & Cheese Canopy  
Fresh Hummus on toasted pita bread topped with cherry tomato  
Pepperoni & Cream Cheese Olive served on a Crostini with arugula & Dijon mustard  
Fresh Lime & Italian seasoned Cream Cheese topped with Shrimp served on a Cucumber Slice  
Cajun Sausage Puffs  
Meatball Garlic Knot Slider  
Chicken & French Fry Cone  
Tomato Bisque & Grilled Cheese

## Stations:

To add in as additional station \$5.99pp

### You're the Mac to my Cheese

Gorgonzola, White Cheddar and Romano with Bow-tie Pasta, Classic Cheddar served with Elbow Macaroni & Pot Pie Mac and Cheese

### Taco Bout it

Taco Station with Ground Beef  
Served with Lettuce, Tomato, Cheese, Jalapenos, Onions, Hot Sauce and Guacamole, Sour Cream

### Fajita Station

Beef/Chicken/Shrimp Fajitas  
Sautéed with fresh bell peppers & onions in a lightly seasoned sauce with corn tortillas  
Served with sour cream, guacamole, salsa & shredded cheese

### Mashed Potato Martini Station

Homemade Garlic Mashed Potatoes & Mashed Sweet Potato served in a Martini Glass with toppings:  
Butter, Sour Cream, Chives, Bacon, Shredded Cheddar Cheese, Shredded Monterey Jack Cheese, Brown Sugar, Marshmallows, Brown Beef Gravy & Chicken Gravy

### Stir Fry Station

Chicken, Shrimp and Beef stir fry with an array of fresh garden vegetables served in a soy ginger garlic sauce served with steamed white Rice.

### Lettuce Celebrate Love

#### Choose 3 Lettuce Wraps

Diced Chicken, caramelized onions, pistachios, celery & cherry tomatoes in a white wine reduction  
Baby shrimp tossed with garden vegetables and cashews served in a garlic sauce  
Diced Roast Pork, onions, celery, diced potatoes and carrots served in a pork reduction  
Julienned Marinated Steak, peppers, caramelized onions and mushrooms in a garlic ginger sauce  
Garden Fresh Julianne Vegetables with roasted pecans and walnuts

# DELUXE

## Hors d'oeuvres

To add in as additional hors d'oeuvre to a package \$1.75 ea. per piece

Shrimp wrapped with Bacon  
Crabmeat & Spinach Spring Rolls  
Crab balls  
Shrimp Salad Boats  
Fried Shrimp  
Salmon Moose Crostini topped with Ahi tuna dressed in sesame seeds  
Ahi Tuna & Avocado Canopy dressed with a Soy Sauce sesame oil dressing topped with baby sprouts  
Chicken & Waffle Slider  
Shrimp Po Boy  
Shrimp Jambalaya Puff  
Prosciutto wrapped asparagus with baby shrimp garlic & oil sauce  
Amaretto Sea Scallop  
Jumbo Lump Crab Salad with tomatoes served on a cucumber

## Stations:

To add in as additional station \$6.99pp

### Carving Station

Choose 1 Meat served with petite rolls

Top Round Roast Beef, Fresh Baked Turkey Breast or  
Roasted Pork Loin served with reduction sauce

### Ravioli Station

#### Heart Shaped Lobster Ravioli

served in a Lobster Cream Reduction

#### Heart Shaped Cheese Ravioli

served in a Fresh Basil Pomodoro Sauce

#### Spinach & Cheese Stuffed Ravioli

served in a Parmesan Cream Sauce

*Garnished with Parmigiana and Crushed Red Pepper*

### Slider Station

Choose 3 Sliders

BBQ Pulled Pork Slider, Buffalo Chicken Sliders served  
with bleu cheese, Cheeseburger Sliders served with  
pickles & ketchup, Sausage & Pepper Sliders, Meatball  
Sliders, Crab Cake Sliders served with a remoulade

### Asian Station

Vegetable Spring Rolls, Steamed or Fried Pork  
Dumplings, Beef & Broccoli with Steamed Rice  
Served with Duck Sauce, Soy Sauce & Sriracha Sauce

### Creole Station

Jambalaya, Shrimp Po Boy Slider, Southern Pulled Pork Served with Petite Rolls  
Garnished with Hot Sauce, Cole Slaw, Sweet Pickle Chips & Marinated Onions