



III. HEAVY APPETIZER AFFAIR

HORS D' OEUVRES

Please select any four of the following

CHARLESTON MINIATURE CRAB CAKES
Accompanied by a tangy Remoulade Sauce

ASIAN BEEF TERIYAKI SKEWERS

MINIATURE COCKTAIL MEATBALLS
Teriyaki or Burgundy Sauce

HOT SPINACH AND ARTICHOKE DIP
Served with Flat Breads and topped with Freshly Grated Parmesan Cheese

FARFALLE PASTA WITH ALFREDO OR ROASTED TOMATO MARINARA
Freshly Grated Parmesan Cheese

HOME STYLE CHICKEN TENDERS
Served with BBQ Sauce and Honey Mustard

FIG AND GOAT CHEESE PUFF
Served with Balsamic Glaze

FRIED CALAMARI
Served with Jalapeño Tarter Sauce and Sweet Chili Sauce

ASIAN SALMON CHEESE CAKE TORTE
Severed with a ying and yang of wasabi and tobiko Caviars with Rice Crackers

CARVING STATION WITH A UNIFORMED CHEF

Please choose one

HERB ROASTED TOP ROUND OF BEEF
SAGE RUBBED TURKEY BREAST
SMOKED HAM

*Served with Assorted rolls
And Horseradish sauce, grain mustard and aioli*



III. HEAVY APPETIZER AFFAIR

INCLUDED WITH YOUR RECEPTION ARE THE FOLLOWING

A VARIETY OF DOMESTIC CHEESES

To include Swiss, Havarti and Cheddar Cheeses served with assorted crackers

SEASONAL FRESH GRILLED VEGETABLES

Served with Roasted Red Pepper Vinaigrette

FRESH FRUITS AND BERRIES OF THE SEASON

Beautifully Displayed

INCLUDING DARK CHOCOLATE FONDUE

Accompanied with Pound Cake and Brownie Cubes

Assorted Miniature Pastries to Include

Two Bite Tiramisu, Fruit Tarts

Key Lime Tarts, Kahlua Brownies, Éclairs,

BEVERAGES

Please choose one

SPARKLING WEDDING PUNCH

SWEET AND UNSWEETENED ICE TEA & LEMONADE

GOURMET COFFEE STATION

With Whipped Cream, Chocolate Shavings

Cream and Sweeteners