

### Wedding Buffet

### **Appetizers**

Buffalo Chicken Kabobs with Ranch or Blue Cheese

Thai Chicken Kabobs with Peanut Sauce

Mini Chicken Quesadillas with Monterey Jack Cheese

Mini Filet Mignon Sandwiches with Horseradish Cream

Steak Crostinis with Gorgonzola and Caramelized Onions

Mini Reuben Sliders

Mini Pulled Pork Sandwiches with Relish

Assorted Stromboli with House Sauce

Aspragus Wrapped Bacon

Bacon Wrapped Dates Stuffed with Cream and Almonds

Assorted Stuffed Mushrooms (Sausage, Crabmeat or Spinach)

Mini Crab Cakes with Parmesan Remoulade

Fried Crab Rangoon

Shrimp Cocktail

Coconut Shrimp with Spicy Citrus Sauce

Scallops Wrapped in Bacon

Smoked Salmon on Cucumber Crostini with Dill Cream Cheese

Seared Ahi Tuna with Wasabi Mayo

Antipasto Skewers

Fresh Mozzarella on a Crostini with Tomato Basil Bruschetta

Mini Macaroni and Cheese Bowls

Loaded Baby Redskin Potatoes

Spinach and Artichoke Dip with Crostinis

Grilled Vegetable and Feta Wontons with Balsamic Glaze

Fresh Vegetable Crudites with Dips and Spreads

Fresh Pita with Roasted Red Pepper Hummus

Baked Brie

Pepper Shooters Stuffed with Prosciutto and Provolone Cheese

Cheesesteak Wontons

Charcuterie Board\*

## Wedding Buffet

#### Salads

Traditional Tossed Salad with Mozarella Cheese, Cucumber, Tomato and House Made Croutons

Classic Caesar Salad with Parmesan and House Made Croutons

Fresh Mozarella and Tomato Caprese Salad with Spring Mix and Balsamic Glaze

Arugula with Prosciutto, Mini Burrata and Balsamic Glaze

Spring Mix with Glazed Walnuts, Dried Cranberries, Crumbled Goat Cheese and White Balsamic Vinaigrette

Spring Mix with Mandarin Oranges, Almond Slices, Crumbled Feta Cheese and Strawberry Vinaigrette

Romaine Lettuce with Dried Cranberries, Glazed Walnuts, Blue Cheese Crumbles and Poppyseed Dressing

#### **Entrees**

Balsamic Herbed Chicken Breast

Chicken Rollatini with Broccoli and Asiago Cheese

Traditional Stuffed Chicken

Parmesan Crusted Chicken with Cream Sauce

Chicken Saltimbocca

Brushetta Topped Chicken with Balsamic Glaze

Chicken Marsala with Fresh Mushrooms

Chicken Cordon Bleu

Chicken Française with Lemon Butter Sauce

Champagne Chicken with Cashews

Roasted Turkey Breast

Stuffed Pork Loin

Beef Bourguignon

Roast Top Sirloin of Beef (Carved)

Baked Ham with Apple Brandy Glaze (Carved)

Lasagna Rolls (Meat, Vegetable or Seafood)

Eggplant Rollatini

Pecan Encrusted Salmon

Stuffed Flounder Florentine

Carved Prime Rib\*

Lump Crab Meat Stuffed Butterfly Shrimp\*

8 ounce Lobster Tail with Drawn Butter\*

<sup>\*</sup> Available at Market Price



## Wedding Buffet

#### Sides

Glazed Baby Carrots

Seasonal Grilled Vegetables

Stuffed Shells with House Sauce and Melted Penne Pasta with Vodka Sauce Cheddar and Mozzarella Cheeses Cavatelli with Oil, Garlic and Broccoli Pasta Alfredo Cheese Tortellini with Spinach, Basil, Tomatoes, Garlic and Melted Fresh Mozzarella Penne Pasta with Basil Pesto, Roasted Red Peppers and Fresh Mozzarella Cheese Pasta with House Sauce and Mini Meatballs Manicotti with House Sauce Pasta Primavera Medley of Sweet, Red Skinned and Yukon Gold Potatoes with Caramelized Onions and Carrots Baked Macaroni and Cheese Oven Roasted Baby Red Skinned Potatoes with Chantilly Potatoes Parsley Butter Potatoes Au Gratin Golden Yukon Mashed Potatoes Potatoes Romanoff Italian Roasted Potatoes Spinach and Feta Orzo with Lemon Ratatouille with Fresh Squash and Diced Tomatoes, topped with Parmesan Cheese Broccoli Florets **Grilled Asparagus** Roasted Brussel Sprouts

Italian Style Green Beans

Mexican Street Corn Off the Cob

# Wedding Buffet Level 2

Level 1

\$55 per person

\$45 per person

3 Stationed Appetizers

2 Passed Appetizers

1 Salad

2 Entrees

3 Sides

3 Stationed Appetizers

3 Passed Appetizers

1 Salad

3 Entrees

3 Sides

Also Includes:

Rolls and Butter

**Iced Water** 

Fresh Brewed Iced Tea

Coffee and Hot Tea

Complete Buffet Set Up and Breakdown

All menu items and quantities are fully customizable and alternative options are avaiable upon request.

Dietary needs are accomodated as needed at no additional cost.

Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness.