

“Exceeding Your Expectations for over 50 Years”

YOUR INTERNATIONAL WEDDING BUFFET

Cocktail Hour

GOURMET STYLE BUTLER HORS D’OEUVRES

(Please Select 10)

Vegetarian Spring Roll with Oriental Dipping Sauce

Italian Sausage Stuffed Mushrooms

Gourmet Pizza

Grilled Pineapple Fan

Risotto Bites with Marinara Sauce

Baked Clams Casino

Sweet Potato Puffs

Cocktail Franks en Puff Pastry

Sesame Chicken

Smoked Salmon Crostini

Salmon Cakes with Cucumber and Dill Cream

Chicken Shumai with Ginger Sauce

Caramelized Onion and Goat Cheese Tarts

Brie and Cranberry Filo Cup

Miniature Chicken Cordon Bleu with Honey Mustard

Miniature Sausage and Cheese Calzones

Spinach Filo

Chicken and Cheese Quesadillas

Beef Empanadas with Crème Fraiche

Chicken Teriyaki Skewers

BUFFET PRESENTATION

Stations

(Please Select Three)

Italian Antipasto

*Salumeria Display featuring Imported Prosciutto, Capocollo, Genoa Salami, Mortadella
Accompanied by Provolone, Fresh Tomatoes and Mozzarella, Hot and Sweet Stuffed Peppers
Balsamic Slaked Grilled & Roasted Vegetables featuring
Tri-Color Peppers, Zucchini, Asparagus Spears and Portabella Mushrooms
Assorted Imported Olives accompanied by an Artisan Bread Display with Infused Flavored Olive Oils
Featuring Focaccia, Olive Bread, Semolina Rolls, Tuscan Bread and Sweet Rolls*

Demi-Tasse Soup Station

*Served in Espresso Cups Topped with a Parmesan Twist
Chicken Corn Chowder, Cream of Mushroom, Watermelon Gazpacho, Butternut Squash,
Asian Kombu Broth, New England Clam Chowder,
Or Let our Chef's Prepare One of Your Favorites!*

Carving Station

*Garlic and Rosemary Roast Leg of Lamb au jus
Roast Loin of Pork Stuffed with Pine Nuts, Sun-dried Tomatoes and Spinach with Port Wine Sauce
Apple Wood Smoked French Turkey Breast with Herb Cranberry Glaze
Honey Roasted Smoked Pit Ham
Whole Roast Tile Fish with Sliced Carrots, Potatoes, Fennel and an Avocado Aioli
Steamship Round of Beef
(100 Guest Minimum)
Whole Roast Pig
(100 Guest Minimum)*

Pasta Station

*Penne a la Pink Vodka Sauce with Peas and Prosciutto,
Gnocchi Bolognese or Cheese Ravioli with Sambuca Cream*

Salad Selection

Classical Caesar Salad

*Iceberg Wedge with Crumbled Bleu Cheese, Grape Tomatoes,
Diced Cucumber, Red Onion and Ranch Dressing
Baby Field Greens, Julienne Beets, Goat Cheese and Pomegranate Vinaigrette
Insalata Mista*

Fresh Sliced Fruit and Grilled Vegetables

Silver Chafing Dishes

Petite Sliced Prime Rib with Oven Roasted Potatoes

Sliced Beef Tenderloin au Poivre with Garlic Whipped Potatoes

Chicken and Shrimp Sauté with White Rice

*Boneless Chicken Filet with Roasted Peppers and Fresh Mozzarella finished with
White Brandy Sauce with Wild Rice*

Chicken with Artichokes, Tomatoes, Capers and White Wine Sauce with Rice

Pecan Crusted Tilapia with Pineapple Beurr Blanc

Paella prepared with Shrimp, Clams, Scallops and Saffron Rice

Baked Salmon with Creamed Leeks

Vegetable du Jour

Dessert

Wedding Cake served with

Your Personalized Dessert Selection

Premium Blend Regular and Decaffeinated Coffee and Piping Hot Tea

Five Hour Beverage Service

Champagne Toast

Chardonnay, Pinot Grigio, White Zinfandel and Merlot Wines

Premium Liquors to include

*Smirnoff, Absolute, Beefeater, Bacardi, Captain Morgan,
Apple Pucker, Malibu, Dewar's, Seagram's 7 and Jack Daniels*

Cordials to include

Amaretto, Coffee Liquor and Anisette

Domestic and Imported Beers to include:

Heineken, Corona, Yuengling, Budweiser, Miller Lite and Coors Lite

Soda and Non-Alcoholic Beer

Enhancements

Complimentary Food Tasting for the Bride and Groom

Seating and Direction Cards

White Gloved Service

Crisp Table Linens to the Floor

Chair Covers with Coordinating Sash

Candlelit Silver Candelabras on each Guest Table

Complimentary Bridal Suite

Seasonal Coat Room Attendant

Musician and Photographer Dinners Provided at Discounted Rate