

“Exceeding Your Expectations for over 50 Years”

YOUR STATION WEDDING

Prior to Introductions

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

After Introductions

COLD DECORATED DISPLAYS

A Display of Imported and Domestic Cheeses

English Biscuits, Garlic Flat Breads, Table Water Crackers

Mirror Display of Seasonal Fresh Cut Sliced Fruits

Garden Fresh Vegetable Crudités served with Assorted Seasonal Dips

Bruschetta Crostino

CAPTAINS 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*

Carving Station featuring

*A Uniformed Attendant to Carve Your Choice of
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)*

Sauté Station

Shrimp and Bay Scallops Sautéed in Garlic Wine Presented on White Rice

Pate Station

*Poached Salmon Tapenade, Chicken Liver and
Smoked White Fish served with
English Biscuits, Garlic Flat Breads and Table Water Crackers*

Southwestern Station

*Grilled Chicken or Beef served with Onions, Peppers and Picante Rice
Presented on Warm Fajitas and Accented with Sour Cream and Guacamole*

Pasta Station featuring

*(Please Select One)
Linguini with White Clam Sauce, Gnocchi Bolognese
Grilled Chicken and Chorizo over Orecchiette
Cheese Ravioli with Sambuca Cream
Penne a la Pink Vodka Sauce with Peas and Prosciutto
Miniature Rigatoni in Marscepone Cheese with Concasse Tomato and Bacon Bits*

Vol au Vent

Flakey Pastry Shells Topped with Shrimp and Scallop Alfredo and Wild Mushroom Cream

Gourmet Grillers

Your Choice of

*Grilled Plum Tomato, Fresh Basil, American and Mozzarella Cheeses
Classic Cuban featuring Sliced Ham, Pickles, Mustard and Swiss Cheese
Sautéed Spinach and Diced Tomato with Feta Cheese
Brie with Sliced Turkey Breast and Cranberry Sauce
Grilled Portabella Mushroom with Pepper Jack Cheese*

Asian Wok Station

*Vegetable Fried Rice with Coconut Foam
Served with Hibachi Shrimp, Chicken, Steak or Hoisin Pork Tips*

Mashed Potato Bar featuring

*Fresh Whipped Idaho and Sweet Potatoes served Martini Style
with Brown Gravy, Friczled Onions, Roasted Corn, Green Spring Onions,
Bits of Bacon, Sweet Whipped Butter, White Cheddar Cheese,
Brown Sugar, Cinnamon, Toasted Pecans and Miniature Marshmallows*

Demi-Tasse Soup Station

*Served in Espresso Cups and 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!*

Silver Chafing Dishes

(Please Select Four)

*Boneless Chicken Filet with Roasted Peppers and Fresh Mozzarella finished with White Brandy Sauce
Pecan Crusted Tilapia with Pineapple Beurr Blanc presented on Basmati Rice
Italian Sausage Stuffed with Basil and served with Bell Peppers and Onions
Chicken Breast with Dried Apricots and Cranberries
Veal Meatballs in a Cream and Caper Sauce
Beef Tenderloin Tips au Poivre with Garlic Whipped Potatoes
Cointreau Marinated Julienne Duck presented on Wild Rice
Chicken with Artichokes, Tomatoes, Capers and White Wine Sauce
Mussels Marinara
Fried Calamari served with a Fresh Tomato Sauce
Eggplant Rolatini
Steamed Clams in Bianco Pesto
Seared Pork Tips served with Yellow Rice and Beans
Baby Osso Buco
Paella prepared with Shrimp, Clams and Scallops presented on Saffron Rice
Pierogies served with Sautéed Onions and Sour Cream
Kielbasa and Sauerkraut*

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 Annisette*

*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*