

# WEDDINGS AND DINNERS

{ \$35.95 PER GUEST }

## STATIONARY HORS D'OEUVRES

Homemade Guacamole, Salsa and Assorted Tortilla Chips  
{ AND CHOICE OF 1 FROM LIST }

A Generous Display of Seasonal Fresh and Roasted  
Vegetables with Specialty Dips

Mediterranean Platter with humus, Tabouli and marinated olives; served with garlic pita triangles.

## DINNER

First Course Salad and Rolls  
{ CHOICE OF 1 FROM LIST }

Tossed Garden Salad with choice of 2 Dressings.

Classic Caesar Salad with crisp croutons, grated Parmesan cheese and creamy dressing.

Spring Salad (Add \$1.50) of Baby Spinach Leaves with Fresh Orange Segments, Red Onion with a Citrus Vinaigrette

Fresh Rolls and Butter (Basket at Each Table)

## BUFFET ENTREES

{ CHOICE OF 2 FROM LIST }

Traditional Herb Stuffed Chicken with homemade chicken gravy.

Chicken Piccata seasoned and floured chicken sautéed and served with a sauce made from white wine, lemon and capers.

Citrus and Sage Grilled Fresh Salmon Filet seared with whole grain mustard and maple syrup.

Stuffed Shells with Ricotta, Spinach and Grated Mozzarella

Roasted Sirloin Tips or Ask About our Vegetarian Options

## ACCOMPANIED WITH

{ CHOICE OF 1 FROM LIST }

Roasted Red Potatoes with Fresh Chives and Kosher Salt

Buttery Whipped Potatoes with Choice of Sour Cream and Black Pepper or Horseradish

Rice Pilaf

{ CHOICE OF 1 FROM LIST }

Steamed Fresh Green Bean

Mixed Fresh Vegetables

Baby Carrots

## DESSERT STATION

Wedding Cake or Carrot Cake with Real Cream Cheese Frosting | Regular and Decaffeinated Coffee and Tea

## PRICE INCLUDES

Food Listed Above and Culinary and Wait Staff for 6 hours

*(Additional Time Will be Charged Out at \$25/hour per Needed Staff)*

All Necessary Floor Length Table Linens and Napkins, Standard China and Flatware for the Dinner

Scrollware Products for the Hors d'oeuvres and Dessert/Coffee Station

## ADDITIONS

Passed Hors D' Oeuvres (Add \$7 per Guest)

{ CHOICE OF 4 FROM LIST }

Maine Crab Cakes with Remoulade

Ginger Soy Marinated Chicken Satay with Peanut-Dipping Sauce

Spanikopita, Spinach Stuffed Filo

Assorted Mini Quiche

"Far East" Spring Rolls with Ginger-Scallion Ponzu Sauce

Beef Satay with Curry Pineapple Dipping Sauce

Raspberry and Brie in Filo

Mozzarella, Chopped Fresh Tomatoes and Basil on Toasted Crustini

## ADDITIONAL COSTS

\$20 Delivery and 5% Mass Meals Tax