Classic Reception

& Cocktail Hour &

Includes Classical Piano Player, Hand Carved Ice Sculpture & Champagne upon Arrival

Butler Passed Hors d'oeuvres

(Choice of Eight)

Linguini & White Clam Spoons
Scallops Wrapped in Bacon
Bloody Mary Shrimp Shooters
Sesame Chicken Skewers
Seasonal Soup in Demitasse
Jerk Fried Chicken Sticks

Scallion Beef
Beef Empanada
Maryland Crab Cakes
Beer Battered Asparagus
Crispy Coconut Shrimp
Chips w Shrimp &
Guacamole

Mac & Cheese Spoons
Grilled Cheese w Jam
Wild Mushroom Crostini
Blini with Lox
Seared Ahi Tuna
Bacon and Burrata

Pulled Pork Tostada Franks in Puff Pastry Spring Rolls Bruschetta Pork Belly & Apples

Lamb Chops (add 3)

Antipasto Station

Fresh Mozzarella Cheese Display with Sun dried Tomatoes, Roasted Red Peppers Sopressata, Prosciutto & Salami, Provolone Cheese, Sliced Artisan Breads & Dipping Oils Hummus Served with Seasoned Pita Chips & Olive Tapenade Grilled Vegetable Display

Specialty Station (select 1)

Italian, Southwestern, Eastern European, Pasta Al Forno, or NY Deli Station

Attended Station (select 1)

Flatbread Station, Shakes & Sliders, Cajun Station, Southern BBQ Sliders, or St. Louis Rib Station

» Dinner Menu « »

Includes Silver Open Bar & Champagne Toast

Salad

Classic Caesar, Pecan Strawberry, Cranberry Walnut, Mediterranean, or Wedge Salad Accompanied by warm freshly baked dinner rolls & butter

Entrée

Select 3 for Pre-Order

Chicken Forrestire & Chicken Francáise & Chicken St. Clement

Prime Rib of Beef & Stuffed Pork Chop & Panko Crusted Tilapia

Chateaubriand add 3 & Pistachio Crusted Salmon add 2 & Chef's Duet of Chateaubriand & Stuffed Shrimp add 4

Buffet Dinner Available by Request

Includes Chef's Choice of Potato & Vegetable

The Perfect Wedding Cake

Choose a style from our **In-House Bakery** or **Provide a Picture of Your Own Idea**Served Tableside with Freshly Brewed Colombian Coffee & Tea