Grande 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

Chef's Station (select 1)

Mac & Cheese, Charcuterie, Chef's Pasta, Chef's Carving Station, or Sizzling Steak

Dinner Menu ✓

Platinum Bar upgrade & Champagne Toast

Gourmet Salad

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

Sit-Down Entrée

Select 3 for Tableside Ordering

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

Accompanied by Our Homemade Italian Pastry & Cookie Trays Served Tableside with Freshly Brewed Colombian Coffee & Tea