

# Wedding BY THE Sea

## COCKTAIL HOUR

Passed Hors D'oeuvres: Coconut shrimp, Pork potstickers, Mini crab cakes, Sesame chicken skewers, Tomato caprice

Tropical Fruit Platter: Assorted fresh fruits

Raw Bar: Shrimp cocktail, clams and oysters on the half shell

## BUFFET MENU (choose 1 from each row)

Twilight Salad - Romaine hearts, baby kale, raisins, blueberries, sliced almond and goat cheese tossed with an apple cider vinaigrette

Paradise Salad - Baby spinach, strawberries, cucumber, candied pecans and crumbled feta cheese tossed in balsamic vinaigrette

Hawaiian Chicken - Grilled and glazed chicken breast with golden pineapple slices

Chicken Française - Pan seared in an egg batter and finished with lemon butter sauce

Tri-color Torellini Alfredo

Orecchiette with sausage & broccoli rabe

Roasted Strip Loin - Herb crusted and roasted with a side of pan au jus

Shrimp Scampi - Shrimp in scampi sauce over linguini

Broiled Mahi - Mahi seared with lemon butter and garlic

Chef's selection of appropriate seasonal vegetable and roasted rosemary potatoes

Ice Cream Bar & Coffee (Upgrade to Jenkinson's Sweet Shop custom candy bar!)

-4 hour well open bar included-

\$105 per person plus sales tax & 20% service charge



