EXQUISITE WEDDING

COCKTAIL HOUR

PASSED BUTLER HORS D'OEUVRES

Lobster Mac n Cheese
Elbow Pasta, Fresh Lobster Meat in a Cheese Sauce

Gulf Shrimp Cocktail Shots
Shrimp Served in a Shot Glass with Cocktail Sauce

Crab Cakes
Lump Crabmeat, Seasoned Bread Crumbs Served with a Remoulade Sauce

Lollipop Lambchops
Baby Lamb Chops

Grilled Cheese Bites
Savory Grilled Cheese Bites with Creamy Tomato Soup

Lobster Tacos
Crispy Miniature Taco Shells Filled with Fresh Lobster Salad and
Crowned with Guacamole and Pico de Gallo

Mediterranean Skewers
Juicy Cherry Tomatoes, Creamy Baby Bocconcini Mozzarella,
Marinated Artichokes and Black Olives Drizzled with a Balsamic Reduction

Mini Chicken Cordon Bleu
Tender breast of chicken stuffed with ham and gruyere cheese, served with a honey mustard sauce

Buffalo Chicken Spring Roll
Crispy chicken, spicy buffalo sauce and tangy bleu cheese crumbles
rolled in a spring roll wrapper

Ceviche
A perfect combination of Shrimp, Scallops, and Fresh Fruits
in a Tangy Citrus-Cilantro Marinade

Szechuan Beef Satay
Tender beef, marinated in a ginger, garlic, Szechuan peppercorn, teriyaki sauce,
hand threaded on a skewer

Antipasto Kabobs
Tri-colored tortellini, sundried tomato, kalamata olive and prosciutto ham

Chili -Lime Chicken Kabobs
Tender chicken breast marinated in a zesty seasoning blend of chili, lime
and cilantro paired with onions, poblano and red pepper

EXQUISITE WEDDING

COCKTAIL HOUR

MARKET PLACE TABLE

Cheese & Crackers
A Selection of Sharp, Creamy and Smoked Cheeses, served with an assortment of Crackers and Grapes

Vegetable Crudites
A Platter of Fresh Cut Seasonal Vegetables, accompanied by a Fresh Ranch Sauce for Dipping

Grilled Vegetables
A Display of Zucchini and Yellow Squash, Marinated and Grilled to Perfection, topped with Pickled Eggplant

Fresh Fruit
A Wonderful Selection of the Ripest Seasonal Fruits Surrounding a Beautifully Hand Carved Melon

Mozzarella Caprese
Fresh Mozzarella and Juicy Beefsteak Tomatoes
Drizzled with a Balsamic Reduction

Antipasto
An Assortment of Cured Italian Meats, Cheeses and Marinated Vegetables
Also Includes an Array of Pasta Salads, Bruschetta and Eggplant Caponata with Crustini

EXQUISITE WEDDING RECEPTION

DINNER BUFFET RECEPTION

(Choice of 3)

Penne ala Vodka
Penne in a Creamy Pink Sauce, topped with Grated Parmesan

Rigatoni Filetto di Pomodoro
Rigatoni in a Fresh Hand Crushed Tomato Sauce

Farfalle Bolognese
Farfalle in a Rich Meat Sauce, topped with Fresh Ricotta

Fusilli Primavera
Fusilli in a Garlic and Oil Sauce tossed with Colorful Sautéed Vegetables

Mango Glazed Salmon
Pan Seared Salmon with Fresh Mango Salsa Finished with Mango Beurre Blanc

Filet of Sole
Delicate Sole, Stuffed with Crab and served in a White Wine and Lemon Herb Sauce

Blackened Flounder
Fresh Caught, Flaky Flounder, Dusted with Cajun Spices & Glazed with a Coconut Beurre Blanc over a Corn and Black Bean Salad

Loin of Pork
Dressed with an Apple Cider Gastrique

Eggplant Parmigiana
Thinly Sliced Eggplant, Breaded & Fried, layered with Marinara Sauce and Riccota Cheese, crowned with Melted Mozzarella

Chateau Briand
Sliced Filet Mignon with a Merlot Demi Glace

Skirt Steak
Marinated and Grilled to Perfection, topped with Crispy Fried Onions

French Cut Chicken Breast
Bone-in Chicken Breast with a Sundried Tomato Artichoke Demi Glace

Chicken Bruschetta
Boneless Chicken Breast, Marinated and Grilled, topped with Fresh Tomato and Mozzarella Bruschetta

Chicken Milanese
Fresh Breaded Chicken Breast topped with Arugula and Tomato Salad in a Lemon Herb Vinaigrette

EXQUISITE WEDDING RECEPTION

BUFFET ACCOMPANIED WITH

Roasted Potatoes and Seasonal Vegetables
Classic Caesar Salad and Garden Salad
Assortment of Fresh Baked Dinner Rolls and Butter

DESSERT

Three-Tier Wedding Cake
Assorted Cookies and Pastries on Every Table
Passed Desserts
Hot Coffee and Tea

BAR AND BEVERAGES

Full Assortment of Top Shelf Liquor
Red, White and Blush Wines
Assorted Domestic and Imported Beers
Champagne and Cordials
Assorted Mixers, Juices, Bar Fruit and Ice
Assorted Soft Drinks and Bottled Waters
(**one time license fee of $175.00)

MINIMUM OF 100 ADULT GUESTS, FIVE HOUR EVENT
INQUIRE ABOUT RENTALS

★ ★ ★ *Division of* THEDOVERGROUP ★ ★ ★