

OLD FASHIONED 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

— PASSED BUTLER HORS D'OEUVRES —

Grilled Cheese Bites

Savory Grilled Cheese Bites

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



OLD FASHIONED WEDDING RECEPTION

DINNER BUFFET RECEPTION

Marinated Grilled Chicken

Boneless Breast of Chicken Marinated in Fresh Herbs and Grilled to Perfection

Barbeque Pulled Pork

Slow Cooked Pork Shoulder, Pulled and tossed in our Famous BBQ Sauce

Sliced Steak

Marinated and Grilled to Perfection, topped with Crispy Fried Onions

Macaroni and Cheese

Macaroni Pasta in a Velvety Cheese Sauce

Buffet Accompanied with

Baked Beans 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

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* THE DOVER GROUP ★ ★ ★

