

# 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

#### *Bobster 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 \*\*\*

