EXQUISITE WEDDING RECEPTION %

COCKTAIL HOUR



Cheese & Crackers

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

*Degetable Grudites*A Platter of Fresh Cut Seasonal Vegetables, accompanied by a Fresh Ranch Sauce for Dipping

Griffed Vegetables

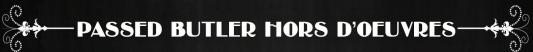
A Display of Zucchini and Yellow Squash, Marinated and Grilled to Perfection, topped with Pickled Eggplant

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

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



Fresh Tomato Bruschetta
With Bocconcini Mozzarella on Toasted Crostinis

Bobster JacosCrispy 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

Slow Roasted Eggplant Caponata
On Toasted Crostinis

Salmon Pineapple Skewers

A Skewer of Fresh Salmon, Grilled Pineapple, Roasted Red Peppers and Red Onions served alongside a Creamy Basil Aioli

Geviche

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

Beef SatayTender Strips of Beef in a Ginger Soy Marinade

Smoked Salmon Pinwheels
Smoked Salmon Whipped Cream Cheese served on top of a Cucumber Slice

Chicken Satay
Grilled Skewer Strips of Chicken Served Buffalo or Oriental Style

 $\star\star\star$ Division of THEDOVERGROUP $\star\star\star$



DINNER BUFFET RECEPTION (Choice of 3)

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

Rigatoni Tiletto 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 Slazed 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 FlounderFresh Caught, Flaky Flounder, Dusted with Cajun Spices & Glazed with a Coconut Beurre Blanc over a Corn and Black Bean Salad

Boin of PorkDressed 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

* * * Division of THEDOVERGROUP * * *

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 \$150.00)

MINIMUM OF 100 ADULT GUESTS, FIVE HOUR EVENT

INQUIRE ABOUT RENTALS

 $\star\star\star$ Division of THEDOVERGROUP $\star\star\star$