

CLASSIC 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



CLASSIC 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

Sausage and Peppers

Sweet Italian Sausage Sautéed with Peppers & Onions

Fusilli Primavera

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

Bar-B-Que Ribs

Baby Back Ribs smothered in House BBQ Sauce

Bar-B-Que Chicken

Quartered Pieces, Bone-in smothered in BBQ Sauce

Eggplant Parmigiana

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

Skirt Steak

Marinated and Grilled to Perfection, topped with Crispy Fried Onions

Chicken Bruschetta

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

Grilled Chicken Milanese

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

Roasted Potatoes and Seasonal Vegetables

Classic Caesar Salad and Garden Salad

Assortment of Fresh Baked Dinner Rolls and Butter



CLASSIC WEDDING RECEPTION

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 Water
(**one time license fee of \$175)

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

★ ★ ★ *Division of* THE DOVER GROUP ★ ★ ★

