

Weddings by the Bite

Menu #1

Beautiful House-made Soft Flavored Cheese Pie served with Assorted Crackers & Lavosh

Assorted Seasonal Vegetable Display with Red Pepper Dip

Mini Meatballs with Choice of Sauce

***Artisan Rolls pre-stuffed with Smoked Turkey & Cured Ham served with
Sweet Onion Aioli & House-made Honey Mustard***

***Chopped Bruschetta Tomatoes with Fresh Basil & Garlic served with Toasted French Rounds
\$9.00 pp***

Menu #2

Beautiful Hand-made Finger Sandwiches to include

Gorgonzola Chicken on Profiterole with a Marinated Tomato

Honey Cured Ham on Marble Rye with Apricot Preserves & Walnut Pesto

Shaved Cucumber, Ruby Radish & Fresh Chive Cream Cheese

Crab & Artichoke Fondue with Garlic Bagel Chips

Grilled Seasonal Vegetable Display drizzled with Balsamic

Imported & Domestic Cheese Display to include Sliced & Cubed Cheeses, Assorted Crackers & Lavosh

Sesame Chicken with Spicy Sweet Jezabel Sauce

\$11.50 pp

Menu #3

Chicken Veronique with Fresh Grapes & Roasted Pork with Apricot Mustard on Mini Croissants

Fresh Fruit Display with Cinnamon Romanoff

Caprese Skewer with House-made Mozzarella, Fresh Basil, Grape Tomato & Balsamic Reduction

Bacon Wrapped Chicken & Artichoke Bites with Cilantro Cream

Spinach & Pepperjack Fondue with Parmesan Pita Points

***Brie en Croute layered with Caramelized Pecans served with Sliced Apples & Toasted French Rounds
\$14.50 pp***

Menu #4

*Carving Station of Herb Crusted Baron of Beef with Apple Horseradish
& Stone Ground Mustard with Artisan Rolls*

Tuscan Bruschetta Bar

*Grilled Italian Baguette & Grilled Pizza Dough overflowing from Rustic Baskets
with Classic Bruschetta Toppings including:
Warm Wild Mushrooms & Goat Cheese with Fresh Thyme, Chopped Scampi Style Shrimp,
Chopped Roma Tomatoes with Fresh Basil Olive Oil & Mozzarella Cheese
Diced Fontina Cheese, Pesto & Red Onion
Roasted Red & Yellow Bell Peppers, Eggplant Caponata & Country Olives with Citrus Zest*

Prosciutto Wrapped Melon

Crab Cakes with Lemon-Tobasco Aioli

*Hand Cut Parmesan Chicken Bites with Basil Marinara
\$19.50 pp*

Menu #5

Chilled & Deveined Shrimp served in a Pewter Bowl with Lemon Stars, Cocktail Sauce & Caper Remoulade

*Sliced Herb Crusted Beef Tenderloin displayed with Whole Grain Mustard & Roasted Garlic Aioli
Served with House-made Rolls*

Individual Caesar Salad in Edible Savory Cone

Ahi Tuna Skewers with Sesame Seeds & Ponzu Dipping sauce

Mini Eggplant Parmesan with Fresh Mozzarella

*Assorted Beautiful House-made Soft Flavored Cheese Pies Displayed & Embellished with Fresh Seasonal Fruits
served with Assorted Crackers & Lavosh
\$34.95 pp*

We also offer fabulous specialty additions such as

Ultimate Fondue Experience

Asian Lettuce Wrap Station

Wicked Mashed Potato Bar

Dim Sum & Then Some Asian Station

Seafood Raw Bars on Ice

Vodka & Caviar Bar

Risotto & Pasta Chef's Stations

Rack of Lamb or Buffalo Carving stations

Mexican Fiestas

Island Fare

Mini Burger or "Slider" Bar

Cheesecake Sundae Bar

All prices are subject to change based on market.

*All of our displays are designed with style & class to impress your guests. We use only the finest Silver, Pewter & Glass display equipment & can also arrange incredible specialty linen to take your event to the next level of
WOW!*

Let us schedule a personal consultation to custom design your menu with one of our highly trained Event Managers & our renowned Chef Christine Dowd to ensure we exceed your highest expectations of creativity, flavor & trend setting style!