

Wedding Reception

HORS D' OEUVRES MENU

FOR 50 PEOPLE

- Seasonal Fresh Fruit Tray\$95.00
- Premium Fruit Tray \$125.00
A Combination of Seasonal Fresh Fruit with the Addition of Fresh Blueberries, Raspberries, Mango & Kiwi (depending on availability).
- Cheese Tray \$90.00
A Delicious Combination of Cubed Big Eye Swiss, American, Gouda And Smoked Cheddar. Served with Gourmet crackers.
- Artisan Cheese Board \$190.00
A Selection of Artisanal Cheeses including Grand Cru Gruyere Reserve, Vintage Van Gogh, Buttermilk Bleu, MezzaLuna Fontina & Red Spruce Cheddar. Served with Gourmet crackers.
- Harvest Vegetable Crudités \$85.00
- Grilled Vegetable Tray \$125.00
- Antipasto Tray \$125.00
An Assortment of Prosciutto, Salami & Smoked Turkey with Fresh Mozzarella, Havarti and Smoked Cheddar.
- Premium Sandwich Tray \$120.00
Tasty Sandwiches Make Up This Delightful Tray – Roast Beef, Honey Cured Ham and Mesquite Smoked Turkey Breast, Served on Sliced Croissants.
- Assorted Sandwich Tray\$95.00
Delicious Sandwiches Made with Chicken Salad, Tuna Salad and Pimento Cheese on a Variety of Fresh Baked Breads.
- BLT Deviled Eggs and Stuffed Celery Tray \$95.00
- Smoked Atlantic Salmon Tray \$100.00
Paper Thin Slices of Smoked Salmon with Red Onions, Capers and Cream Cheese. Served with Grilled French Bread.
- Boiled Shrimp – 2 Per Person. \$175.00
- “Build Your Own” Bruschetta.\$125.00
Toasted baguettes and flatbreads served with Seasoned Plum Tomatoes with Garlic and Basil, Feta Cheese, Tapenade, Hummus and Artichoke Hearts.

- Walnut Praline Brie en Croute\$60.00
Baked Brie in a Puff Pastry Glazed with Toasted Walnuts & Caramelized Pears.
- Asparagus & Goat Cheese in Phyllo.\$155.00
- Coconut Crusted Chicken Tenders \$130.00
Served with a Sweet n Sour Dipping Sauce
- Mini Beef Wellingtons \$195.00
Served with Horseradish Cream.
- Southwestern Chicken Eggrolls \$120.00
Served with a Southwestern Cilantro Dipping Sauce.
- Mini Crab Cakes \$145.00
Served with Remoulade.
- Asian Pork Dumplings \$95.00
Served with a Sesame Soy Sauce.
- Country Style Chicken Tenders \$130.00
Served with Barbeque Sauce, Honey Mustard and Creamy Ranch
- Mini Quiche \$120.00
*An Unbelievable Assortment of Bacon, Herbed Cheese, Spinach
 And Crabmeat*
- Swedish Meatballs \$120.00
Made From Scratch in a Rich, Creamy Mushroom Sauce and Special Seasonings
- Chili Con Queso with Tri-Colored Tortilla Chips. \$45.00
- Spanakopitas \$120.00
Phyllo Triangles filled with Spinach, Feta Cheese and Mediterranean Seasonings.
- Carving Stations
Served with Assorted Breads, Silver Dollar Rolls, Garlic Aioli Mayonnaise & Dijon Mustard
 - Beef Tenderloin \$4.00 per person
 - Pork Tenderloin \$3.00 per person
 - Smoked Turkey Breast and Honey Glazed Ham \$3.00 per person