

wedding hors d'oeuvres

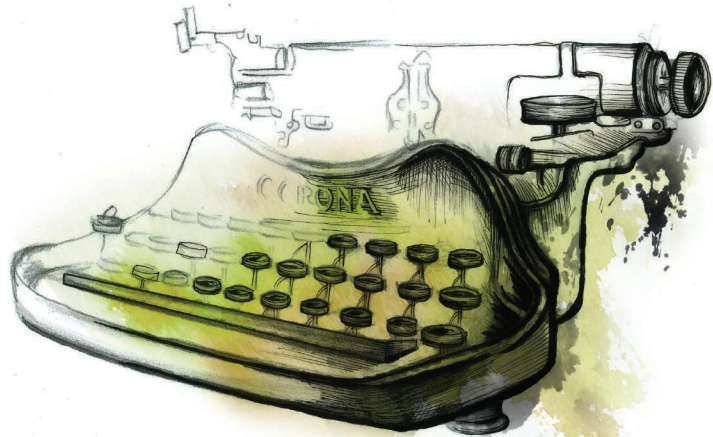


Custom Passed Hors d'Oeuvres

- Vegetable Spring Rolls, sweet chili-mango sauce
- Tomato & Sweet Pepper Bruschetta
- Spanakopita
- Smoked Salmon Mousse, cucumber, dill cream
- Franks Wrapped in Puff Pastry
- Chili-Mimosa Meatballs
- Fried Calamari, honey-chili dipping sauce
- Beer-Battered Baby Shrimp, remoulade sauce
- Parmesan Chicken, lemon-basil sauce
- Bacon Chicken Satay, maple barbeque sauce
- Sesame Chicken, plum sauce
- Tomato Soup & Grilled Cheese Shot
- Coconut Chicken, sweet & sour chili sauce
- Spinach & Artichoke Filled Mushrooms
- Grilled Italian Sausage, sweet pepper, onion
- Beef Chimichurri on toasted baguette
- Boursin Cheese Mousse Phyllo Cups, bacon, chives
- Antipasto Pinwheels
- Turkey and Brie Grilled Cheese Slider, raspberry mustard, multigrain bread

Deluxe Passed Hors d'Oeuvres

- Oysters Rockefeller, green herb breadcrumbs, baby spinach
- Crab Stuffed Cremini Mushrooms
- Big Eye Tuna Tartare, avocado, sesame, ginger-citrus vinaigrette
- Citrus Bay Scallop Ceviche, cilantro, orange, lime, lemon
- Mini Crab Cakes, red pepper remoulade
- Bacon-Wrapped Scallops, honey-hoisin sauce
- Buffalo Chicken Pot Pie
- Braised Beef Short Rib Slider, pickled peppers, challah roll
- Seared Foie Gras, balsamic reduction, micro greens
- Truffled Deviled Eggs, caviar, dill
- Lobster Bisque Shooter
- Grilled Beef Tenderloin, roasted marinated cherry tomato
- Steak Tartare, capers, radish, mustard vinaigrette
- Prosciutto-Wrapped Grilled Asparagus, dijon mustard
- Four Cheese Manicotti Crepes



Custom Stations

- **Vegetable Crudités** a selection of raw seasonal vegetables with green goddess, buttermilk ranch dressings
- **Artisan Cheese** garnished with grapes, dried fruit, toasted nuts, dijon mustard, crackers
- **Caprese** sliced beefsteak tomatoes, fresh mozzarella, fresh basil, extra virgin olive oil, balsamic vinegar
- **Seasonal Fruit** a selection of mixed fruit, sweet yogurt dip
- **Hummus Dip** chickpea puree with pita bread, flatbread, toasted baguette
- **Baby Spinach & Artichoke Dip** parmesan, jack cheese, toasted baguette, pita crisp

Premium Stations

- **Antipasto Display** sliced cured prosciutto, genoa salami, capicola, smoked provolone, sun-dried tomatoes, roasted peppers, artichokes, marinated olives
- **Smoked Salmon Display** pickled onions, caper berries, hard boiled egg, crostini, herb mayonnaise
- **Mashed Potato Station** yukon gold mashed potatoes, jumbo lump crab, sour cream, butter, chopped scallions, smoked bacon, crispy onions, cheddar cheese, pan gravy
- **Mac 'n' Cheese Bar** bacon, ham, lump crab, tomatoes, jalapeño, scallions
- **Slider Station** beef, crab cakes, pulled pork barbeque, soft brioche rolls, american cheese, pickles, shredded lettuce, sliced tomatoes, herb mayonnaise, spiced mustard, ketchup

Deluxe Stations

live-action stations, chef fee

Pasta Station

Pasta (choice of two) penne – farfalle – rigatoni – ziti

Accompaniments alfredo sauce, marinara sauce, onions, sweet peppers, sautéed mushrooms, olives, parmesan cheese

Stir-Fry Station

Accompaniments flank steak, chicken, bok choy, sweet peppers, onions, garlic, ginger, broccoli, snap peas, tofu, white rice

Fajita Station

Garlic-lime flank steak, adobo chicken, sweet peppers, onions, lettuce, tomato, salsa, guacamole, cheddar cheese, crema, rice & beans, tortillas

Carving Station

Carving to order your choice of meats

- Herb Roasted Turkey Breast** honey mustard, pan sauce
- Roast Prime Rib of Beef** horseradish cream, spicy mustard
- Whole Beef Tenderloin** red wine shallots, roasted mushrooms
- Roasted Rack of Lamb** tomato jam, balsamic
- Pork Loin Roulade** spinach, artichokes, sun-dried tomatoes, gruyère cheese
- Garlic Roasted Pork Loin** white wine pan sauce
- Smithfield Virginia Ham** honey mustard, pineapple chutney
- USDA PRIME Dry Aged Beef Tomahawk Ribeye** sold per piece



Raw Bar

Displayed on ice with an attendant, includes sun-dried tomato cocktail sauce, red wine mignonette sauce, horseradish, lemon wedges

- East coast oysters on the half shell
- Little neck clams on the half shell
- Citrus-poached shrimp cocktail
- Cracked snow crab cocktail claws

