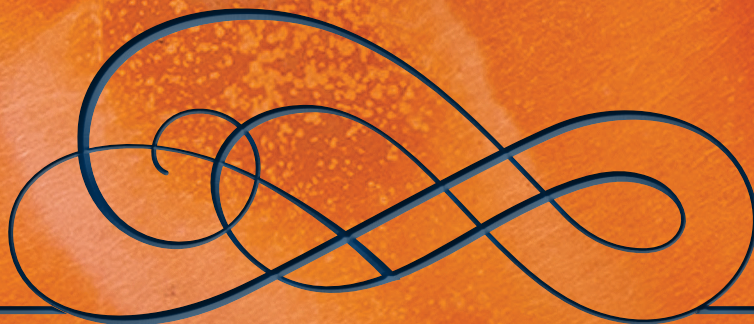
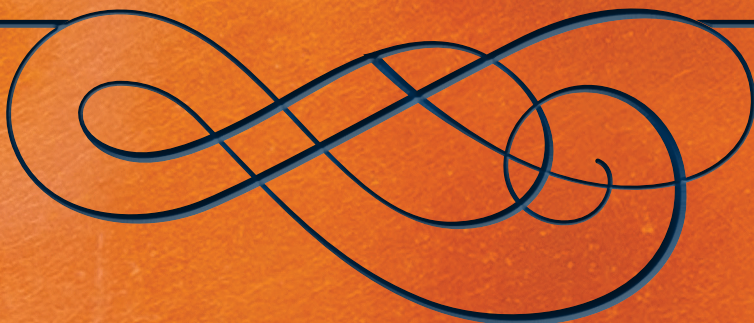




wedding hors d'oeuvres

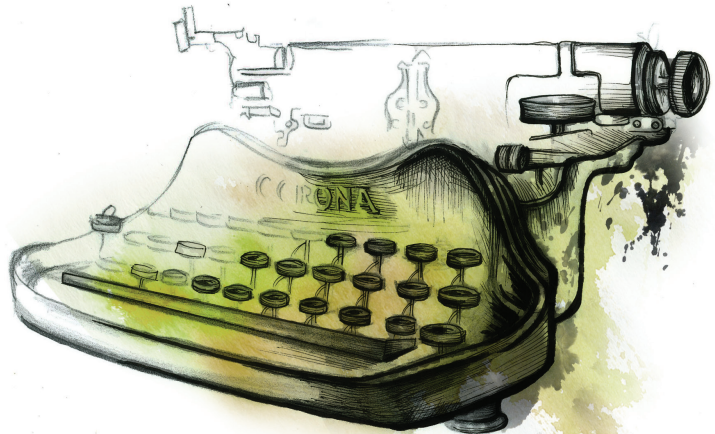


Custom Passed Hors d'Oeuvres

- ☐ Vegetable Spring Rolls, sweet chili-mango sauce
- ☐ Tomato & Sweet Pepper Bruschetta
- ☐ Spanakopita
- ☐ Smoked Salmon, dill cream
- ☐ Franks Wrapped in Puff Pastry
- ☐ Mango BBQ 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 Skewers

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, tomato jam, crostini
- ☐ Steak Tartare, capers, radish, mustard vinaigrette
- ☐ Prosciutto-Wrapped Melon, goat cheese
- ☐ 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

☐ **Parmesan Cheese Wheel Station**

Housemade linguini, truffle salt, parmesan cheese, red chili flakes, crispy pancetta

☐ **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

☐ **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