

Buffet Wedding Sample Menu

COCKTAIL HOUR

Butler Passed Hors D'oeuvres

Wild Mushroom Purse
Warm Truffle Sauce

Mini Potato Pancake
Apple Sauce

Noodle Kugel Croquettes
Vanilla Sauce Pipettes

Buffalo Chicken Lollipop
Carrot, Celery, Asian Slaw

Caramelized Onion Beef Slider
Tangy BBQ Sauce

Pretzel Encrusted Chicken
Honey Mustard

Franks in a Down Quilt
Spicy Brown Mustard

Herb Phyllo Cup
Lemon Hummus, Cucumber & Tomato

FRESH GUACAMOLE BAR

Guacamole Made To Order

*Fresh Tomatoes, Red Onions, Garlic, Chopped Jalapeno,
Avocados, Cilantro, Limes and Fresh Corn Chips*

DINNER BUFFET

Artesian Breads

Olive Baguette, Pretzel Rolls, Rustic Ciabatta Rolls,
Flat Bread, Herbed Olive Oil

Salads

Tri-Color Caesar Salad Romaine Lettuce, Radicchio, Arugula, and
Portobello Mushrooms
Classic Caesar Vinaigrette

Baby Kale, Eggplant, Toasted Farro, Roasted Grape Tomatoes
Creamy Pesto Vinaigrette

DINNER

Spring Chicken

*Seared Chicken Breast, Lemon Sauce, Red and Yellow Peppers, Zucchini,
Asparagus, Fennel, Artichoke*

Herb Seared Salmon

Fresh Herbs, Olive Oil, Lemon

Flat Iron Steak

Sea Salt and Cracked Pepper Crust, Fresh Bruschetta

Mezzo Rigatoni Mediterranean

Grape Tomatoes, Eggplant, Basil, Roasted Garlic Tomato Broth

SIDE DISHES

Seared Herbed Fingerling Potatoes
Seasonal Green Vegetables

PASSED DESSERTS

Mini Red Velvet Cupcakes
Apple Tartlets
Death by Chocolate Mousse
Mini Carrot Cake

Wedding Cake Available

Additional Charge

Coffee, Tea & Decaf

COLD DRINK PACKAGE

Coke, Diet Coke, Sprite, Sprite Zero, Seltzer, Ginger Ale, Bottled Water