

Bridal Value Reception
Heavy Cocktail Buffet Menu

BASIC

Please feel free to substitute items from the hors d'oeuvre list or other menus

Pass hors d'oeuvres

Please choose from attached list
1 hors d'oeuvre included with buffet

Your Choice

choose one

Choice of vegetable, shrimp, or salmon mousse served en croute
with assorted crackers and breads, decorated with a whole vegetable garnish

or

Chicken salad in puff pastry shell

Pastas

choose one

Mediterranean pasta puttanesca with Italian sausage

Tortellini with parsley pesto

Tomato vodka cream with shrimp

Smoked chicken and five peppers in tomato cream

Assorted Domestic & Imported Cheeses

A beautiful display of Brie, havarti, cheddar, and bleu, and including artichoke cheesecakes
and cheese torta (layered provolone and chevre with basil pesto and sun-dried tomatoes)

Decorated with a fresh fruit garnish

Served with assorted crackers

Fresh Vegetable Crudités

Including steamed asparagus, green beans, little potatoes, snow peas, sugar snap peas, etc.

Served with our homemade curry mustard dip

and decorated with a whole vegetable garnish

Seasoned Prime Rib Roast Beef

With sour cream horse radish sauce and Dijon mustard

Homemade petite rolls

With

Ginger glazed ham, roast turkey

or marinated grilled pork loin

With

Marinated grilled pork tenderloin

or herb-rubbed leg of lamb

With

Seasoned Roast Beef Tenderloin

Additional items to add or substitute to basic menu are below

Price for substitution to be determined

Poached or Smoked Salmon

with Green Goddess and dark breads

Condiments: capers, chopped egg, minced red onion

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Tail-on Steamed Shrimp with Cocktail Sauce
(5 per guest 26 count)

Ginger Glazed Ham Carving Station
Other carved meats available

Assorted Sweets

choose three

Lemon tarts, chocolate amaretto cakes with chocolate truffle icing, chocolate decadence, caramel tarts with praline, chess squares, white chocolate pecan cookies, chocolate, butterscotch and coconut layered cookies, pecan tassies and chocolate brownies with cream cheese icing, white and dark chocolate covered strawberries

Holiday dessert and cookie list available by request After November 1

We also have an assortment of hot dips

Crab

Spinach Artichoke, Black Bean Sausage, etc.

Please see our food station menus

Station Menus

Items below may be substituted with heavy cocktail buffet menu or grouped as theme stations

Pastas

Sauces

Mediterranean puttanesca, basil pesto, tomato vodka cream, bolognese

Pastas

Cheese tortellini, farfalle, ziti, penne, cassareccio

Meats

Italian sausage, smoked chicken, shrimp, prosciutto, pancetta, meat balls
Sautéed mushrooms, portabellas, roast peppers, pine nuts, sun-dried tomatoes, virgin olive oil

Cheeses

Aged asiago, parmesan reggiano, pecorino romano

Choose three-

Seafood

Steamed mussels and clams

Oysters on the half shell

Boiled Tail-on Shrimp with choice of sauces

Crab claws with choice of sauces

Poached or smoked salmon with green goddess, capers, red onion,
chopped egg, and dark breads

Smoked trout frittata

Hot crab dip with pita triangles

New England clam chowder

Choose four

Bruschette

Toasted olive oil garlic bread with assorted toppings

Tomato and herbs, mushroom tapenade, olive tapenade, creamy white beans and sage, chicken liver pate

Herbed goat cheese mousse, artichoke and gorgonzola

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Meats Carved

Ginger glazed ham, roast turkey and marinated grilled pork loin

Marinated grilled pork tenderloin, herb-rubbed leg of lamb and roast beef

Seasoned roast beef tenderloin

All served with petite rolls, assorted breads, and choice of 3 sauces:
(Roasted red pepper mayo, sour cream horseradish chive, saffron aioli, Dijon, and spicy mustard)

Antipasto

Italian Cured Meats

Parma Prosciutto, Bresaola, Sopresso Veneta

Marinated Artichokes

Caprese salata

Tomatoes and Mozzarella in Olive Oil and Basil

White beans and sage

Assorted olives and marinated vegetables

Italian cheeses and breads

Seafood, Chicken and Sausage Gumbo

Served with rice, French bread and assorted hot sauces

Quesadilla or Fajita Bar

Chef's station

Individually prepared quesadilla with guest's choice of:
Smoked chicken, marinated grilled flank steak, salmon or shrimp
Roasted peppers, sautéed onions, chopped fresh cilantro,
Roast portabella mushrooms, roasted garlic,
Guacamole, sour cream, fresh tomato-serrano salsa
with two meats

Risotto Bar

Chef's station

Individually prepared risotto dish with guest's choice of:
Smoked chicken, diced apples and toasted walnuts,
Salmon, roasted peppers and capers,
Grilled mushrooms, pepper confetti and roasted garlic,
Italian sausage, rosemary and roasted garlic.

Choose two

Asian Stir Fry

Chef's station

Beef, chicken, shrimp or pork with assorted Asian vegetables
and peppers, nuts, ginger and garlic, served over rice

Choose two meats

Creamy Mashed potato bar

Creamy mashed potatoes with assorted toppings-
Broccoli cheese sauce, chopped bacon, chives, and Monterey jack cheeses, sautéed mushrooms,
fresh tomato salsa, sour cream, rich brown gravy

7 toppings

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Soup station

Choose one or several soups with our chef's help.

Some examples:

Spicy corn chowder, asparagus vichyssoise, butternut squash, French onion, basil cream with fennel and wild mushrooms, minestrone, tomato bisque

Shrimp or lobster bisque

Omelet Station

Omelets prepared at site by request.

Eggs

Butter

Meats: Ham, shrimp, bacon, smoked chicken

Cheeses: Cheddar, Monterey jack, parmesan, gruyere

Garnishes: Roasted peppers, mushrooms, tomatoes,
green onions, wilted spinach, salsa

Choose three meats and two cheeses

Thai Station

Chef's station

Beef, chicken, shrimp or pork with garlic, peppers, peanuts, ginger, bean sprouts, scallions, bok choy, coconut curry or peanut sauce served over pad Thai noodles

Sushi Bar - Hot and Cold

Chefs attending

Maki Zushi

Vegetable rolls, California rolls, tuna rolls

Nigiri Zushi

Tuna, salmon, white fish

Temaki Zushi

Sushi - hand rolled cones of nori with assorted fillings

Seared tuna

Chunks of sashimi tuna rolled in Dijon mustard, black and white sesame seeds
and seared in front of guests

served with wasabi mayonnaise and Thai remoulade

\$ market price

Talk with us about a custom station

Attending serving staff and/or chefs not included