



SAMPLE WEDDING MENUS

Style One

Butlered Hors D'Oeuvres Served on floral-accented Platters

Please select **Six** of the following selections:

Mini Beijing Lamb Chops prepared with our Chef's Signature Asian Orange Sauce

Lotus Wontons with Broccoli, Chorizo Sausage and Jack Cheese

Mini Asian Pork Tenderloin Sliders

Lobster Bisque Shots

Caribbean Crab Cakes with Garlic Cilantro-Aioli Dipping Sauce

Shrimp Hushpuppies served with Creole Remoulade

Golden-Brown Coconut-encrusted Jumbo Shrimp presented with Apricot-Horseradish Dip

A Selection of Sushi Rolls and Sashimi served with Wasabi & Pickled Ginger

Jerked Smoked Salmon Canapés

Coconut-Encrusted Lobster Skewers presented with Orange-Horseradish Dip

Tandoori Chicken Skewers

Quesadilla Cornucopias with Smoked Chicken

Szechwan Chicken Bites served in Asian Spoons

Curried Chicken in Petit Wonton Cups

Savory Black bean & Roasted Corn salsa served in Petit Martini Glasses accented with a Plantain Chip

East Indian Vegetable Samosas presented with Tamarind Chutney

Roasted Eggplant Bruschetta

Baked Brie en Croute with Ginger & Brown Sugar

Cherry Tomatoes with Pesto

Plated Dinner

First Course

Bruschetta Trio

*A trio of Toasted Panetini topped with
Our Chefs Signature Mixtures*

Second Course

Please Select One

Caprese Salad

*Plump Ripe Tomato paired with Mozzarella and Fresh Herbs
Presented with Basil Vinaigrette Shots*

Or

Organic Field Greens paired with Sundried Cranberries, Goat Cheese and Candied Walnuts

Dual Entrée

Meat - Please Select One

Peppercorn-encrusted Beef Tenderloin served with Cabernet Demi Glaze

Or

Beef Roulade - Tender Parmesan & Herb-stuffed Filet of Beef served with Mushroom-Wine Sauce

Fish - Please Select One

Blackened Filet of Mahi served with Tropical Fresh Fruit Salsa

Or

Lemon Dill Filet of Salmon

Roasted Herbed Fingerling Potatoes

Asparagus Spears

Freshly Baked Assorted Dinner Rolls, Breadsticks and Lavosh with Whipped Butter

Dessert

Bananas Foster Station

*Fresh Bananas caramelized with Butter, Brown Sugar & Rum,
Served over rich Pound Cake & Vanilla Ice Cream in a Martini Glass,
Prepared to Order by Our Uniformed Chef*

*Freshly Brewed Coffee
Regular & Decaffeinated*

A Selection of Herbal Teas

Style Two

Butlered Hors D'Oeuvres Served on floral-accented Platters

Please Select **Six** of the following:

Shrimp Duet - Mildly spiced Jumbo Shrimp Duet served with Tails On in Petit Martini Glasses accompanied by Lemon-Dill Dipping Sauce

Coconut-Encrusted Lobster Skewers served with Orange-Horseradish Dip

Sushi and Sashimi served with Wasabi and Pickled Ginger

Caribbean Crab Cakes presented with Stoneground Mustard

White Fish Ceviche Shots

Jerked Smoked Salmon Canapés

Crab-stuffed Mushrooms

Petit Lamb Lollipops glazed with our Chef's Signature Asian-Orange Sauce

Mongolian Beef Skewers

Petit Asian Pork Tenderloin Sliders

Lotus Wontons with Teriyaki Tenderloin

Grilled Bacon-wrapped Dates

Flame Grilled Churrasco Skewers Served with Chimmichuri Dipping Sauce

Blackened Chicken Canapés accented with Mango Chutney

Quesadilla Cornucopias with Smoked Chicken

Szechwan Chicken Bites accented with Green Onions served in Asian Spoons

Curried Chicken Salad Canapés

Chicken Satay with Cashew Butter Sauce

Gazpacho Shots

Baked Brie en Croute with Ginger & Brown Sugar

Sweet Potato Tempura with Sesame-soy Dip

Quesadilla Cornucopias with Roasted Vegetables

Basil-Marinaded Mozzarella and Cherry Tomato Skewers

Creamy Curried Pumpkin Shots

Buffet Dinner

The buffet will be presented with Fresh Foliage, Unique Accent Pieces & Sparkling Votives

Salad - Please Select One

*Caprese Salad - Organic Field Greens tossed with Mozzarella, and
Cherry Tomatoes dressed with Aged Balsamic Vinaigrette*

Or

*Freshly tossed Field Greens with Caramelized Walnuts, Mandarin Oranges and Gorgonzola Cheese
drizzled with Toasted Sesame Dressing*

Dual Entree

*Pineapple Soy-Infused Churrasco
Carved to Order by Our Uniformed Chef*

And

Caribbean Stuffed Breast of Chicken accented with a delicate Guava Glaze

Pasta

*Lobster & Crab Ravioli
Sautéed in a Delicate Cream Sauce*

Sides - Please Select One

Oven-Roasted Baby Red Skin Potatoes

Or

Potatoes Au Gratin

Or

Fluffy Wild Rice

Vegetable Sides - Please Select One

*Seasonal Vegetables
Sautéed with Fresh Herbs in Garlic Butter*

Or

A Selection of Grilled Vegetables

A Selection of European Dinner Rolls and Breadsticks served with Whipped Butter

Dessert

A Selection of Dessert Shots:

Chocolate Gateau - Layers of rich Chocolate Cake filled with Buttercream finished with Ganache
Lemon Meringue - Graham Cracker base with Creamy Lemon Curd topped with Golden-Brown Meringue

White & Dark Chocolate-dipped Strawberries

Bananas Foster Station

Fresh Bananas caramelized with Butter, Brown Sugar & Rum,
Served over rich Pound Cake & Vanilla Ice Cream in a Martini Glass,
Prepare to Order by Our Uniformed Chef

Freshly Brewed Coffee; Regular and Decaffeinated
A Selection of Teas

Style Three

Butlered Hors D'Oeuvres Served on floral-accented Platters

Please select **Six** of the following selections:

Coconut-encrusted Jumbo Shrimp presented with Apricot-Horseradish Dip

Bourbon Barbeque Jumbo Shrimp served with Tails on

Assorted Sushi Rolls accompanied by Wasabi & Pickled Ginger

Smoked Salmon Mousse Canapés

Quesadilla Cornucopias with Smoked Chicken

Grilled Jerked Chicken and Pineapple Skewers

Blackened Chicken Canapés accented with Mango Chutney

Szechwan Chicken Bites served in Asian Spoons

Pineapple-Soy Infused Beef Skewers

Petit All Beef Sliders with Caramelized Onions

Thai Skewered Beef Satay with Mildly spiced Peanut Dip

Petit Phyllo Cups with Picadillo

Baked Brie en Croute with Ginger & Brown Sugar

Roasted Red Pepper Bruschetta

Basil Marinated Mozzarella & Cherry Tomato Skewers

Creamy Curried Pumpkin Soup Shots

Vegetable Tempura with Sesame-Soy Dip

Mushroom Caps stuffed with Italian Sausage

Buffet Dinner

The buffet will be presented with Fresh Foliage, Unique Accent Pieces & Sparkling Votives

Salad - Please Select One

*Freshly tossed Field Greens with Caramelized Walnuts, Mandarin Oranges and Gorgonzola Cheese
drizzled with Toasted Sesame Dressing*

Or

Crisp Caesar Salad with Grated Parmesan & Croutons

Entree

Meat - Please Select One

*Flame Grilled Perfectly Seasoned Churrasco Carved to Order by our Uniformed Chef
Served with Chimmichuri*

Or

*Peppercorn-encrusted oven-roasted Strip loin carved to order by our Uniformed Chef served with
Mushroom-Wine Sauce*

Poultry - Please Select One

Honey-Rum Tender Breast of Chicken

Or

Lemon-Herb Tender Breast of Chicken

The Entree Selections above are served with:

Olive Oil Scented Oven-Roasted Red Skin Potatoes

Or

Confetti Rice

Our Chef's Flavorful fluffy Rice accented with Green & Red Pepper Tidbits

Sides - Please Select One

Sautéed Julienned Carrots & Sugar Snap Peas

Or

Sautéed Juliennes of Vegetables

Assorted Dinner Rolls with Whipped Butter

Butlered Dessert

Dark & White Chocolate Covered Strawberries

Key Lime Mousse and Tiramisu Shots

Freshly Brewed Coffee; Regular & Decaffeinated

A Selection of Herbal Teas

Style Four

Butlered Hors D'Oeuvres Served on floral-accented Platters

Please select **Five** of the following selections:

Coconut-encrusted Jumbo Shrimp served with Apricot-Horseradish Dipping Sauce

Caribbean Crab Cakes served with Savory Remoulade

Grilled Jerked Chicken & Pineapple Skewers

Tropical Chicken Salad Canapés

Curried Chicken Mousse served on Endive Leaves

Thai Beef Satay served with Mildly Spiced Peanut Dipping Sauce

Beef & Sweet Potato Skewers served with Chimmichuri

Mini Pulled Pork Sliders with Caramelized Onions

Mini Beef Wellingtons

Grilled Bacon-wrapped Dates

Roasted Red Pepper Bruschetta

Quesadilla Cornucopias with Roasted Vegetables

Mini Yukon Gold Potatoes stuffed with Gorgonzola Cheese

Petit Vegetable Spring Rolls accompanied by Plum Dipping Sauce

Black Bean Salsa served in Petit Martini Glasses accented with Plantain Chips

Buffet Presentation

Carving Station

Our uniformed Chef will carve:

Flame-grilled Churrasco accompanied by Chimmichuri

Or

Perfectly Seasoned Striploin of Beef served with a Burgundy-Peppercorn reduction

Pastas sautéed to order:

Farfalle Primavera - Bowtie Pasta with Fresh Vegetables sautéed with a Delicate Cream Sauce, dusted with Grated Parmesan

Penne sautéed with Herbed Marinara,

Crisp freshly tossed Caesar Salad with Grated Parmesan and Croutons

A Selection of Freshly baked Assorted Dinner Rolls and Breadsticks

Mashed Potato Bar

*Creamy Mashed Potatoes to include:
Baby Red Skin and Sweet Mashed Potatoes*

Topped With a choice of:

Chicken Fricassee

Picadillo

Grated Cheddar

Chives

Sour Cream

Crumbled Bacon

Served in Martini Glasses

Freshly Brewed Coffee; Regular & Decaffeinated

A Selection of Herbal Teas