



## Wedding Reception ~ Buffet Stations

~~All our stations are interchangeable, so that you may personalize menu to suit *your* tastes and needs~~

### Menu Option 1...

#### Butler Passed Hors d'oeuvres...

Adobe Chicken Beggars' Purses  
Artichoke Pesto Palmiers

#### "Cheese" & Fruit Station...

Montrachet, Sun-Dried Tomato & Pesto Terrine  
Mango Chutney Torte  
Accompanied by Baguette Slices, Gourmet Crackers & Lavishly  
Garnished with Luscious Fresh Seasonal Fruits

#### Pasta & Salad Station...

Puttanesca or Pomodoro Sauce sided by Pecorino Cheese  
Classic Caesar Salad & Soft Garlic Bread sticks or Garlic Bread

#### "Carving" Station...

Grilled Greek Seasoned or Rosemary-Garlic Pork Tenderloin  
Accompanied by Crème Horseradish, Grainy Dijon,  
Petite Rolls  
Potato Wedges Roasted with Extra Virgin Olive Oil or  
Horseradish Butter  
Roasted Seasonal Vegetables with Fresh Herbs & Olive Oil,  
~or~  
Petite Green Beans with Pesto or Dill Butter

### Menu Option 2...

#### Butler Passed Hors d'oeuvres...

Chicken Pesto in Phyllo Shells or Adobe Chicken "Purses"  
Smoked Salmon & Fresh Spinach Wrap Slices

#### "Cheese" & Fruit Station...

Four Cheese Gâteau sided by Red & Green Apple Slices  
Puff Pastry Brie with Wild Mushroom Filling  
Accompanied by Baguette Slices, Gourmet Crackers & Lavishly  
Garnished with Luscious Fresh Seasonal Fruits

#### Pasta & Salad Station...

Prosciutto, Pisseli in a Dijon Cream Sauce or  
Bolognese Sauce sided by Shredded Parmesan  
Field Greens, Blue Cheese Crumbles & Tomato Vinaigrette  
Foccacia Points

#### "Carving" Station...

Slow Roasted Rosemary-Garlic Studded Prime Rib of Beef,  
Sided by Crème Horseradish, Grainy Dijon & Petite Rolls  
Chipotle Smoked Gouda Mashed Potatoes  
Roasted Seasonal Vegetables with Fresh Herbs & Olive Oil,  
~or~  
Petite Green Beans with Pesto or Dill Butter

### Menu Option 3...

#### Butler Passed Hors d'oeuvres...

Artichoke & Kalamata Olive Tartlets  
Antipasto Kabobs with Balsamic Drizzle

#### "Cheese" & Fruit Station...

Puff Pastry Brie with Herb & Genoa Salami Filling  
Warm Sun-Dried Tomato & Artichoke Dip  
Accompanied by Baguette Slices, Gourmet Crackers & Lavishly  
Garnished with Luscious Fresh Seasonal Fruits

#### Pasta & Salad Station...

Gorgonzola & Toasted Walnut Cream Sauce or Three Pepper &  
Feta Sauce  
Wild Greens, Fresh Oranges, Sugared Pecans Citrus Vinaigrette  
Herb Buttered Hearth Baked Breads

#### Seafood Station...

Blanched Large Shrimp with choice of two sauces...  
Traditional Cocktail Sauce, Lemon-Caper Aioli, Remoulade,  
Cajun Remoulade, Bloody Mary or Green Peppercorn Tartar  
California Rolls & Ahi Tuna Sushi with Wasabi Dipping Sauce  
(If you really like Sushi, please ask about our extensive list.)  
~or~  
Mussels Sauté Station with Three Sauces ~ Smoked Tomato,  
Garlic & Wine Butter, Thai Curry and sided by Crusty Breads  
~or~  
Crab Cakes with choice of two ~ Local Corn Relish, Chipotle-  
Orange Aioli, Chipotle Aioli, Cajun Remoulade or Lemon-  
Rosemary Aioli

#### "Carving" Station...

Rosemary & Garlic Encrusted or Horseradish & Dijon  
Smothered Beef Tenderloin  
Honey or Herb Roasted Turkey Breast  
Sided by Crème Horseradish, Grainy Dijon, Cranberry Mustard  
& Petite Rolls  
(can substitute Paillard of Turkey Breast Florentine ~or~  
Paillard of Turkey Breast Saltimbocca - *for additional fee*  
Herb Garlic or Horseradish Butter Roasted Potatoes  
Roasted Seasonal Vegetables with Fresh Herbs & Olive Oil,  
~or~  
Petite Green Beans with Pesto or Dill Butter

### All Menus Include the following...

Platinum banded white China, stainless flatware\*\* (for all food  
service); appropriate chafing dishes, serving pieces, beautifully  
garnished serving trays; white or ivory buffet linens and  
\*quality paper napkins.

\*Linen napkins can be rented for sixty-eight cents per guest.



**\*\*NOTE: Per guest discount will be applied for use of our quality clear plastic plates and utensils.**

**SUBSTITUTE FOR ANY OF OUR POTATO DISHES...**

Mashed or Baked Potato Bar...

*Condiments include...* Shredded Sharp Cheddar ~ Bacon Pieces  
~ Crumbled Blue Cheese ~ Chives ~ Whipped Herb Butter  
~ Sautéed Mushrooms ~ Steamed Broccoli  
Tasso Ham Gravy ~ or ~ Country Sausage Gravy -

Martini Glasses can be rented for use.

**Add on's ~or~ Substitute Stations...**

**Mediterranean Station...**

Chicken Tangine with Herbed Couscous  
Duo of White Bean- Spinach Dip & Three Olive Tapenade with  
Grilled Pita Bread Wedges  
Fresh Mozzarella Bocconcini Marinated in Olive Oil, Basil &  
Spices  
Classic Greek Salad with Feta Cheese

**Asian Station...** (requires a chef attendant)

White & Black Sesame Encrusted Ahi Tuna Loin, seared and  
carved to order  
Shrimp Tempura with Soy Ginger Dipping Sauce  
Vegetable Pot-Stickers with Ponzu Dipping Sauce  
Asian Salad of Red Peppers, Water Chestnuts, Fresh Pea Pods  
& Oranges on Iceberg Lettuce Dressed with Fresh Ginger  
Vinaigrette & Fried Rice Noodles  
~ **Market price for Ahi & Shrimp** ~

**Gulf Shores Station...**(requires a chef attendant)

Fried Green Tomatoes (with our very special breading) &  
Three Cheese Stone Ground Grits  
Chicken & Andouille Sausage Gumbo with White Rice  
Shrimp Creole with Wild & White Rice

**South of the Border...**(requires a chef attendant)

Chicken or Sirloin Fajitas in Sautéed Tri-Colored Peppers &  
Red Onions  
Condiments: Cilantro Sour Cream, Pico de Gallo, Guacamole,  
Cheddar Cheese & Warm Flour Tortillas  
Hearts of Palm, Black Beans & Corn Salad  
Black Eyed Pea Con Queso & Tortilla Chips  
Quesadillas ~ please choose two (2) from below:  
Artichoke & Monterey Jack  
Grilled Salmon & Cucumber Salsa  
Portobello Mushroom & Provolone  
Fresh Mango & Brie  
Roasted Chicken & Salsa Jack  
New Mexican Roasted Vegetable & Salsa Jack  
Caramelized Onions & Pancetta with Smoked Gouda  
Tavern Ham & Smoked Gouda