



...Wedding Reception Buffet or Plated Dinners ...

Spring....

Butler Passed...

Fire n' Ice Shrimps
Tomato-Pesto Tartlets

Dinner...

Mixed Greens, Toasted Walnuts, Fresh Luscious Strawberries with Citrus Vinaigrette
Citrus-Dill Grilled Salmon & Pecorino Encrusted, Baked Chicken Breasts
Roasted Asparagus with Lemon-Sage Butter
Rice Jardin
(herbed white & wild rice with corn, tomatoes and zucchini)

Summer...

Butler Passed...

Crab & Fresh Corn Relish on Won Ton Chips
Farmer's Market Roma Tomatoes & Fresh Basil Bruschetta

Dinner...

Romaine & Spinach with Vine Ripe Grapes, Blue Cheese & Sherry-Walnut Vinaigrette
Grilled Flank Steak with Burgundy-Mushroom Sauce
Bacon-Gruyere Potato "Cupcakes"
Petite Green Beans with Basil Pesto

Fall...

Butler Passed...

Petite Sweet Potato Cakes topped with Smoked Salmon
Swiss & Sun-dried Tomato Crostini

Dinner...

Mescaline with Fresh Pears, Spiced Pecans, Feta & Port Wine Vinaigrette
Short Ribs Provencal
Garlic-Gruyere Mashed Potatoes
Herb Pesto Roasted Vegetable Medley

Winter...

Butler Passed...

Mustard-Rosemary Marinated Salmon Skewers
Tavern Ham & Smoked Gouda Mushroom Caps

Dinner...

Hearts of Palm, Beets & Blue Cheese with Balsamic Vinaigrette
Lamb Shanks Braised in Merlot with Caramelized Onions
Parmesan Polenta
Apple Roasted Root Vegetables

Our Menus Include...

- ~Hearth baked breads or Rolls with herb-infused butter.
 - ~Platinum banded white china, stainless flatware and quality paper napkins (linen napkins are available at nominal fee)
 - ~Appropriate chafing dishes, serving pieces, beautifully garnished serving platters
 - ~White ~or~ ivory buffet linens
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