

Weddings

Dinner Service

HORS D'OEUVRES

(See Hors D'oeuvres / Night Table Selections)

All Hors D'oeuvres Can Be Served Butler Style or On A Buffet
(Each Platter Serves 25 People)

PLATED DINNER

(See Dinner Selections)

Fresh Rolls and Butter Placed In Baskets on Tables

Soup and / or Salad

Entree Selection (s)

One Starch Selection

One Vegetable Selection

One Choice of Dessert

Coffee and Tea

CHILDREN'S MENU

(Children Ages 12 and Under)

Penne Pasta with a Tomato Meat Sauce

4 Oz. Chicken Breast / French Fries / Vegetables

Baked Macaroni and Three Cheeses

Pork Medallions in Gravy with Roasted Potatoes and Vegetables

Chicken Fingers and French Fries

NIGHT TABLE

(See Hors D'oeuvres / Night Table Selections)

Served Buffet Style

Can Be Prepared For Any Size Group

ALL WEDDING QUOTES ARE PREPARED ON AN INDIVIDUAL BASIS

QUOTES ARE VALID FOR 30 DAYS

PRICES ARE SUBJECT TO CHANGE WITHOUT NOTICE





Dinner Selections

SOUPS

Chicken Broth
Butter Nut Squash
Vegetable Beef

SALADS

Tossed Green Salad with Choice of Dressing
Caesar Salad
Greek Salad

ENTRÉE SELECTION

Prime Rib of Beef Served With Au Jus
Grilled Strip Loin Served With a Peppercorn Mushroom Sauce
Pork Tenderloin Stuffed With Pine Nuts, Spinach and Ricotta Cheese
Served With a Red Currant Sauce
Breast of Chicken Stuffed With Spinach and Feta Cheese
Covered With a Cream Sauce
Fillet of Sole
Oven Roasted Fillet of Salmon Served With a Chantilly Cream Sauce

STARCH SELECTIONS

Pan Roasted Potatoes with Rosemary and Garlic
Mashed Potatoes
Dauphinoise Potatoes
Roasted Parisienne Potatoes
Pimento Rice
Par Boiled Rice
Spanish Rice

VEGETABLE SELECTION

Seasonal Fresh Mixed Vegetables
Butter Braised Green Beans with Slivered Almonds
Honey Glazed Baby Carrots





Desserts

CHEESE CAKES

Cherry, Blueberry, Blueberry/Lemon, Black Forest, Cappuccino/Chocolate Swirl, Orange Cranberry, Pina Colada, Ginger Pumpkin, Chocolate/Pumpkin, Vanilla Chocolate Brownie, Chocolate, Turtle, Raspberry, Key Lime, Bailey's, and Rocky Road

BUNDTTS & LOAVES

Apple Spice with Caramel, Zucchini, Carrot, Banana, Lemon Poppy Seed and Cranberry/Walnut

CAKES

Buttered Almond, Black Forest, Carrot Cake, Chocolate, Chocolate Mocha Torte, Raspberry Chocolate Torte, Strawberry Shortcake, Strawberry Mocha Torte and White Chocolate Strawberry Mouse

FLANS AND PIES

Pecan Pie, Key Lime Pie, Coconut Cream Pie, Banana Cream Pie, Apple Pie, Strawberry Rhubarb Flan, Blueberry Flan and Lemon Flan

TARTS

Strawberry Custard, Butter Tarts, Key Lime, Lemon Meringue, Coconut Cream, Cranberry Crumble and Blueberry

WEDDING CAKES

Please Inquire For Wedding Cake Options





Hors D'oeuvres & Night Table

COLD SELECTIONS

Traditional Shrimp Cocktail Served With Cocktail Sauce
Cheese Tray with Assorted Cheeses, Crackers and Grapes
Vegetable Tray with Assorted Vegetables and Dip
Fruit Platter with Various Fresh Fruits and Dip
Smoked Salmon Canapés
Antijitos (Cheese and Vegetable)
Sandwich Platter
Tuna Salad, Egg Salad, Roast Beef, and Ham

HOT SELECTIONS

Sautéed Garlic Shrimp, Satays (Beef, Chicken, and / or Pork)
Beef Croquettes, Cod Fish Cakes, Shrimp Pastries
Italian Style Meatballs, Grilled Scallops
Chicken Wings, Philo Tartlets, Bruschetta on Focaccia
Antijitos (Cheese and Vegetable), Bacon Wrapped Scallops
Stuffed Mushroom Caps

NIGHT TABLE

Option #1

Cheese Trays with Assorted Cheeses and Crackers
Fruit Platters with an Assortment of Fresh Fruit
Vegetable Platters Served With Dip
Assorted Finger Sandwiches
Assorted Finger Desserts

Option #2

Same As Above
Assorted Seafood (Shrimp, Mussels, Crab Legs, Lobster and Calamari)

ALL PLATTERS WILL SERVE APPROXIMATELY 25 PEOPLE.
HORS D' OEUVRES CAN BE SERVED BUTLER STYLE OR STATIONED.

