



Wedding Reception Selections

Poultry

Chicken Cordon Blue
Chicken Francaise
Chicken Kiev
Chicken Marsala
Chicken Milanese
Chicken Parmesan
Chicken Picatta
Roast Turkey with Sage Dressing & Gravy
Chicken Oscar

Seafood

Baked Stuffed Shrimp with Seafood Stuffing
Broiled Lemon Scrod
Broiled Salmon with Herbs and Hollandaise Broiled or Fried Scallops
Broiled Trout Almondine
Seafood Newburg with Rice Pilaf
Shrimp Scampi on a Bed of Rice
Stuffed Sole
Sole Almondine
Herb Encrusted Sea Bass
King Crab Legs
Lobster Tail (Stuffed with Seafood Stuffing and Herbs)
Twin Lobster Tails

Meat

Beef Stroganoff with Noodles
Beef Tips with Mushroom Demi Glaze
Boneless Roast Pork Tenderloin
Flank Steak (Western Style or Bordelaise Sauce)
Ham with Maple Glaze
Pot Roast aux Herbes
Sage Crusted Pork Chop with Mustard
Roast Prime Ribs of Beef Au Jus
Tenderloin of Beef Kabobs on Rice Pilaf
Top Round with Bordelaise Sauce
Veal Francaise
Filet Mignon Oscar
Filet Mignon with Mushroom Caps
Sage Crusted Veal Chop with Mushroom Sauce
Sliced Beef or Pork Tenderloin with Champignon
Surf and Turf
Veal Oscar

Hot Hors d' Oeuvres

Assorted Quiche
Battered Vegetables
Beef or Chicken Satay (choice of 2 marinades: Sesame, Italian, Soy or Teriyaki)
Boneless Buffalo Chicken Bites
Chicken Wings: Mild, Barbeque, or Hot & Spicy
Egg Rolls with Sweet and Sour Sauce
Italian or Swedish Meatballs
Jalapeno Poppers
Mini Cordon Blue
Mozzarella Cheese Sticks
Pigs n Blanket
Stuffed Mushrooms: (Seafood Stuffing, or Three Cheese & Spinach)
Spanakopita
Spring Rolls
Baked Brie en croute with Apricot Brandy Sauce
Grilled Gruyere & Prosciutto Sandwich
Pasta Station:
(Tortellini with Light Alfredo Sauce, Bowtie Pasta with Garlic, Tomatoes & Olive Oil or Penne Vodka)
Lobster Ravioli
Mini Crab Cakes
Grilled Shrimp Satay (Garlic, Basil & Olive Oil Marinade)
Scallops Wrapped in Maple Smoked Bacon
Basil Shrimp & Scallops
Turkey Sliders

Cold Hors d' Oeuvres

Asparagus Wrapped in Prosciutto
Deviled Eggs
Belgian Endive Stuffed with Goat Cheese and Herbs
International Cheese Display w/Crackers & Fresh Fruit

Veal Parmesan
Veal Saltimbocca
Mixed Grill (Chicken Francaise, Baked Stuffed Shrimp, and Sliced Tenderloin of Beef)

Vegetarian and Pastas

Aged Cheddar Mac n Cheese
Eggplant Napoleon
Baked Manicotti
Baked Ziti
Eggplant Stuffed with Ricotta & Spinach
Pasta Primavera (Red or White Sauce)
Penne in a Vodka Marinara Sauce
Stuffed Shells with Ricotta
Tortellini Primavera Alfredo
Tortellini with Pesto or Tomato Basil Cream Sauce
Vegetarian or Regular Lasagna
Butternut Squash Ravioli
Lobster Ravioli with Penne Pink Sauce

Port Wine Cheese on Melba Toast
Seasonal Fresh Fruit with Yogurt Dips
Tomato Basil Bruschetta
Vegetable Crudités' with selection of Chef's dips
Cold Antipasti Station
Chicken Liver Pate with Water Crackers
Melon Wrapped in Prosciutto
Shrimp Cocktail Fountain
Seafood Station
Sliced Mozzarella and Tomato with Balsamic Glaze

Items in italics are premium menu selections

We can accommodate any Vegetarian, Gluten Free or any other food allergy concerns at every meal.