



WEDDING CELEBRATION

Butler-passed Hors d'Oeuvres

Profiterole filled with Wild Mushrooms
Sun-dried Tomato Risotto Cakes with Basil Aioli
Leek Tartlets
Miniature Maryland Fish Cakes with Orange Tartar Sauce
Crispy Potato Pancakes with Salmon Roe
Cured Gravlox on Toasted Challah Rounds
Pastrami cured Salmon with Dilled Mustard on Brioche
Blini with Caviar
Grilled Cilantro Lime Chicken with Chipotle Dip
Lollipop Lamb Chops with Rosemary Crust
Miniature Beef Wellington

Bistro Table

White Bean and Roasted Fennel Salad, Variety of Cured, Marinated and Stuffed Olives,
Grilled Vegetables, Baby Carrots with Gremolata, Mushrooms a la Grecque,
Roasted Vegetable Tabbouleh, Artichoke Pasta Salad and Dolmades

Asian Station

Roasted Peking Duck Rolled-to-Order with Scallions and Hoisin Sauce in Tender Crepes,
Teppanyaki Beef and Chicken with Vegetable Julienne,
Assorted Dim Sum, Pot Stickers, and Shumai, Sesame Noodle,
Sautéed Baby Bok Choy, Crispy Noodles

Specialty Meat Carvery

Honey-cured Corned Beef with Mustard and Freshly Roasted Turkey with Cranberry Sauce
Accompanied by Mini Rye, Wheat and Soft Rolls

Southwest Sizzling Pans

Beef & Chicken Fajitas Rolled in Warm Flour Tortillas Served with Guacamole, Salsa,
Roasted Tomatillo Salsa and Black Bean & Roasted Corn Salad and Tri-color Chips

Mezze Buffet

Hummus, Baba Ghanoush, Stuffed Grape Leaves, Cannellini Bean Salad, Marinated Tomatoes, Caponata,
Fried Artichokes, Pita Chips, Accompanied by Moroccan Chicken Skewers, Lamb Brochettes,
Vegetable Kebabs and Beef Koufta Cooked on Griddle

Vodka and Caviar Bar

Black Caviar, Golden Caviar, and Salmon Roe Accompanied by Chopped Egg Whites and Yolks,
Capers, Onions, Lemons, Black and White Toast Points
Displayed on an Ice Carving with Premium and Flavored Vodkas

Martini Bar

Ketel One Vodka, Absolut Vodka, Tanqueray Gin, Stoli Peach, Stoli Raspberry and Stoli Orange
Includes Elegant Ice Sculpture Vodka Slide
and Our Signature Pomegranate Martini, Apple-tini and Chocolate Martini



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First Course

English Cucumber Wrapped Field Greens

Field Greens Tossed in a Light Dijon Caper Vinaigrette

Garnished with Dried Cranberries, Caramelized Pecans and Edible Flowers

Served with Scottish Salmon with Lemon, Capers and Black Bread

Passed Sorbet or Granita

Choice of Entree

Poached Fillet of Halibut

with Aromatic Vegetables and Fresh Herb Broth

OR Provencal Breast of Chicken

Sautéed with White Wine, Tomatoes, Fresh Basil and Cracked Olives

Served with Mushroom Risotto Cake and Grilled Asparagus

OR Roasted Rack of Veal

with a Rosemary Infused Demi-glace

Served with Roasted Red Jacket Potatoes and Root Vegetable Puree

Dessert

Frozen Strawberry Shortcake

Strawberry Mousse, Strawberry Puree and Vanilla Tofutti Ice Cream

with Caramelized Meringue Crown and Fresh Strawberries

Elegant Custom Tiered Wedding Cake

