



Reception Menu

COCKTAIL HOUR

INTERNATIONAL CHEESE AND FRESH FRUIT PLATTER

An assortment of international cheeses,
beautifully decorated with fresh fruit and dried apricots
Accompanied by crackers and flatbreads

FRESH VEGETABLE CRUDITE

A colorful assortment of fresh seasonal vegetables
with your choice of dip

ASSORTED BUTLERED HORS D'OEUVRES

(Choose 8 from our savory selection)
Served on decorated platters

MAIN BUFFET

FILET MIGNON AT CARVING STATION

Served with a Bordelaise Sauce

BONELESS CHICKEN BREAST

Sautéed with Baby Artichokes, Sundried Tomatoes
and Basil in a Red Wine Sauce

RED POTATOES ROASTED WITH ROSEMARY

GRILLED VEGETABLE PLATTER

Eggplant, Zucchini, Yellow Squash, Red and Green Peppers,
Carrots, Onions, and Portobello Mushrooms

TRI-COLORED SALAD

Arugula, Endive, and Radicchio tossed with a Balsamic Vinaigrette

GREAT BREADS AND ROLLS

DESSERT

WEDDING OR SPECIAL OCCASION CAKE

Choice of cake, filling, and design

ASSORTED MINIATURE PASTRIES AND FRUIT TARTELETTES

Eclairs, Cream Puffs, Napoleons, Fruit Tarts, Praline, Pyramids, Mocha, Raspberry