

# Elegant Buffet Wedding Celebration

( 50 Guest Minimum )

## Hors D'oeuvres ( Passed or Buffet)

Petite Beef Wellington with Sauce Béarnaise  
Phyllo Triangles with Herbed Feta and Spinach  
Mini Clams Casino  
Marinated Grilled Flank Steak on a Skewer with Horseradish Sauce  
Chefs Asparagus Quiche Squares

## Centerpieces

Domestic and Imported Cheese Display with Gourmet Crackers and Flatbreads  
Fresh Fruit Mirror Display with Chocolate Fountain  
Iced Jumbo Shrimp Cocktail ( 3 p.p.) with Cocktail Sauce and Lemons

## Champagne Toast

## 5 Hour Open Bar

## Dinner Sit Down Service

**Choice of One:** Scampi Pescatore \* Lobster Bisque \* Sautéed Mini Crab Cakes

**Choice of One:** Spinach and Mushroom Salad \* Classic Caesar Salad \* Antipasto

### ( Choice of Two Entree )

Carved Roast Prime Ribs of Beef          Encrusted NY Sirloin with Peppercorn Sauce

Medallions of Veal with Grilled Tiger Shrimp          Classic Veal Oscar

Chicken Francais and Scampi Pescatore

Grilled Albacore Tuna with Citrus Butter          Chicken Wellington with Sauce Madeira

Choice (1): Zucchini Lyonnaise with Sautéed Peppers \* Roasted Asparagus Spears

Choice (1): Twice Baked Potatoes \* Buttered Red Bliss \* Oven Roasted

Freshly Baked Breads \* Rolls \* Butter Curls

Complete Coffee Service

## Includes

Elegantly Displayed Buffet Set with Linen, Skirting and Fresh Flowers \*

China \* Flatware \* Polished Chafing Dishes \* Stemware for Toast \*

Water Service **and** Wine Service throughout Dinner \*

Linen for All Guest Tables \* Folded Linen Napkin (any color)

Head Table with Linen, Skirting and Fresh Flowers \* Trash Removal

**\$ 65 per guest**

8% Sales Tax and 19% Gratuity Additional

~ 1 entree per guest ~