

# Wedding Receptions

## Themes

### Greek Feast

Opa! A taste trip to the Greek Isles!

#### Appetizer hour:

Mediterranean Delight - Hummus, baba ghanous, tabouli, garnished with cucumber, grape tomatoes, olives, feta cheese, & roasted peppers served with pita bread

Spanakopita -- Creamy feta cheese, leek, & spinach, fill a bite size phyllo cup

#### Dinner hour:

Greek salad -- with tomatoes, cucumbers, onion, pepper rings, beets, olives, & traditional feta cheese

Roasted chicken breast -- with oregano & herbs

Lamb skewers -- Flavorful lamb skewered and seasoned with fresh herbs

#### Served with

Oven roasted potatoes or rice pilaf, Hard crusted Greek bread & butter

#### Dessert

Baklava  
(additional charge)

24.95pp  
service fee does  
apply

### Italian Buffet

Take your guests on a Roman holiday!  
A taste treat of Italian favorites.

#### Appetizer hour:

Anti Pasti Display -- Cubed ham, salami, fresh mozzarella, stuffed olives, roasted peppers, grilled vegetables served with foccacia bread

Caprese Skewers -- Fresh mozzarella, cherry tomatoes, & fresh basil drizzled with a vinaigrette glaze

#### Dinner hour

Mixed Green Salad - Olives, tomatoes, cheese, red onion, garbanzos, pepper rings, tossed in a zesty dressing

Chicken Marsala - breast of chicken, fresh mushrooms, onions, & marsala wine sauce

Italian Sweet Sausage - with bell peppers & onions

#### Served With

Penne Pasta Marinara, Roasted Herbed Parmesan Potatoes, Fresh Italian Bread, Olive Oil, & Butter

#### Dessert

Cannolis or Tiramisu cake  
(additional charge)

24.95pp  
service fee  
does apply

### Barvarian Buffet

--Take a trip down the Reine--

#### Appetizer Hour:

Bratwurst meatball skewers simmered in gouda cheese fondue

Fruit Cheese & vegetable crudite

#### Dinner hour:

Harvest Salad -- Field greens, candied walnuts, sliced apples, dried cranberries, carrots, red onion tossed in a light raspberry vinaigrette dressing

Chicken Schnitzel -- topped with a dijon bacon cream sauce

Assorted Smoked Sausage -- a top braised red cabbage & apples

#### Served with:

warm German potato salad, Pretzel buns, & butter

#### Dessert:

Apple strudle bites (additional cost)

22.95pp  
service fee does  
apply



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### Caribbean Buffet

Treat your guests to the taste of the tropics!

#### Appetizer Hour:

Seafood phylo cups

Fruit Cheese & vegetable crudite

#### Dinner hour:

Kiwi-Mandarin Salad, Romaine, kiwi slices, toasted almonds, mandarin oranges sections, crumbled bacon, & poppy seed dressing

Jamaican Jerk Chicken Kabobs -- jerk sauce marinated chicken skeweres

Island spice shrimp skewers -- Shrimp dusted with our own island spice

#### Served with:

Tropical white rice & beans, jalapeño Corn Bread, Rolls, & Butter

#### Dessert:

Glorious orange or lemon cake (additional charge)

24.95  
service fee does  
apply



### Asian Buffet

Hop on the Orient Express!

#### Appetizer hour:

Thai Chicken Spring Rolls

Fruit Cheese & vegetable crudite

#### Dinner hour:

Asian slaw - bok choy, bean sprouts, & ginger vinaigrette

Beef sate with wasabi ginger sauce

Generals Tso's Chicken

#### Served with:

Fried rice, Rolls, butter, Fortune cookies

19.95pp  
service fee does  
apply