



Cocktail Weddings

Station 1

Lavish Fresh Fruit Display

Assorted Wedges of Imported and Domestic Cheese, Crackers

Buffalo Shrimp Dip (or) Artichoke and Spinach Dip, Pita Wedges

Select any two:

Butlered Hors D'oeuvres

Crab & Cheddar Phyllo Tartlets

Smoked Salmon Pinwheels

Scallop Wrap with Fresh Basil and Prosciutto Skewers

Raspberry and Brie Phyllo Pillows

Spanakopitas

Station 2

Sirloin and Gorgonzola wrapped in Bacon Skewer (or) Tenderloin of Beef Tips with Bourguignonne Sauce

Poached Salmon decorated with Cucumber Slices, Fresh Salsa side (or) Sesame Encrusted Tuna Bites with Wasabi Mayonnaise

Cilantro-Lime Chicken Satay with Mango Salsa side (or) Herbs de Provence Chicken Satay Cranberry Chutney side

Tomato Caprese with Mozzarella and Fresh Basil Skewered (or) Stuffed Mushrooms with Ratatouille topped with Parmesan Cheese

Station 3

Pork BBQ Sliders (or)
Creamy Dijon Marinated Pork Tenderloin

Cheddar Stuffed Potatoes with Fresh Chives (or)
Saucy Twisted Macaroni and Cheese

Asparagus with Chipotle Mayonnaise Dip (or) Medley of Grilled Vegetables with Balsamic Glaze

Assorted Italian Breads and French Rolls with Butter

Station 4 (optional)

Oyster Tasting with Local and Farm Raised Oysters
Shrimp & Grits