



Cocktail Style Dinner

Wine/Beer/Sangria Bar

Red & White Wine, Domestic & Imported Beers

Antipasto & Mediterranean Station

An Assortment of Salamis and Prosciutto with Aged Cheeses, a Medley of Buffalo Mozzarella, Olives, Fire Roasted Peppers, Marinated Mushrooms & Long Stem Artichoke Hearts. Also, Hummus, Babaganoush, White Bean & Garlic Dip, Baguettes, Grissini & Pita Crisps

Bountiful Crudité's Display with Spinach & Fresh Herb Dip
European Cheese Board with Fresh Seasonal Fruit & Specialty Breads/Crackers

Passed Hors d'oeuvres

Roasted Butternut Squash Bisque

Mahi Mahi Tacos

Roasted Tomato, Caramelized Onion & Goat Cheese Tarts

Kobe Beef Sliders with Caramelized Onions & Shitake Mushrooms

Warm Brie & Raspberry Bundles

Small Plates

Five Spice Chicken with Basmati Rice and Cucumber Yogurt Sauce

Braised Short Rib, Creamy Polenta, Parmesan

Herb Crusted Lamb Chops, Roasted Rosemary Potato, Balsamic Reduction

Passed/Stationary Sweets

Cupcake Wedding Tower

Fresh Fruit Skewers

Bite-Size Homemade Cookies, Sweets & Warm Rugalech, Ganache Bites