

III. THE HEAVY APPETIZER AFFAIR

HORS D' OEUVRES

Please select any four of the following:

Charleston Miniature Crab Cakes

Accompanied by a Tangy Remoulade Sauce

Asian Beef Teriyaki Skewers

Miniature Cocktail Meatballs

Teriyaki or Burgundy Sauce

Hot Spinach and Artichoke Dip

Served with Flat Bread and Topped with Freshly Grated Parmesan Cheese

Farfalle Pasta with Alfredo or Roasted Tomato Marinara

Freshly Grated Parmesan Cheese

Home Style Chicken Tenders

Served with BBQ Sauce and Homey Mustard

Fig and Goat Cheese Puff

Served with Balsamic Glaze

Fried Calamari

Served with Jalapeno Tartar Sauce and Sweet Chili Sauce

Asian Salmon Cheese Cake Torte

Served with a Ying and Yang of Wasabi and Tobiko Caviars with Rice Crackers



CARVING STATION WITH A UNIFORMED CHEF

Please choose one:

Herb Roasted Top Round of Beef Sage Rubbed Turkey Breast Smoked Ham

Served with Assorted Rolls, Horseradish Sauce, Grain Mustard, and Aioli

Included with your reception are the following:

A Variety of Domestic Cheeses

May Include Swiss, Havarti, and Cheddar Cheeses Served with Assorted Crackers

Seasonal Fresh Grilled Vegetables

Served with Roasted Red Pepper Vinaigrette

Fresh Fruits and Berries of the Season

Beautifully Displayed

Including Dark Chocolate Fondue

Accompanied with Pound Cake and Brownie Cubes

Traditional Wedding Cake Cutting Service

BEVERAGES

Please choose one:
Sparkling Wedding Punch

Sweet and Unsweetened Ice Tea and Lemonade

Gourmet Coffee Station

With Whipped Cream and Chocolate Shavings