

Hors d'oeuvre Wedding Package

Page One

Package designed for a two hour serve time of six stationed hors d'oeuvres and two butler passed.

Choose One Main Hors d'oeuvre

Silver Dollar Sandwiches

A Mix of Wafer stacked Hickory Smoked Ham, Turkey Breast, Top Round of Beef served on Petite Vienna Rolls

Sliced Five Peppercorn Pork Roast

Served French Dip Style with Petite Vienna Rolls or Mini Croissants (add \$1.00 per guest)

Sliced Beef Tenderloin

Served French Dip Style with Petite Vienna Rolls or Mini Croissants (add \$2.00 per guest)

Choose Five Additional Stationed Hors d'oeuvres

Miniature Pork Egg Rolls

Served with a side of duck sauce

Hot Artichoke Parmesan Spread

Blend of Artichokes & Parmesan Cheese served with French Bread

Chicken Pecan

Tender Pieces of Chicken rolled in Pecans and served with a Teriyaki Glaze

Bacon Wrapped Water Chestnuts

Cocktail Meatballs

Your choice of Swedish, BBQ, or Hawaiian Sauces

Mini Double Baked Potato

Potato Skin Filled with Piped Potato Filling and Sprinkled with Chives

Chicken Liver Pate' Platter

Garnished and served with Assorted Crackers

Phyllo Triangles

Filled with Spinach and Feta

Petite Quiche

Filled with Bacon and Cheddar Cheese in an Egg Custard baked in a Croustade

Seven Layer Fiesta Dip with Bleu Corn Nachos

Layers of Lettuce, Cheddar Cheese, Tomatoes, Onions, Black Olives and a Seasoned Cream Cheese

Bread Bowl with Spinach Dip

Hollowed out fresh 8 grain bread filled with homemade spinach dip, & attractively garnished

Petite Franks en Pastry

Small Cocktail Sausages wrapped in a Light Puff Pastry

Reuben Dip

Corned Beef with Special Dressing, Sauerkraut, and Swiss Cheese Served with Cocktail Rye Rounds

Chicken Drumettes

Delicately seasoned and accented with a Honey Dijon Sauce or Bleu Cheese Dip

Fresh Fruit Platter

Assortment of Seasonal Fresh Fruit Garnished with Berries.

Fresh Vegetable Platter

Assortment of Fresh Seasonal-Broccoli, Cauliflower, Carrots, Celery, Peppers and Radish Roses with our Homemade Dill Dip

Cheese and Salami Platter

A mix of Cheddar, Swiss, Muenster, Havarti and Pepper Jack cheeses garnished with Salami and Grapes

Seafood Spread

A delightful combination of shrimp and crabmeat blended with cream cheese & Assorted Crackers

Hors d'oeuvre Wedding Package

Choose Two Butler Passed Hors d'oeuvres

Chicken Satay

Boneless Strips of Marinated Chicken Breast on Skewers served with a Peanut Sauce

Stuffed Mushroom Caps

With Your Choice of Crab Meat and Shrimp or Sausage and Parmesan Cheese

Petite Cranberry Orange Muffins

Filled with Smoked Turkey Breast and Chutney Butter

Baked Brie Tartlets

Flavorful Brie Cheese baked en Croustade Shells

Petite Fruit Kabobs

Fresh Fruit of the Season skewered and attractively garnished

Petite Puffs

Ham, Chicken, Egg or Seafood Salad served in Mini Cream Puff Shells

Piquant Salmon Rolls

Thinly Sliced Smoked Salmon with Cream Cheese and Cucumber Slices on Cocktail Bread Rounds

Tortilla Swirls

Ham or turkey with fresh diced tomato, shredded lettuce, cheese and mayo rolled in a tortilla shell and mini sliced

Salami Cornucopias

Herbed Cream Cheese fills an attractively garnished Salami Horns

Dessert

European Coffee Bar

Fresh Brewed Coffee Station Served with Flavored Syrups, Creamers, Cinnamon, and Whipped Topping

Served with:

Miniature Cheesecake and Éclairs

Or

Your Wedding Cake Cut & Served Free of Charge

Includes

- White China Hors d'oeuvre Plates
 - Ivory or White Linen Table Covers
 - White Gloved Wait Staff for 2 Hour Serve Time and 5 Hour Total Event Time
- 200+ Guests - 24.95
150-199 Guests - 25.95
100-149 Guests - 26.95
Children (ages 3-10) - 15.95

Taxes, Venue Fees and 18% Service Charge Additional
Pricing Subject to change without notice

Additional Services Available:

- Cabaret Table Rental
- Bar Service
- Specialty Linen Service
- Hors d'oeuvre Upgrades & Add-Ons
- Extended Hors d'oeuvre Service
- Floral and Centerpiece Rental