

Something Blue.....

*One hour cocktail reception serving premium brand liquors, house wine, assorted beers,
soft drinks, juices and mineral waters
Signature bride and groom drink*

Reception Hors d'oeuvres

Chilled: Butler passed selection of 8 supreme Hors d'oeuvres

Seared rare tuna bruschettas with olive and tomato

Fresh crabmeat salad profiteroles with cilantro

Ginger chicken, asparagus, and lemon scented chevre in barquette

Thai shrimp skewers with wilted spinach on corn tortilla

Goat cheese crostini with kalamata olive tapenade

Hot: Curried shrimp in phyllo cup

Sea scallops wrapped in smoked bacon

Teriyaki beef on brochette served with hoisin dip

Smoked chicken with black bean quesadillas

Individual baked brie pieces in puff pastry

Honey roasted duckling with raspberry jus in phyllo cup

Fried crab wontons, plum sauce

Buffet Dinner

Preset appetizer tableside

Choice of one

Fresh sliced pineapple on melon with key lime yogurt and toasted coconut

Array of field greens with chevre croutons served with mango dressing

Tomato and mozzarella with basil and oil

Chilled gazpacho garnished with a dollop of sour cream and chives

Potato and leak vichyssoise

Local favorite fresh made Ceviche Del Pacifico

Poached baby shrimp with light avocado mousse and cognac cream

Buffet Dinner (2 hours)

Choice of 2 action stations with chefs in attendance

Satay kabobs

*Skewered pieces of tender beef, chicken and shrimp marinated in Asian spices Seared in hot oil
ready for our five flavors of dipping sauces*

Dim Sum and Mushu Rolls

*Assorted Chinese dumplings filled with chicken, shrimp and pork, served in bamboo steamers
with assorted dipping sauces. Thin strips of chicken, soy marinated, stir fried with julienne egg
and vegetables wrapped in fine rice pancakes and served with scallion strips and hoisin sauce*

Pasta Basta

*Cheese tortellini with grilled vegetables and pesto
Penne with Italian sausage in a spicy marinara and
Farfalle with sweet shrimp and smoked salmon, juniper Alfredo sauce*

Paella Valenciana

*True Spanish paella cooked and served in our classic paella pan chock full of chicken, sausage,
mussels and shrimp with beans, peppers, onions and saffron rice*

Inside round of beef

Horseradish cream, Dijon mustard and au jus

Jerked pork loin

Herbed mayonnaise and fruit salsa

Smoked boneless turkey

Cranberry relish, herbed mayonnaise and gravy

Assorted dinner rolls served with all our carving stations

Chafing dishes of chef's choice of vegetables and starch

Dessert served tableside

*Assorted platter of chef's miniature pastries
(2 pieces per person)*

A choice of red or white house wine will be served throughout dinner

Champagne toast

Custom wedding cake

Coffee and tea

Open bar as listed above to continue for an additional three hours



\$126

All prices are subject to applicable tax and gratuity