

Basic Buffet Wedding Package

(Based on 75-150 Guests)

ALL FOOD DISPLAYED ON STAINLESS STEEL CHAFERS AND GLASS PLATTERS

STATIONARY HORS D'OEUVRES

--Crudit  Tray (Fresh Veggies, Domestic Cheeses, Pepperoni, Smoked Ham, Flatbreads, Gourmet Crackers served with Roasted Red Pepper Dip and Spicy Mustard

--Bruschetta Station (Fresh Ripe Tomatoes, Fresh Mozzarella, Basil, Garlic Olive Oil served with Crostini Bread

--Pita & Hummus

--Succulent Sliced Seasonal Fresh Fruit with Creamy Yogurt Dip

\$4.75 per person (plus tax)

BUTLERED HORS D'OEUVRES

(Choice of 3)

--Sesame Chicken Satay on Skewers with Sweet & Sour Dip

--Grilled Quesadillas

--Filet of Beef Crostini (Filet Mignon, Roasted Fennel, Sharp Provolone Cheese topped with Balsamic Reduction Sauce)

--Cheese Steak Egg Roll with Marinara Sauce

--Pigs in the Blanket with Spicy Mustard

--Chorizo Puff (Pork Sausage, Cheese, Onions)

--Spanakopita (Spinach & Feta Cheese in Filo Pastry)

--Button Mushrooms Stuffed w/Spinach & Boursin Cheese topped with Red Peppers

--Vegetable Egg Roll with Ginger Sauce

\$8.95 per person (plus tax)

*****SEAFOOD OPTIONS AVAILABLE @MARKET PRICE*****

MAIN FARE

--Choice of One Chicken (Chicken Francaise Florentine, Chicken Stuffed with Spinach and Fontina Cheese, Chicken Marsala, Chicken Parmigiana, Chicken and Broccoli Alfredo, Chicken Victoriaother options available)

--Choice of One Meat (Roast Beef Au Jus, Pineapple Glazed Virginia Ham, Sausage and Peppers, BBQ Pulled Pork)

--Choice of One Pasta (Cheese Lasagna Marinara, Vegetable Lasagna Alfredo, Homemade Manicotti Marinara, Cheese Tortellini with Pesto Cream Sauce, Baked Rigatoni Marinara, Penne Pasta with Fresh Mozzarella & Vegetables in a Lite Garlic Olive Oil)

--Choice of Two Side Dishes (Roasted Red Skin Potatoes with Garlic, Herb Garlic or Cheddar Mashed Potatoes, Rice Pilaf ,Sauteed Seasonal Vegetable Medley, Buttered Corn, Glazed Carrots, Green Bean Almondine)

--Caesar Salad or Mixed Green Salad with Assorted Dressing

--Artisan Rolls and Butter

Beverages to Include (Regular and Diet Sodas, Iced Tea, Lemonade, Chilled Bottled Water

\$12.95 per person (plus tax)

*****SEAFOOD OPTIONS AVAILABLE @MARKET PRICE*****

COFFEE & TEA SERVICE WITH CONDIMENTS

\$1.25 per person (plus tax)

DESSERTS DISPLAYED AROUND THE WEDDING CAKE

--Home Baked Cookies, Fudge Brownies, Chocolate Covered Strawberries

\$1.50 per person (plus tax)

--Addition to Basic Dessert Display to Include Homemade Cannolis, Assorted Cakes, Petit Fours

\$2.95 per person (plus tax)

CUSTOMER TO SUPPLY WEDDING CAKE

UPSCALE DISPOSABLE PAPER/PLASTICWARE (BLACK OR WHITE)

\$0.75per person (plus tax)

SERVICE

(All of the below labor may not be necessary for all events)

--Chef on Site (6 hrs)....\$175

--Servers (total of 8 hrs each set up/serve/clean up)....\$160 each

--Kitchen Assistant (8 hrs)....\$150

--Bartender (8 hrs)....\$150

Delivery Charge Based Upon Distance (approx. \$40)

DELIVERY ONLY BUFFET WEDDINGS WILL HAVE AN EXTRA CHARGE FOR DISPOSABLE CHAFING DISHES & STERNOS UNLESS OTHERWISE SPECIFIED

*****TENTS, TABLES, CHAIRS, LINENS, CHINAWARE AVAILABLE AT AN ADDITIONAL COST (customer may supply these items)

BEER & WINE ADDITIONAL (customer may supply these items)

CHAMPAGNE TOAST ADDITIONAL (customer may supply these item)

