



WEDDING PACKAGES

For Those Who Want "The Ultimate Experience" Our Chef Will Create a Wedding That Will Be Out of the Box and Memorable in Every Way

Bronze - \$150pp ++

One Hour Cocktail Hour And Three Course Formal Dinner Reception
Four (4) Butler Style Passed Hors d' Oeuvres
Three (3) Cocktail Stations, One (1) Appetizer or Salad
Two (2) Entrées, One (1) Dessert, Coffee & Tea Service

Silver - \$175pp ++

One Hour Cocktail Hour And Three Course Formal Dinner Reception
Six (6) White Glove Butler Style Passed Hors d' Oeuvres Four (4) Cocktail Stations
One (1) Appetizer or Salad, Two (2) Entrées
One (1) Dessert and Cookie Platter, Coffee & Tea Service

Gold - \$200pp ++

One Hour Cocktail Hour And Three Course Formal Dinner Reception
Six (6) White Glove Butler Style Passed Hors d' Oeuvres
Two (2) Premier Passed Bites
Five (5) Cocktail Stations, One (1) Appetizer or Salad
Two (2) Entrées, One (1) Dessert and Cookie Platter, Coffee & Tea Service

Platinum - \$225pp ++

One Hour Cocktail Hour And Custom Dinner Stations Eight (8) White Glove Butler Style
Passed Hors d' Oeuvres Two (2) Premier Passed Bites
Six (6) Cocktail Stations, One (1) Appetizer or Salad
Six (6) Custom Developed Dine Around Stations,
Two (2) Custom Developed Dine Around Dessert Stations
For an Out of the Box Dinner Variety, Wow Factor and one of a kind event



PASSED HORS D' OEUVRES

Hot Hors D' Oeuvres

Pastry Selections

Pigs in a Blanket
Beef Wellington
Brie & Raspberry Purse
Chicken Wellington
Braised Short Rib Profiterole
Assorted Miniature Pizzas
Chicken Fajita or Beef Fajita
Chicken Pot sticker with Lemongrass
Assorted Miniature Quiche

Vegetarian Selections

Vegetable Spring Rolls
Greek Spanakopita
Vegetable Sushi Roll
Vegetable Tempura
Tomato Bruschetta
Vegetable Kabobs
Potato Pancakes with Apple Sauce
Onion & Cheese Puffs

Meatball Selections

BBQ Meatball with Pretzel Stick
Swiss Meatballs
Sweet & Sour Meatballs
Italian Meatballs
Thai Meatballs
Japanese Meatball with Hoisin Sauce
Curried Meatballs

Satay Sticks

Choice of Chicken or Beef
Curried Satay
Sweet & Sour Satay
Japanese Soy Glaze
Thai Satay with Peanut Sauce
Greek Satay with Tzatziki Sauce
Italian Satay
Moroccan Lemon Satay
BBQ Satay

Seafood Selections

Crab Stuffed Mushroom Caps
Coconut Shrimp
Conch Fritters
Scallops Wrapped in Bacon
Oyster Rockefeller
Clams Casino
Lump Crab Plantain Chip
Miniature Seafood Newburg
Crab Rangoon

Misc. Selections

Miniature Burgers
BBQ Pulled Pork Biscuit
Curried Sesame Chicken
Smoked Duck Crostini
Asian Duck Rangoon
Miniature Reuben
Coconut Chicken



Cold Hors D' Oeuvres

Beef & Seafood Selections

Beef Carpaccio
Sliced Tenderloin on Toast Point
Salami Cone with Cream Cheese
Asian Beef Salad Phyllo Cup
Prosciutto Wrapped Asparagus
Shrimp with Cocktail Sauce
Oysters on the Half Shell
Smoked Salmon Pinwheels
Ahi Tuna Cucumber Wedge
Shrimp Mousse on Crostini

Vegetarian Selections

Brie & Port Onions on Crostini
Fig & Cheese Crostini
Miniature Grilled Cheese
Gruyere Tart with Caramelized Onion
Devilleed Eggs

Premier Passed Bites

** Included in Gold & Platinum Packages Only**

Petite Jumbo Lump Crab Cakes
Lamb Lollipops, Mint Jelly
Jumbo Shrimp Skewer, Pineapple Rum Glaze
Petite Lobster Rolls



DISPLAY & ACTION STATIONS

Farm to Table Crudit 

Artisan & Heirloom Vegetables, Raw / Roasted / Pickled Assorted Dips / EVOO / Balsamic / Hummus

Seasonal Fruit

Hand Carved Seasonal Melon, Hawaiian Gold Pineapple & Berries, Tropical Fruits
Yogurt Sauce, Strawberry Chantilly Cream, Raisin Crisp, Terra Chips

Gourmet International & Domestic Cheese Boards

Triple Cream Brie, Creamy Oregon Bleu, Wisconsin Cheddars, California Goat Cheeses
International Rind Washed Cheeses, Parmesan & Romano, Goudas & Swiss
Assorted Table Grapes, Fresh Berries, Jams, Honey & Crisp

Mediterranean Vegetables, Olives & Marinated Cheeses

Marinated & Grilled Vegetables, Artichoke Hearts, Sundried Tomatoes, Olives
Roasted Carrots, Mushrooms, Sweet Peppers, Brussel Sprouts, Fennel
Whipped Ricotta with Basil & Roasted Garlic, Hummus, tzatziki Sauce, Toasted Pita

Italian Antipasti Station

On the Ham Stand, Cured Imported Prosciutto Ham chef sliced to order
Butcher block displays of assorted cured Salami, Coppa, Sapiresatta, Mortadella,
Imported and Domestic Gourmet Cheeses, Marinated Olives, Artichokes & Tomatoes
Roasted Vegetables, Fresh Dips, Fresh Baked Sapratta Breads

Seafood

An Elaborate Ice Display with Your Choice of Fresh Seafood Jumbo Shrimp Cocktail,
East & West Coast Oysters, Fresh Clams Horseradish Cocktail Sauce, Horseradish,
Lemon

Faroe Island Roasted Salmon Filet

Lacquered Salmon Roasted on a Cedar Plank, Tropical Salsa



Yaka Tori Station

Choice of Three Bamboo Paddle Skewers

Marinated Beef, Chicken, Pork Belly, Scallops, Shrimp, Vegetables

Assorted Asian Dipping Sauces

Stir Fried Rice, Spicy Peanut Pad Thai Noodles, Ginger Mango Jasmine Rice

Action Carving Stations

Roasted Organic Turkey

Slow Roasted Whole Turkey, Pan Gravy, Cranberry Relish, Whole Grained Mustard

Parker House Rolls

NY Deli Carving Station

Corned Beef

Prime Smoked Brisket, Mustard Sauce Beef Tongue, Sweet & Sour Sauce

Rye Bread, Sauerkraut, Cole Slaw, Half-Sour Pickles Spicy Brown Mustard, Whole Grain Mustard

Hong Kong Steak

Prime Skirt Steak, Char Siu Glazed and Roasted Asian Bao Buns & Hoisin BBQ Sauce

Provençal Flat Iron Steak

Herb Roasted Garlic Marinated Flat Iron Cremini Mushroom, French Bean, Shallot Salad

Roasted Rack of Lamb

Rack of Lamb, Mustard & Herb Crust Apple Mint Jelly, Lamb Mint Jus

An additional \$6 supplementary charge per person will apply for the station

**** \$175.00 Chef Fee on all Carving Stations****



Global Action Stations

Beijing - Peking Duck

Classic Beijing Roasted Peking Duck

Moo Shoo Pan Cake, Bao Buns, Ginger Hoisin Sauce & Scallion

An additional \$6 supplementary charge per person will apply for the station

USA - Sliders

Mini Brioche Buns, Sesame, Poppyseed & Hawaiian Rolls

Choice of, Beef Burgers, Beef Short Rib, Crispy Chicken, Meatball, BLT,

Crispy Potato Chips, Tater Tots, Onion Rings

Italy - Gourmet Pasta Station

Create your own pasta, sauce and toppings,

The Pasta - Bow tie, Penne, Cheese Tortellini, Rotini

The Sauce - Marinara, Ala Vodka, Roasted Garlic Aioli, Alfredo or Fra Diablo

The Toppings, Spinach, Kalamata olives, Sundried tomatoes, Caramelized Onions,

Mushrooms, Julienne Vegetables, Fresh Basil, Artichoke Hearts

The Cheeses - Parmesan, Crumbled Goat, Aged Provolone

USA – Southwestern Burrito Bowl

Create your own burrito, select your greens, your meat, cheese and toppings

Fried Tortilla Bowls, Spinach, Tomato & Whole Wheat

The Meat - Seasoned Beef, Seasoned Chicken, Seasoned Cauliflower

The Greens - Shredded Iceberg Lettuce, Baby Arugula, Shredded Cabbage

The Cheeses - Shredded Cheddar Jack, Sharp Cheddar, Pepper Jack

The Toppings - Chopped Scallions, Jalapeno, Onions, Salsa, Sour Cream

Asian Wok & Dim Sum Station

Jumbo Wok stir Fried Chicken, Beef & Shrimp

Vegetables, Pea Pods, Mung Beans, Onions, Carrots, Scallions, Bamboo Shoots, Baby

Corn, Chinese Cabbage, Broccoli, Green Peppers

Sweet & Savory Teriyaki Stir Fry Sauce

Jasmine Rice, Stir Fried Rice & Lo Mein Noodles

Steamed Pork Dumplings, Shrimp Dumplings & Vegetable Pot Stickers



DINNER SELECTIONS

SALAD

Classic Caesar Salad

Hearts of Romaine tossed with Parmesan Cheese
Toasted Garlic Croutons Caesar Dressing

Roasted Beet & Danish Bleu Cheese

Red & Yellow Local Garden Beets, Spicy Arugula
Candied Pecans, Sherry pomegranate Vinaigrette

Local Market Heirloom Tomato & Burrata

Vine Ripened Tomatoes, Crispy Prosciutto, EVOO
Balsamic Syrup & Toasted Flat Bread

Port Wine Poached Pears & Almond Crusted Goat Cheese

Gathered Gourmet Garden Greens, Sun Dried Blueberries
Orange Blossom Honey, Citrus Vinaigrette

Marinated Greek Feta Cheese & Artichoke

Tender Bibb Lettuce, Pickled Cucumber, Red Onions
Heirloom Cherry Tomatoes

Loaded Gorgonzola & Iceberg Wedge

Julienne Smoked Bacon, Crumbled Gorgonzola Cheese, Hard Egg
Avocado, Slivered Scallions, Kalamata Olives
Creamy Bleu Cheese Dressing



ENTREE

CHICKEN ENTREES

Italian Lemon Chicken

Parmesan Egg Battered, Pan Gravy & Lemon Butter wine Sauce

Grilled Breast of Chicken Greek Isle

Herb Scented Farmers Cheese, Spinach Sundried Tomato & Pine nuts, Pan Jus

Grilled Breast of Chicken Forestier

Assorted Wild Mushrooms, Red Wine Demi-glace

Seared Breast of Chicken Piccata

Shallots, Capers & Fresh Thyme in White Wine & Lemon Velouté

BEEF ENTREES

Center Cut Filet Mignon

*Bearnaise, Green Peppercorn, Mushroom Demi
Madeira Mustard or Creamy Horseradish*

Roast Prime Rib of Beef

Signature Au Jus & Creamy Horseradish Sauce

Braised Beef Short Ribs

Buttered Root Vegetables & Classic Pan Gravy

Roast Rack of Lamb

Herb Rubbed, Roasted Fennel-Rosemary Jus

SEAFOOD ENTREES

Maryland Crab Stuffed Sole

*Topped with Hollandaise
White Wine Lemon Beurre Blanc*

Grilled Faroe Island Salmon Fillet

Ginger Lime Beurre Blanc Sauce

Pan Seared Chilean Sea Bass

Sun Dried Tomatoes, Artichokes & Olives

Seared Bacon Wrapped Sea Scallops

Teriyaki Glaze, Scallion, Toasted Sesame Seeds

VEGETARIAN ENTREES

Roasted Cauliflower Steak

*Farmers Cheese, Black Beans, Roasted Onions
Pico di Gallo*

Baked Eggplant & Roasted Pepper Lasagna

Mozzarella, Fresh Basil, Marinara Sauce

Stir Fried Vegetable Pad Thai

*Seasoned Vegetables, Noodles & Spicy Thai
Peanut Sauce*

Butternut Squash Ravioli

Fresh Sage, Steamed Spinach, Alfredo Sauce

ACCOMPANIMENTS

(Please select Two Options for your Guests)

Buttered Mashed Potatoes, Parmesan Risotto, Mac & Cheese Fusilli
Au Gratin Potato, Rice Pilaf, Roasted Sweet Potato Hash
Steamed Broccoli, Baby Carrots, Button Mushrooms, Asparagus, Creamed Spinach



DESSERT

Warm Chocolate Lava Cake

Vanilla Bean Ice Cream & Raspberry Coulis

Mikes Key West Style Key Lime Pie

Toasted Cinnamon Meringue

White Chocolate Raspberry Cheesecake

Chantilly Cream, Berry Coulis & Fresh Mint

Flourless Chocolate Cake

g/f Vanilla Bean Whipped Cream, Raspberry Coulis & Fresh Berries

Classic Bananas Foster

Vanilla Bean Ice Cream & Caramel Sauce

Warm Baked Apple Strudel

Cinnamon Ice Cream, Butterscotch & Anglaise Sauce