

Evening Reception Menu Sample

Passed Canapés during Cocktail Hour

Chef's Presentation of Imported & Domestic Cheeses w/
Fresh Seasonal Fruits & Berries

Antipasti Display

Profiteroles w/ Cashew Chicken Salad

Spiced Poached Shrimp w/ Accompaniments

Pommery Crusted & Chilled Tenderloin of Beef w/ Silver
Dollar Rolls & Condiments

Skewered Breast of Chicken w/ Blackberry Sage Glace

Veal & Caper Croquettes w/ Lemon Cream

Vegetarian Spring Rolls w/ Plum Sauce

Bacon Wrapped Sea Scallops

Water, Coffee, Iced Tea

Wedding Cake

Champagne Toast

\$45.95 per person