

European Station Menu (Gold)

Seafood Station

Smoked Trout
Peel & Eat Shrimp Cocktail with Cocktail Sauce
Salmon Spread
Perfectly Poached Scallops with Green Goddess Sauce
Herring in Wine Sauce

Main Station

Raw Vegetable Crudité's with Dipping Salts
Tomato, Mozzarella, and Mixed Greens tossed in Balsamic Vinaigrette
Fresh Fruit Display
Salami Horns
Multi Flavored Tortilla Roll-Ups

Beef Carving Station

Grilled, Marinated Loins of Beef, Chef Carved
Served onto an assortment of Freshly Baked Breads
Accompaniments:
Tarragon Horseradish Sauce
Chipotle Aioli
Tomato Chutney

Mashed Potato Martini Bar

Your guests will be "wowed" as they rave to their friends about this new twist to an old favorite.

Leek and Garlic Mashed
Traditional Mashed
The sizzle occurs when our staff sautés a wide range of additional condiments for your guests to create the perfect mashed potato martini.

Butler Passed

Curried Chicken Canapés
Bacon Wrapped Water Chestnuts
Pork Crostini with Caramelized Onion and Chipotle Aioli

Coffee & Dessert Station

This is a perfect way to use you wedding cake as a focal point!
Flavored Coffees
Whipped Cream, Cinnamon, Chocolate

Please add 5.5% Sales Tax and 16% Service Fee to all Food and Beverage Items.

European Station Menu (Platinum)

Seafood Station

Smoked Salmon
Jumbo Shrimp Cocktail with Cocktail Sauce
Green Lipped Mussels
Perfectly Poached Scallops with Green Goddess Sauce
Seafood Ceviche

Main Station

Grilled, Marinated Vegetables with a Balsamic Finish
Endive "Spoons" with Lemon-Herb Goat Cheese
Fresh Fruit Display
Capicola Wrapped Cream Cheese with Habenero Preserve
Multi-Flavored Tortilla Roll-Ups

Beef Carving Station

Grilled, Marinated Loins of Beef, Chef Carved
Served onto an assortment of Freshly Baked Breads
Accompaniments:
Tarragon Horseradish Sauce
Chipotle Aioli
Tomato Chutney

Mashed Potato Martini Bar

Your guests will be "wowed" as they rave to their friends about this new twist to an old favorite.

Leek and Garlic Mashed
Traditional Mashed
Yukon Gold and Gorgonzola Smashed
The sizzle occurs when our staff sautés a wide range of additional condiments for your guests to create the perfect mashed potato martini.

Butler Passed

Curried Chicken Canapés
Pork Crostini with Caramelized Onions and Chipotle Aioli
Seafood Stuffed Portabellas
Bacon Wrapped Water Chestnuts
Caramelized Onion and Brie Cheese Phyllo Cups

Coffee & Dessert Station

This is a perfect way to use you wedding cake as a focal point!
Flavored Coffees
Whipped Cream, Cinnamon, Chocolate
Assorted Petit Fours, Pastries, Dessert Bars

Consuming raw or undercooked meats, seafood, shellfish, or eggs may increase your risk of foodborne illness.