

Lady Slipper Cocktail Reception

Premium Liquor, Premium Wine, Imported Beer, Sparkling Water & Soda

International Cheese and Fruit Display with Assorted Crackers
Mixed Vegetable Crudite Accompanied by Our Home Made Dips

IN ADDITION PLEASE SELECT FOUR (4) BUTLER PASSED HORS D' OEUVRES
or SIX (6) BUTLER PASSED HORS D' OEUVRES IF YOU DO NOT WISH TO SELECT AN
APPETIZER TO BE SERVED WITH YOUR DINNER:

WARM

Miniature Quiche, Mushroom Caps Filled with Sausage, Pastry Shells filled with Curried Chicken, Grilled Vegetable Brochettes, Chicken Satay, Vegetable Tempura, Roasted Red Pepper Corn Fritters served with Warm Artichoke Dip, Cheese Puffs, Peking Egg Rolls, Cocktail Frank wrapped in Puff Pastry, Marinated Peppers on Focaccia Triangles, Blinis with Sour Cream and Caviar, Vegetarian Spring Rolls with Plum Sauce, Caramelized Onion Pastries, Wild Mushroom Puff Pastry Roulade, Roasted Garlic & Brie on French Baguette, Mini Crab Cakes, Broiled Scallops Wrapped in Bacon, Mushroom Caps Filled with Crabmeat, Autumn Bisque Shooters, Seafood Bisque Shooters

COLD

Salami & Horseradish Coronets, Asparagus and Lemon Basil Canapés, Belgian Endive Stuffed w/ Herbed Cream Cheese, Vine Ripe Tomato & Basil Bruschetta, Asparagus Tips wrapped in Prosciutto, Crepes filled w/ Crème Fraiche & Chives, Cherry Tomatoes Stuffed w/ Blue Cheese, Chicken Basil Mayonnaise Canapés, Goat Cheese & Sundried Tomato Crostini,
Sliced Roast Beef rolled w/ Creamed Horseradish, Chilled Gazpacho Shooters, Chilled Cucumber Shooters, Chilled Melon Shooters

Wedding Culinary Displays

Cheese Fondue - imported Swiss cheeses & white wine blended together, served warm with French bread & assorted seasonal vegetables

Baked Brie - served warm with French bread, assorted crackers & seasonal berries

Chocolate Covered Strawberries – ripe, sweet strawberries dipped in dark, milk & white chocolate

Chocolate Fondue - rich imported European chocolate served warm with a rainbow of fresh seasonal fruit & lady fingers

Smoked Salmon, Smoked Tuna & Smoked Trout Displayed with Traditional Garniture

Jumbo Gulf Shrimp - arranged on ice with cocktail sauce, calypso sauce & lemon wedges

Cherrystone Clams & Blue Point Oysters - freshly shucked and displayed on ice with cocktail sauce, horseradish sauce & lemon wedges

Oysters Rockefeller - baked oysters on the half shell stuffed with spinach, butter & Parmesan cheese

Clams Casino - baked clams on the half shell stuffed with garlic butter & red peppers (spicy)