



Wedding Day Receptions Menu

Table Scape Hor D'ouvres

Artisan Cheese Display \$12/Person

Fresh Fruits, Honey, Jam, Mustard, Assorted Crackers & Flatbreads.

Charcuterie And Cheese Board \$18/Person

Artisan Cheese Board Plus Cured Olives, Assorted Italian Cured Meats And Sliced Baguettes.

Mini Stuffed Tortilla Roll-Up Platter \$8 PP 2/Person

Smoked Salmon, Chive Cream Cheese, Honey-Baked Turkey, Brie, Dijon Aioli, Grilled Vegetable, Tomato, Mozzarella, Pesto Aioli.

Crostini Pita Bar \$9/Person

Assortment Of Flavors To Pile High On Garlic Crostini And Pita Triangles With Fresh Bruschetta, Garlic And Roasted Red Pepper Hummus, Eggplant Bruschetta And Artichoke Parmesan Dip.

Mediterranean Coast \$11 PP

Homemade Hummus, Roasted Red Pepper Hummus, Tzatziki Dip, Stuffed Grape Leaves, Grilled Long Stem Artichokes, Marinated Olives, Savory Herbed Italian Croutes & Pita Wedges.

Antipasto Platter \$13/Person

Mediterranean Cured Meats Italian Cheeses Grilled Seasonal Vegetables Marinated Olives Mozzarella Sliced Baguettes.

Mini Slider Sandwich Assortment \$8/2Person

Roast Beef And Provolone On Brioche, Chicken Salad Croissant, Turkey Cheddar On Snowflake, Roasted Vegetables With Hummus On Multigrain.

Asian Sushi Board \$11 Minimum 30 People, 3/Person

Spicy Tuna, Salmon, Cucumber, California Roll With Wasabi, Ginger, Soy Sauce.

Jumbo Shrimp Shooters \$4/Person

Individual Shooters With Cocktail Sauce & Lemon Wedges With Jumbo Shrimp.

Caesar Salad Shooters \$4/Person

Crispy Romain, Fresh Baked Garlic Crostini With Caesar Salad In Shooter Cup.

Grilled Vegetable Platter \$9/Person

Asparagus, Portobello Mushrooms, Peppers, Eggplant, Red Onion, Zucchini, Squash, Rainbow Carrots & Grape Tomatoes, Reduced Balsamic Drizzle, Shaved Parmesan, Sliced Baguettes.

