



# *Menu*

Buffet Wedding/ Event Sample 1



# Cocktail Hour

## BUTLER PASSED HORS D'OEUVRE

Wild Mushroom Purse

*Warm Truffle Sauce*

Mini Potato Pancakes

*Apple Sauce*

Noodle Kugel Croquettes

*Vanilla Sauce Pipettes*

Buffalo Chicken Pops

*Carrot, Celery, Asian Slaw*

Caramelized Onion Beef Sliders

*Tangy BBQ Sauce*

Pretzel Crusted Chicken

*Honey Mustard*

Franks in a Down Quilt

*Spicy Brown Mustard*

Herb Phyllo Cup

*Lemon Hummus, Cucumber and Tomato*

## GUACAMOLE BAR

Fresh Tomatoes, Red Onions, Garlic, Chopped Jalapeno,  
Avocados, Cilantro, Limes and Fresh Corn Chips





# Dinner

## ARTISAN BREADS

Olive Baguette, Pretzel Rolls, Rustic Ciabatta Rolls,  
Flat Bread, Herbed Olive Oil

## SALADS

Tri-Color Caesar Salad, Radicchio, Arugula, and Portobello  
Mushrooms  
*Classic Caesar Vinaigrette*

Baby Kale, Eggplant, Toasted Farro, Roasted Grape Tomatoes  
*Creamy Pesto Vinaigrette*

## ENTRÉES

Spring Chicken  
*Seared Chicken Breast, Lemon Sauce, Red and Yellow Peppers,  
Zucchini, Asparagus, Fennel, Artichoke and Cavatelli Pasta*

Herb Seared Salmon  
*Fresh Herbs, Olive Oil, Lemon*

Flat Iron Steak  
*Sea Salt and Cracked Pepper Crust, Fresh Bruschetta*

Mezzo Rigatoni Mediterranean  
*Grape Tomatoes, Eggplant, Basil, Roasted Garlic Tomato Broth*





## SIDES

Seared Herbed Fingerling Potatoes  
Seasonal Green Vegetables

## DESSERTS

Mini Red Velvet Cupcakes  
Apple Tartlets  
Death by Chocolate Mousse  
Mini Carrot Cake

## COLD DRINK PACKAGE

Coke, Diet Coke, Sprite, Sprite Zero, Seltzer, Ginger Ale,  
Bottled Water, Coffee, Tea and Decaf

