

## *Gourmet Wedding Cocktail Hour Menu*

### CHAMPAGNE & STRAWBERRIES

Prior to your Cocktail Hour, Early Arriving Guest will be Greeted by a White Gloved Waiter  
Offering Champagne Garnished with a Fresh Strawberry

### PREMIUM FIVE HOUR OPEN BAR

Serving Mixed Drinks, Specialty Cocktails, Champagne, Chardonnay, Cabernet Sauvignon, Merlot, Pinot Grigio, and White Zinfandel  
A Selection of Imported and Domestic Beers · Assorted Diet and Regular Sodas, Bottled Still and Sparkling Waters

### *Butler Passed Hors d'Oeuvres*

Wild Mushroom Polenta · Bacon and Vidalia Onion Tart · Filet Mignon Bruschetta · Sesame Chicken · Homemade Quiches  
Chicken Adobe · BBQ Pork Dumpling · Crab Cakes with Remoulade Sauce · Scallops Wrapped in Bacon · Coconut Shrimp

#### *Pasta Station:*

FUSCILLI, PENNE & FARFALLE PASTAS

ACCOMPANIED BY:

Filetto d' Pomodoro, Pesto, Vodka & Alfredo Sauces  
Garnished with Crushed Red Pepper & Romano Cheese

#### *Carving Station:*

ASIAN STYLE SKIRT STEAK

ROAST TURKEY BREAST

Served with assorted petit breads &  
appropriate condiments

#### *Asian Station:*

FRESH VEGETABLE STIR FRY WITH

CHICKEN & BEEF ACCOMPANIED BY:

Steamed Dumplings, Egg Rolls & Fried Rice Served  
with Soy Sauce, Duck Sauce & Hoisin Sauce

#### *Seafood Station:*

SHRIMP SCAMPI

BAY SCALLOPS SAUTEED IN LOBSTER SAUCE

Prepared in Garlic, Lemon, Butter & White Wine

Both Selections are served with a Saffron Rice

### *Deluxe Cold Displays*

#### FRESH CUT FRUITS AND BERRIES

Honeydew · Watermelon · Pineapple · Strawberries  
Cantaloupe · Grapes

#### IMPORTED & DOMESTIC CHEESE DISPLAY

Imported Swiss · Smoked Gouda · Vermont Cheddar · Gorgonzola  
Brie · Havarti with Dill · Imported Provolone · Pepper Jack Cheese

#### TUSCANY ANTIPASTO DISPLAY

Thinly Sliced Prosciutto · Genoa Sanremo Salami · Pepperoni  
Fontina & Provolone Cheeses · Pickled Vegetables · Roasted Bell  
Peppers · Marinated Mushrooms · Calamata Olives · Marinated  
Artichokes · Olive Bread & Italian Bread

#### COLD GRILLED VEGETABLES

Eggplant · Yellow Squash · Zucchini · Red Peppers  
Beefsteak Tomatoes · Portobello Mushrooms, served with  
Warm Focaccia Bread