



Wedding Menu

Sample Menu:

Cocktail Hour

Hors d'oeuvres

Brie and Roasted Shallot Tart with Caramelized Fig Chutney
Lemon Maine Lobster Salad in a Crisp Pastry Cup
Smoked Chicken Quesadilla with Salsa Verde
Honey and Lime Glazed Beef Satay
Crisp Coconut Shrimp and Orange Pineapple Glaze
Outer Banks Crab Cake with Mustard Caper Cream
Crispy Mushroom Straws with Gorgonzola Spread
Crisp Pork Dumpling with Sambal Plum Sauce

International Cheese and Tapas Bar

Vertical Vegetable Crudités with a Garden Herb Dip
Cheese of the World Display with Crisp Grapes, Crostini and Premium Crackers
Tapas served with Fresh Hummus, Red Pepper Feta Dip and Sofrito offered with assorted Bread Sticks, Flatbreads and Grilled Pita Crisps

Asian Seared Tuna Station

Seared Ahi Tuna with Wasabi Flavored Sesame Seeds with a Daikon Slaw and Cilantro Drizzle
Bowls of Salted Edamame
Warm Sake Shots

Dinner

Champagne Toast

Salad

Artisan Bread and Whipped Butter Rosettes
Baby Field Greens and Warm Gorgonzola Soufflé with Sherry Orange Vinaigrette

Entrees

Potato Crusted Salmon, Artichoke, Baked Cauliflower, French Beans, Roasted Tomato Vinaigrette
Roasted Black Angus Sirloin Strip, Grilled Herb Potato and Vegetable Gratin

Dessert

Tiered Wedding Cake
Lemon and Espresso Biscotti
Hand Rolled Chocolate Truffles

Beverages

Sparkling Mango Cooler with Lemon Twist
A Full Line of Spirits, Mixers and Soft Drinks
Wine Service
Free Trade Coffee and Tea