

## **2012 Enchanted Dinner Buffet**

*Five Hour Wedding Reception includes Open Bar with Call Brand Liquors,  
Butler-passed Chardonnay and Cabernet upon arrival, Cocktail hour with Four Butler-passed Hors d'oeuvres and  
Grand Display, Champagne Toast, Salads, Entrees, One Manned Station, Customized Wedding Cake, Complimentary  
Finger Desserts, Coffee and Hot Tea.*

### **Grand Display**

*Imported & Domestic Cheese Garnished with Fresh Fruit and Seasonal Berries*

### **Hors D'oeuvres (select four)**

#### **Hot**

*Crab Stuffed Mushrooms*

*Pigs in a Blanket*

*Quiche Lorraine*

*Brie & Raspberry in Phyllo*

*Sesame Chicken with Thai Chile Sauce*

*Scallops Wrapped in Bacon*

*Swedish Meatballs*

*Beef Satay with Peanut Sauce*

*Curried Chicken Satay with Peanut Sauce*

*Coconut Shrimp with Orange Horseradish*

*Asian Pot Stickers with a Sweet Chili Dipping Sauce*

#### **Cold**

*Assorted Canapes*

*Rare Seared Tuna with Wasabi Sauce*

*Sliced Filet Mignon on Crostini with Horseradish Gorgonzola Aioli*

*Fresh Mozzarella, Tomatoes and Pesto on Crostini*

*Tapenade and Herbed Cheese Bruschetta*

*Chicken and Goat Cheese Rouladen Crostini*

*Stuffed Cucumber with Smoked Salmon*

*Roast Beef Pinwheel*

*Prosciutto Wrapped Shrimp*

### **Champagne Toast**

#### **Salads (select three)**

*~Spring Mix with Tomatoes, Julienne Carrots & Assorted Dressings~*

*~Chilled Tortellini & Roasted Vegetable Salad with Basil Pesto~*

*~Cobb Salad~ ~Chicken Caesar Salad~ ~Thai Chicken Salad~*

*~Summer Linguini Salad~ ~Marinated Artichoke & Mushrooms~*

*~Tri-Colored Pasta Salad~ ~Sliced Tomatoes & Mozzarella~ ~Waldorf Salad~*

#### **Entrees (select two)**

*~Choice of Francaise, Marsala, Spinach Artichoke, Picatta, or Parmigiana Chicken~*

*~Pan Seared Pork Loin with Granny Smith Apple Compote & Cider Sauce~*

*~Braised Rosemary Lamb Chops with Rosemary au Jus~*

*~Horseradish Crusted Fresh Atlantic Salmon with Chive Infused Olive Oil & Roasted Red Pepper Coulis~*

*~Long Island Flounder Stuffed with Lump Crabmeat~*

*~Sliced Flank Steak with Merlot Bordelaise~*

*~Braised Shoulder Tenderloin with Wine Sauce~*

**Manned Stations** (select one)

**The Mash Bash**

*Roasted Garlic, Horseradish & Cheddar Cheese Mashed Potatoes & Baked Potatoes with Sun-Dried Tomatoes, Olives, Sour Cream, Roasted Red Peppers, Bacon, Bleu Cheese, Scallions and Shredded Cheddar Cheese*

**Pasta Station**

*Attendant to prepare Penne or Rigatoni Pasta with Vodka or Alfredo Sauces  
Accompanied with Garlic Bread & Parmesan Cheese*

**Pacific Rim Stir Fry**

*Vegetarian Spring Rolls, Pot Stickers, Thai Marinated Chicken & Steak, Spicy Hot Thai Meatballs with Red Curry Sauce, Asian Influenced Vegetables and Sticky Rice*

**Carving Station**

*All selections include Silver Dollar Rolls, Mayonnaise, 1000 Island, Horseradish Sauce & Dijon Mustard  
Select One of the following:  
Honey Roasted Ham, Roasted Turkey or Sliced Flank Steak*

**Starch** (select one)

*~Roasted Rosemary Potatoes~  
~Garlic Mashed Potatoes~  
~Orzo Pilaf~  
~Chive Buttermilk Mashed Potatoes~  
~Mashed Twice Baked Red Bliss Potatoes~*

**Vegetables** (select one)

*~Steamed Asparagus~  
~Julienne Vegetables~  
~Steamed Broccoli~  
~Green Beans Almandine~  
~California Blend~*

**Dessert**

*Customized Wedding Cake  
After Dinner Cookies, Brownies & Lemon Drop Bars  
Tablesides offering of Freshly Ground Coffee & Assorted Herbal Teas*

**Five Hours of Open Bar  
With Well Brand Liquors**

**\$99 per person – Adults**

**\$89 per person – Ages 11-20**

**\$49.50 per person – Ages 5-10**

*All Prices are subject to 20% Service Charge and 6% Sales Tax*