

WEDDING RECEPTION MENU: FUSION LUNCHEON

BUTLER PASSED HORS D'OEUVRES

CHIVE PARMESAN CANÁPE

CHICKEN CORDON BLEU LOLLIPOPS WITH HONEY MUSTARD

SMOKED SALMON JEWELS & VEGETABLE SPREAD CANAPÉS

MINI PIMENTO CHEESE CONES

TIERS OF TRADITIONAL CHEESES & FRUITS

A SELECTION OF SWISS, EXTRA SHARP CHEDDAR, MONTEREY JACK, SMOKED GOUDA
CHEESES ACCENTED WITH GRAPES, BERRIES, PINEAPPLE, ORANGES,

& OTHER SEASONAL FRUITS

SERVED WITH FLATBREADS & TABLE WAFERS

BUILD YOUR OWN SALAD STATION

BABY SPINACH, MIXED FIELD GREENS, ROMAINE

TOPPINGS INCLUDE: CRAN RAISINS, SPICED PECANS, CARROTS, CUCUMBERS, HERB
CROUTONS, GRILLED CHICKEN, BLEU CHEESE CRUMBLES, CHEDDAR, OLIVES

PRESENTED IN GLASS VESSELS WITH ASSORTED WAFERS, FLAT BREADS & OUR HOUSE
MADE SIGNATURE DRESSING (BALSAMIC VINAIGRETTE & RANCH)

FARMER'S MARKET GARDEN CRUDITÉ DISPLAY

PICTURE A GARDEN! DISPLAY OF MARINATED ASPARAGUS, GRAPE TOMATOES,
CARROTS, CELERY, OLIVES, SQUASH, ZUCCINI, BROCCOLI, GREEN BEANS & MINI

SWEET PEPPERS! SERVED WITH ZESTY RANCH DIP

CONTINUED...

WEDDING RECEPTION MENU: FUSION LUNCHEON

ASIAN TERIYAKI CHICKEN SKEWERS

TENDER BREAST OF GRILLED CHICKEN ON A BAMBOO SKEWER SERVED WITH A DUET OF ASIAN DIPPING SAUCES – HONEY GINGER & TERIYAKI

CARVING PLATTER WITH DUET OF MEATS

AGED NY STRIP BEEF SEASONED WITH GARLIC, OLIVE OIL, FRESH HERBS SERVED & ROASTED TO MEDIUM RARE & GLAZED TURKEY BREAST SERVED WITH HORSERADISH CREAM SAUCE & CRANBERRY AIOLI
FRESH BAKED ASSORTED ROLLS

ITALIAN PASTA SALAD & FRESH BAKED FOCACCIA

TRI COLORED CHEESE TORTELLINI TOSSED IN A HERB VINAIGRETTE WITH GRILLED VEGETABLES TOPPED WITH GRATED PARMESAN (VEGETARIAN)
SERVED WITH WEDGES OF FRESHLY BAKED FOCACCIA & BALSAMIC VINEGAR & INFUSED OLIVE DIPPING OILS

ENGLISH TEA BAR & RASPBERRY LEMONADE

ASSORTED TEA BAR (SWEET & UNSWEETENED ICED TEAS)

RASPBERRY LEMONADE