

WEDDING RECEPTION MENU: FUSION LUNCHEON

BUTLER PASSED HORS D'OEUVRES

CHICKEN CORDON BLUE LOLLIPOPS WITH HONEY MUSTARD

ASSORTED SMOKED SALMON & VEGETABLE CANAPÉS

MINI PIMENTO CHEESE SANDWICHES

TIERS OF TRADITIONAL CHEESES AND FRUITS

A SELECTION OF SWISS, BRIE, EXTRA SHARP CHEDDARS, MONTEREY JACK AND SMOKED GOUDA CHEESES ACCENTED WITH GRAPES, STRAWBERRIES, MELONS, PINEAPPLE, ORANGES, AND OTHER SEASONAL FRUITS.

SERVED WITH FLATBREADS & TABLEWAFERS

BUILD YOUR OWN SALAD STATION

SPINACH, MIXED FIELD GREENS & ROMAINE

TOPPINGS TO INCLUDE: CRAN RAISINS, PECANS, CARROTS, MARINATED CUCUMBERS, CROUTONS, GRILLED CHICKEN, BLUE CHEESE CRUMBLES, CHEDDAR WITH COLORFUL PEPPERS AND OLIVES

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

FARMER'S MARKET GARDEN CRUDITÉ DISPLAY

PICTURE A GARDEN! DISPLAY OF MARINATED ASPARAGUS, MINIATURE TOMATOES, CARROTS, CELERY, OLIVES, SQUASH, BROCCOLI, GREEN BEANS & SUGAR SNAPS!
SERVED ON A BED OF MIXED GREENS & KALE WITH A CAPER RANCH DIP

CONTINUED...

WEDDING RECEPTION MENU: FUSION LUNCHEON

ASIAN TERIYAKI CHICKEN SKEWERS

TENDER BREAST OF TERIYAKI CHICKEN THREADED ON A BAMBOO SKEWERS SERVED WITH A DUET OF ASIAN DIPPING SAUCES

CARVING PLATTER WITH DUET OF MEATS

CHOICE NY STRIP SEASONED WITH SAVORY FRESH HERBS ROASTED TO PERFECTION AND SMOKED TURKEY BREAST. PRESENTED TABLESIDE WITH CREAMY HORSERADISH AND CHIPOTLE SPREADS

SERVED WITH FRESH BAKED ASSORTED ROLLS

ITALIAN PASTA SALAD & FRESH BAKED FOCACCIA

TRI COLORED CHEESE FILLED TORTELLINI'S TOPPED WITH A HOMEMADE VINAIGRETTE WITH SUMMER GRILLED VEGETABLES AND FRESH GRATED PARMESAN (VEGETARIAN)

ABOVE SERVED WITH WEDGES OF FRESH BAKED FOCACCIA WITH BALSAMIC VINEGAR AND INFUSED OLIVE OILS

ENGLISH TEA BAR AND RASPBERRY LEMONADE

ASSORTED TEA BAR (SWEET, UN SWEET & HERBAL ICED TEAS)

WITH RASPBERRY LEMONADE