

The following are a few sample menus and styles that we can offer...
Of course, all of our menus are customized to better suit your style,
taste and budget.

Sample Wedding Buffet Menu

Passed Appetizers during Cocktail Hour

Crispy Crab Cakes topped with Smokey Tomato Remoulade

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Sesame Seared Tuna on a Wonton topped with Wasabi Crème

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Boursin and Pecan Stuffed Mushroom Caps

Main Buffet Presented on China Platters

Mixed Greens Salad with Grape Tomatoes, Candied Walnuts, Cucumbers and
Shredded Carrots with Lemon –Herb Vinaigrette

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Assorted Dinner Rolls with Whipped Butter

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Chicken Roulade stuffed with Spinach and Boursin in a Red Bell Pepper Coulis

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Sliced Beef served with
Whole Grain Mustard, Double Tomato Relish and Creamy Horseradish

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Garden Rice Pilaf
(English Peas, Bell Pepper, Carrots and Asparagus)

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Green Beans with Caramelized Mushrooms and Onions

Coffee and Gourmet Hot Tea served with Creamers, Sweeteners and Flavored Syrups

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Wedding Cake
(Billed in addition or provided by the client and served by Biscottis)

Sample Wedding Station Menu

Passed Appetizers during cocktail hour

Tuna Tartare with Radish, Cucumber and Citrus on a Wonton Chip

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Seared Beef with Cabernet- Cracked Pepper Marmalade topped with Micro Greens

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Spicy Chicken Empanadas with Chipotle Crème Fraiche

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Skewered Cheese and Fruit “Pinchos”

Drunken Goat with Grape, Baby Swiss with Strawberry, Gouda with Melon

Dinner

Asian Station #1

Spiced Soba Noodles served warm in Chinese take-out boxes
with guest choice of toppings...

Peanut Pesto, Edamame, Hoisin Glazed Beef and Stir Fried Vegetables

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Assorted Sushi Rolls served with Wasabi, Ginger and Soy Sauce

“Veggie Patch” Station #2

Display of Raw and Grilled Vegetables, Crisp Pita Chips and Toast Rounds with
Chickpea Hummus, Homemade Ranch, Marinated Tomatoes and White Bean Salad

Italian Station #3

Three-Cheese Polenta served with guest choice of toppings...
Mushroom Ragout, Shrimp Scampi and Braised Beef Brisket

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Truffled Parmesan Grissini

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Chicken Saltimbocca Skewers

Chicken, Fresh Sage, Fontina Cheese, Grilled Mushroom with a Cream Sauce

Late Night Pass...

Petite Tacos

Coffee and Gourmet Hot Tea served with Creamers, Sweeteners and Flavored Syrups

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Wedding Cake

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Sample Wedding Plated Dinner Menu

Passed Appetizers during cocktail hour

Crab and Gruyere in a Tortilla Cup with Charred Tomato Salsa

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Watermelon with Feta and Mint

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Parmesan Chicken Meatballs topped with Red Bell Pepper Coulis

Placed Appetizer during cocktail hour

Spanish Antipasto:

Mahon and Manchego Cheeses, Aged Chorizo,

Toasted Almonds, Mixed Olives, Herb Marinated Mushrooms and Crackers

Dinner

First Course – Salad

Sliced Beefsteak Tomato, Buffalo Mozzarella and Chiffonade of Basil on Arugula with Balsamic Berries and Reduction

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Pesto Dusted Dinner Roll with Whipped Butter Rosette

Second Course – Entrée

Pan Seared Halibut with Fresh Herb- Salsa Verde

Zinfandel Braised Short Ribs

Grilled Vegetable Medley

Garlic Roasted Cauliflower Mash

Coffee and Gourmet Hot Tea served with Creamers, Sweeteners and Flavored Syrups

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Wedding Cake

(Billed in addition or provided by the client and served by Biscottis)

****For any of the above menus staffing, bartending and rentals are billed in addition**