

# On-Going Buffet Menu

*Your reception will begin in our intimate lobby  
where your guests are greeted with:*

*Sparkling Champagne with Fresh Raspberries  
&  
Chardonnay Wine*

## Cocktail Reception

*As your guests stroll to the Atrium and Terrace Gardens for your Cocktail Hour,  
our white-gloved waitstaff welcomes them with  
Frozen Strawberry Daiquiris, Frozen Pina Coladas and Hors D'Oeuvres.*

## Hors d'oeuvres

*Continually served Butler-Style on decorative silver trays.*

*Wild Mushroom Puffs  
Spanakopita  
Coconut Shrimp  
Chicken~ka~bobs*

*Scallops Wrapped in Bacon  
Fried Calamari  
Bruschetta  
Beef Saté*

## Buffet Presentation

*Cornucopia of Fresh Fruits & Berries  
Basket of Garden Crudités  
Imported & Domestic Cheeses  
Fresh Baked Breads*



---

---

# Menu

---

---

## Dinner Reception

*Sparkling Champagne Toast*

### Insalata

*Salad Course Served at Table  
Traditional Chicken Caesar Salad*

## Buffet Dinner

International Chafing Dishes

### *Beef and Broccoli*

*Sliced Steak and Broccoli Florets Sautéed in a Soy and Teriyaki Sauce*

### *Mini Chicken Italiano*

*Stuffed Breast of Chicken with Ricotta, Feta, Mozzarella and Prosciutto  
with Filetto di Pomodoro*

### *Veal Marsala*

*Sautéed Cutlets in a Mushroom and Marsala Wine Sauce*

### *Jumbo Gulf Shrimp*

*Crabmeat Stuffing Topped with a Delicate Seafood Sauce*

### *Melanzana Rollatini*

*Thin Sliced Eggplant Rolled and Stuffed with Ricotta Cheese*

*Roasted Red Bliss Potatoes and Bouquetiere of Fresh Seasonal Vegetables*



---

---

# Menu

---

---

## Chef's Carving Board

Grilled Leg of Spring Lamb  
Baked Virginia Ham

## Gourmet Pasta Station

Penne à la Vodka  
Tortellini Alfredo

## Dessert

### *Viennese Trays* (add'l)

Platters of Italian and French Miniature Pastries and Cookies  
Including Éclairs, Napoleons and Cannolis Served at Each Table

## Buon Notte

As your guests depart, we wish them a Good Night and Safe Journey Home  
and invite them to enjoy Chocolate Dipped Strawberries

## Event Details:

Wedding Cake: Round Four Tiers with Short Columns in Between  
Fill Spaces Between Columns with Silk Roses Provided by Host

Use Silk Roses for Cake Top

Yellow Cake with Vanilla Custard Filling

Linens: Tiffany Blue Lamour Cloths and Chair Covers

White Lamour Napkins and Chair Ties (add'l)

