

Cocktail Hour

Stationery

APPETIZER PLATTERS SELECT 4

CHEESE BOARD & FLATBREADS
VEGETABLE CRUDITE - SWEDISH MEATBALLS
FRESH MOZZARELLA, TOMATO & PESTO
SALT & PEPPER CALAMARI - CHICKEN TEMPURA
PANKO & BACON STUFFED MUSHROOMS
FRESH FRUIT
ORIENTAL SPRING ROLLS

PASTA STATION - CHOICE OF TWO PASTAS AND TWO SAUCES

ADDITIONAL STATIONS
GOURMET BURGERS...\$5PP
SUSHI BAR - \$MP
SEAFOOD SALMON PLATTER...\$MP

Enhancements

COCKTAIL HOUR & BUFFET EMBELLISHMENTS

RAW BAR - PACKAGES \$MP PER GUEST
CHEESE FONDUE FOUNTAIN - \$6 PER GUEST
VIENNESE HOUR - \$15 PER GUEST



The Jury Room

BUTLER PASSED HORS D'OEUVRES SELECT 6

FRIED MOZZARELLA	ORIENTAL SPRING ROLLS
MARYLAND CRAB CAKES	SHRIMP SHUMAI
CHICKEN TEMPURA	SPANIKOPITA
PROSCIUTTO & MELON	STEAK HIBACHI
MUSHROOM RISOTTO CRISPS	FILO ASPARAGUS
IRISH SAUSAGE ROLLS	DRAGON CHICKEN
TOMATO BRUSCHETTA	BABY BAKED POTATOES
BEEF SKEWERS	MINI FISH-N-CHIPS
SOUTHERN FRIED CHICKEN	BABY LAMB CHOPS \$MPPP
WATERMELON GAZPACHO	BACON CRUSTED SCALLOPS
QUESO SQUARES	SEAFOOD STUFFED
BACON & BLEU MEATBALLS	MUSHROOMS
COCONUT SHRIMP	MINI BEEF WELLINGTON \$MPPP
FRIED SHRIMP	SMOKED SALMON BRUCHETTE
OINKS IN A SNUGGIE	ADD \$2PP
RISOTTO CAKES	FILET TIDBITS, GARLIC TOAST

Beverage Package

5 HOURS OF OPEN BAR - TOP SHELF LIQUORS,
WINES & DOMESTIC BOTTLED BEER
UPGRADE TO PREMIUM OPEN BAR ADD \$7.50 PER GUEST
ALL PACKAGES ARE PLUS 22% ADMINISTRATIVE FEES

FOR ALL WEDDINGS A BARTENDER FEE APPLIES AT \$150 & THERE IS A SAFE NO SHOT POLICY