



Wedding

Cocktail Style Reception

5 Hour Event Includes:

4.5 Hour Premium Open Bar
2 Signature Drinks

Bridal Suite
Ceremony Space & Set Up

CEREMONY – 5:00 PM (30 min.)

BAR OPENS – 5:30 PM

****NO SHOTS ON OPEN BARS****

GRAZING TABLE PRESENTED – 5:30 PM – 8:30 PM

*Grazing Table Replenished Through Dessert Service
Assorted Vegetables, Dips, Crackers, Spreads, Cheese, Jams, Deviled Eggs,
Cured Meats, Bread Variety, Dipping Oils, Olives, Pickles*

+ Add Shrimp Bowl (100 Pieces)*

+ Add Raw Bar - Oyster, Shrimp, Clams*

COCKTAIL HOUR – 6:00 PM – 7:00 PM

Passed Hors d'Oeuvres – Choose 6

PASSED MINI MEALS – 7:00 PM – 8:00 PM

Grilled Cheese Corners
Served with Tomato Soup Shooters

Whipped Potatoes with Sirloin Bites
Served in Martini Glass

Chicken & Vegetable Lo Mein
Served with Chopsticks in Chinese Food Container

Cheeseburger Sliders
Served with French Fries

Walking Tacos

WEDDING CAKE CUTTING – 8:30 PM

DESSERT DISPLAY – 8:30 PM – 10:00 PM (1.5 hrs.)

Wedding Cake
Pastries & Cookies
Coffee Station

+ Add Ryan's Homemade Ice Cream Sundae Bar*

**Available at an additional cost per person. See our banquet manager for details.*



HORS D'OEUVRES

Passed Butler Style

TIER 1 – Choose 3

Raspberry & Brie in Phyllo

Franks in a Blanket

Edamame Dumplings with
Teriyaki Sesame Sauce

Vegetable Dumpling with
Thai Chili Sauce

Pistachio & Goat Cheese Lollipop

Mini Reuben

Thai Spring Roll with
Orange Ginger Glaze

Mini Eggplant Rollatini

Mini Quesadilla
(Chicken or Beef)

Watermelon & Feta
with Microbasil

Candied Bacon Strips

Caprese Skewers
(Mozzarella, Tomato, Basil)

Chicken Satay with Teriyaki Glaze

Buffalo Chicken Rangoon
with Bleu Cheese

Mushrooms Stuffed
With Sausage & Mozzarella

Bacon Wrapped Dates
with Cream Cheese

Wild Mushroom Risotto Cake
with Truffle Glaze

Sesame Chicken
with Ginger Glaze

TIER 2 – Choose 3

Crab Cake with Chipotle Mayo

Panko Crusted
Orange & Ginger Shrimp

Lamb Chops with Chutney

Coconut Shrimp

Citrus Crab Salad in Endive

Tequila Marinated Shrimp Skewer

Shrimp Spring Roll
with Sweet Cilantro Thai Chili

Petit Filet Mignon with
Caramelized Onions on Brioche

Shrimp Kebab
with Roasted Garlic Aioli

Bacon Wrapped Scallops

Mini Fish Taco
with Avocado & Spicy Aioli

Seared Sesame Crusted Tuna

Crabmeat, Pineapple,
Cilantro Asian Spoons

Baked Clams Oreganata

Shrimp & Scallop Ceviche

Filet Mignon Crostini
with Horseradish Cream