



Wedding Buffet Menu Selections

Passed Hors d'oeuvres

Beef, Pork, Chicken

Beef Teriyaki Skewers, Ginger Soy Sauce

Crostini, Roast Beef, Horseradish Cream

Pulled Pork, Cheddar Biscuit, BBQ Sauce

Swedish or Sweet 'n Sour Meatballs

Prosciutto & Melon Wrap

Sausage Stuffed Mushroom Caps

Grilled Chicken Satay, Thai Peanut Sauce

Garlic Parmesan Chicken Wings, Caesar Dip

Mini Buffalo Chicken Tenders, Blue Cheese

Seafood

Mini Crab Cakes, Remoulade

Bacon Wrapped Scallops, Horseradish Mustard (+\$2 per guest)

Mini Salmon Cakes, Lemon-Dill Cream

Bacon Wrapped Shrimp, Horseradish Cream (+\$2 per guest)

Seafood Stuffed Mushroom Cap, Sherry Cream

Shrimp Cocktail, Bloody Mary Sauce (+\$1 per guest)

Crostini, Smoked Salmon, Horseradish Creme Fraiche

Coconut Shrimp, Bourbon Marmalade

Vegetarian

Crostini, Brie, Fig Jam

Crostini, Mozzarella, Tomato, Basil

Sundried Tomato Bruschetta, Pesto, Feta Cheese

Classic Deviled Eggs

Vegetable Spring Roll, Plum Sauce

Tomato Mozzarella Skewers, Pesto

Goat Cheese Tart, Mushroom, Caramelized Onion

Crostini, Creamy Artichoke Parmesan

Mini Vegetable Quiche

Stationary Hors d'oeuvres Displays

Seasonal Vegetable Crudités

Carrots, Celery, Squash, Broccoli, Cauliflower, Tomato, Onion, Mushroom & Garlic-Cheese Dip

VT Cheese & Fresh Fruit

Assorted Hard & Soft Cheeses, Grapes, Apples, Fruit Jam, Fresh Breads & Crackers

Classic Italian Style Antipasto

Cured Meats & Cheeses, Roasted Red Peppers, Olives, Artichokes, Breads & Crackers

Warm Baked Brie

Maple, Brown Sugar & Pecan Topping with Crostini