

## Glass Cocktail Wedding Reception Package

\$98pp
Package includes:

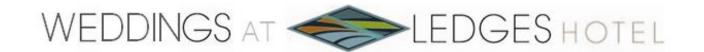
Your choice of 6 Hors d'oeuvres, 2 mini plates, and 2 stations,
Champagne Toast, Four Hour Premium Open Bar
Wedding Cake, Coffee Station,
Tax & Service

-

## Butlered Hors d'oeuvres

French Onion Soup Bites 3 Cheese, Tomato, and Caramelized Onion Flatbreads Mozzarella and Tomato Skewers Seasonal Flatbread Parmesan Crisps with Tomato Tapenade Ahi Tuna on Crisp Rice Cake, Avocado, Pineapple, Soy Parmesan, Asiago, and Black Pepper Cheese Puffs Deviled Eggs topped with a Smoked Trout Garnish Jerk Spice Chicken Skewers Lamb Kebobs Cheese Empanadas Quiche Lorraine or Spinach Quiche Shrimp Cocktail served in a Mini Martini Glass Beef Empanadas Sausage En Croute Chicken Satay Roulade, Spiced Cherry Sauce

**\rightarrow** 



## Passed Mini Plates

Barbeque Beef Sliders with Tiny Stuffed Potato
Pigs in a Blanket with Watermelon and Baby Corn
Pork Rib with Coleslaw
Calamari with Tartar Sauce, Cocktail Sauce, and English Chips
Scallop, Avocado BLT Sliders
Mini Cheese Steaks with Sweet Potato Hash
Vegetable Tempura Plates with Dipping Sauces
Lamb Sliders with Mint Orange Slaw
Smoked Chicken and Avocado in Tortilla Wrap
with Tarragon Aioli Dipping Sauce and Vegetable Slaw

## Stations

Snacks Display

Garlic & Herb Marinated Olives Sweet & Spiced Nuts Salted Roasted Nuts Maple Bacon Almonds Spiced Dates Mustard Glazed Bacon.

Charcuterie Display

Domestic and Artisanal Cheese Display

Crepe Station

Raspberry Filling
Apricot Filling
Duck Confit
Roasted Onion
Mascarpone Cheese
Ricotta Cheese
Spinach

Raw Bar

Carved Beef Tenderloin

Gnocchi Pasta Station with 3 Sauces and 3 Seasonal Additions