

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



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

