



## Early Spring Wedding with Food Stations

Cocktail reception immediately following ceremony:

Hors d'oeuvres (passed):

- Leek, walnut and gorgonzola tart
- Bacon, potato and pepperjack cheese tart
- Arrepas with spicy shredded pork
- Sausage Rolls with beer mustard

Cocktails (passed):

- Her favorite - Rhubarbarella (vodka, rhubarb syrup, lemon, ginger)
- His favorite – Manhattan (vanilla infused bourbon, vermouth, bitters)

Station “Fresh”:

- Green Salad – greens, cranberries, toasted almonds, blue cheese with apple cider vinaigrette
- Waldorf Cups – grapes, apples, celery, walnuts with vanilla dressing

Station “Sea”:

- Shrimp and scallops sautéed on site, served with either risotto milanese

Station “Meat and potatoes”:

- Garlic rosemary marinated flank steak
- Roasted vegetables (asparagus, green beans, fingerling potatoes, mushrooms)
- Artisan bread (assorted breads and rolls, butter)

Station “Dessert”:

- Vanilla bean cupcakes
- Chocolate peanut butter cupcakes
- Mini cheesecakes (chocolate, vanilla, raspberry)
- Spoons – key lime, chocolate cream
- Mini milkshakes (vanilla & chocolate made on site) topped with Kahlua, Bailey’s, Amaretto, Peach schnapps

Coffee service – regular and decaf