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## Wedding with Food Stations

### Hors d'oeuvres

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

### Cocktails

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

### Station: Fresh

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

### Station: Sea

- Shrimp and scallops sautéed on site
- Served with Risotto Milanese

### Station: Meat & Potatoes

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



### **Desert**

- Mini vanilla bean cupcakes
- Mini chocolate peanut butter cupcakes
- Cheesecake bites (chocolate, vanilla, raspberry)
  - Key Lime spoons
  - Chocolate cream spoons
- Mini milkshakes – chocolate and vanilla with choice of Bailey's, Kahlua, Crème de Menthe, Amaretto, peach schnapps
  - Coffee service

**\$24 per person (min 100)**