



Family Style Reception

Cocktail Hour Stations:

GOURMET CRUDITÉ DISPLAY

Carrot and celery, red, orange and yellow peppers, cucumbers, zucchini and squash presented on white porcelain and glass display pieces, accompanied by grape tomatoes, radish, asparagus and endive. Set atop glass blocks accented with lemon leaves, and served with roasted red onion dip.

BRIOCHE BAKED BRIE

Warm creamy brie cheese wrapped in savory brioche and baked with apricot or raspberry preserves. Served with French bread and flatbreads and presented with dried fruits and grapes.

Passed Hors D 'oeuvres

Sesame Chicken with Apricot Dipping Sauce

Mini Hot dogs in Cheddar Phyllo W/Mustard

Tomato Bisque Shooter with Grilled Cheese

Artichoke Parmesan Crostini

Mango Crab Salad on Wonton Crisps

Smoked Bacon, Leek and Goat Cheese Tartlet

Family Style Dinner

County Greens

Apples, grapes, walnuts, hickory smoked bacon, blue cheese & field greens with shallot vinaigrette

Balsamic Grilled Sliced London Broil with caramelized onions

Sicilian Chicken with Figs, Apricots, Green Peppercorn & Olives

Maple whipped Sweet potatoes

Zucchini & Squash Provencal

Leek and Pine nut Green Beans

Coffee & Tea