Bridal Phower

BLOODY MARY & MIMOSA BAR

Tito's Vodka, Espolon Blanco Tequila,
Prima Perla Prosecco
Bloody Mary Mix, Orange Juice, Cranberry Juice,
Peach and Blood Orange Puree
Worcestershire Sauce, Tabasco, Sriracha,
Celery, Cocktail Shrimp Garnish
Lemon Wedges, Olives,
Freshly Grated Horseradish
Assortment of Seasonal Berries

BEVERAGE STATION
Chilled Pellegrino
Carafes of Fresh Lemonade

LUNCHEON BUFFET

SPEARS OF ENDIVE with CREAMY SHRIMP and DILL SALAD

INDIVIDUAL CARAMELIZED ONION AND FONTINA FRITTATA

AN ASSORTMENT OF TEA SANDWICHES

May select three. . .

Smoked Scotch style salmon on Pumpernickel with Shaved Pickled Fennel and Dill Cream James Beard's Sweet Onion Sandwich Black Forest Ham, Brie, Mustard, Apricot Butter on Whole Wheat

Granny Smith Apple, Whipped Cream Cheese and
Crushed Candied Pecans on Marble Rye
Cranberry Chutney Chicken Salad on White
Brie and Pear
Watercress and Cream Cheese
Cucumber with Fresh Basil Mayo
Classic Egg Salad

Gournet Galleys
CATERING
CELEBRATING 20 YEARS

CONTINUED

BUFFET

TORTELLINI with SPRING PEAS and GREEN ONION Fresh Parsley, Olive Oil, Red Wine Vinegar, Sea Salt and Cracked Black Pepper

SHAVED ASPARAGUS and PARMESAN SALAD

MIXED SPRING LETTUCES
Ripe Strawberries, Crushed Pistachios
and Crumbled Goat Cheese
Honey Balsamic Vinaigrette

DESSERT

BITE SIZE LEMON CURD TARTS
Fresh Berry Garnish

HAZELNUT WEDDING COOKIES

A COLORFUL ASSORTMENT OF FRENCH MACARONS

Freshly Brewed Regular and Decaf COFFEE and a Selection of TEAS offered with Half and Half, Milk, Sugar and Assorted Sweeteners

