



## { Plated Receptions }

Cocktail hour will begin with guests enjoying your choice of six passed hors d'oeuvres (or choice of four plus our charcuterie and cheese display) from our extensive selection attached. See cocktail hour enhancements for an array of cocktail station upgrades.

### First Course

*Choose one salad or soup to be served with assorted LeBus rolls and butter roses at each place setting*

- MIXED GREENS | carrots, grape tomatoes, english cucumbers, balsamic vinaigrette
- BABY ROMAINE | lemon-anchovy dressing, shaved parmesan, house made croutons
- ARUGULA | shaved asparagus, edamame, pecorino, lemon vinaigrette
- YOUNG SPINACH | strawberries, goat cheese, almonds, sesame vinaigrette
- ROASTED PEARS & BLEU CHEESE | mixed greens, candied walnuts, white balsamic vinaigrette
- HEIRLOOM TOMATO & MOZZARELLA | mixed greens, basil, balsamic vinaigrette (recommended june-october)
- WILD MUSHROOM BISQUE | truffle oil, herbed crouton
- BUTTERNUT SQUASH BISQUE | candied pepitas, crème fraiche (recommended september-december)

### Main Selections

*You may choose two of the following entrees which your guests will pre-order. Duet entrees are also available. All dinner selections are cooked on site and served with your choice of starch and vegetable compliments.*

- HERB ROASTED CHICKEN | sautéed spinach, creamy polenta, herb jus (GF)
- APPLE & CRANBERRY STUFFED CHICKEN | yukon gold mashed potatoes
- CHICKEN MARSALA | wild mushrooms, sweet marsala sauce, risotto (GF)
- CRAB STUFFED JUMBO SHRIMP | spinach and grape tomato orzo pilaf, old bay beurre blanc
- LUMP CRAB CAKES | roasted corn succotash, whole grain mustard cream
- CAPE MAY SCALLOPS | sweet pea risotto, citrus beurre fondue (GF)
- GRILLED SALMON | pearl couscous, fresh herbs, lemon, olive oil
- TERIYAKI GLAZED SALMON | asian inspired couscous
- CHILEAN SEA BASS | spinach and grape tomato orzo pilaf, chive beurre blanc (additional \$8.00 per person)
- CABERNET BRAISED SHORT RIB | roasted shiitake, cauliflower puree, frizzled onions
- DUCK DUO | seared breast and confit, sweet potato pancake, cherry gastrique
- GRILLED FILET MIGNON | bleu cheese dauphinoise, wild mushroom reduction, asparagus bundle (GF)
- FILET OSCAR | lump crab, asparagus, hollandaise (additional \$7.00 per person)

### Vegetarian Options – *choose one*

- BUTTERNUT SQUASH LASAGNA | rosemary infused ricotta, bechamel
- STUFFED PORTABELLA | spinach, zucchini, eggplant, tomato, mozzarella, sundried tomato pesto (GF)
- GEMELLI PASTA | olive oil, garlic, sautéed vegetables, pecorino (vegan optional)



ROASTED VEGETABLE STRUDEL | pesto, goat cheese, phyllo pastry dough, creamy polenta  
GRILLED VEGETABLE NAPOLEON | quinoa, balsamic glaze (VE/GF)  
CHEESE TORTELLINI | grape tomatoes, pesto cream, pecorino  
EGGPLANT CAPONATA | creamy polenta (VE/GF)  
EGGPLANT PARMIGIANO | penne a la vodka

## Coffee & Cake

*All packages include freshly brewed coffees, assorted teas, a wedding cake from The Master's Baker, and one of the following dessert stations. See dessert package enhancements for other dessert station options.*

## Dessert Options – choose one

### Warm Dessert Bar

*Choice of two warm desserts served a la mode (vanilla ice cream)*

COBBLER | apple, peach, blueberry, and seasonal flavors available upon request  
BREAD PUDDING | cinnamon, chocolate chip, apple, and seasonal flavors available upon request  
ADD ON + | bananas foster for additional \$2.00 per person  
SUBSTITUTE + | gemelli's gelato for additional \$1.00 per person

OR

### Ice Cream Bar

*Guests will make their own sundaes with vanilla or chocolate ice cream*

TOPPINGS | chocolate fudge, caramel, whipped cream, m&m's, crushed oreo's, cherries, sprinkles  
ADD ON + | warm cookies and brownies for additional \$2.00 per person

### Terms:

- All packages include couple's choice of floor length table covers and linen napkins from our extensive selection (choice of 59 solid colors)
- Prices set forth include all necessary china (choice of 3 patterns), flatware, and glassware
- John Serock Catering will provide all necessary servers (1 per 14 guests), bartenders (1 per 65 guests), chefs cooking everything on site, and a day of coordinator
- Packages include sodas, mixers, and fruit for bar service (alcohol is the sole responsibility of the client)
- All packages are subject to 6% sales tax
- Gratuity is not included and at the sole discretion of the client