



{ Buffet 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 dinner 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 – choose three

- CHICKEN MARSALA | wild mushrooms, sweet marsala sauce
- CHICKEN FRANCAISE | garlic lemon sauce
- CHICKEN FLORENTINE | spinach, provolone cheese, roasted peppers
- STUFFED FLOUNDER | crab imperial, lobster cream sauce
- GRILLED SALMON | fresh herbs, lemon, olive oil (GF)
- GULF SHRIMP & SCALLOPS | penne pasta, lobster cream sauce
- CHEF CARVED PORK TENDERLOIN | mustard glaze (GF)
- CABERNET BRAISED SHORT RIB | frizzled onions
- CHEF CARVED PRIME RIB | au jus, horseradish cream (GF)
- CHEF CARVED BEEF TENDERLOIN | horseradish cream, chimichurri (GF)

Accompaniments – choose three

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| ROSEMARY ROASTED RED BLISS POTATOES
(GF/VE) | PENNE A LA VODKA |
| SCALLOPED POTATOES (GF) | TORTELLINI WITH PESTO CREAM |
| ROASTED ROOT VEGETABLES (GF/VE -
recommended september-december) | FARFALLE POMODORO |
| YUKON GOLD MASHED POTATOES (GF) | HARICOT VERT AMANDINE (GF/VE) |
| SEASONAL QUINOA (GF/VE) | SAUTÉED VEGETABLES (GF/VE) |
| CAULIFLOWER PUREE (GF) | GRILLED VEGETABLES (GF/VE) |
| | EGGPLANT CAPONATA (GF/VE) |



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