



{ Stations 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 – *plated or on a station 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)

Dinner Stations

You may choose two of the following dinner stations for your guests to enjoy at their leisure.

Short Plates – *choose two*

Micro versions of our favorite plated entrees where guests can enjoy more than one.

- CABERNET BRAISED SHORT RIB | cauliflower puree, frizzled onions
- ASIAN TAKEOUT CONTAINER | lo mein, cashew chicken, crisp vegetables
- JAMBALAYA | blackened chicken, andouille sausage, long grain rice
- LUMP CRAB CAKE | roasted corn succotash, whole grain mustard cream
- TERIYAKI GLAZED SALMON | asian inspired couscous
- SHRIMP & GRITS | white wine, onions and peppers, white cheddar grits (GF)
- GULF SHRIMP SCAMPI | lemon, garlic, white wine, julienned vegetables (GF)
- EGGPLANT CAPONATA | tomatoes, onions and peppers, capers, creamy polenta (GF/VE optional)

It is an additional \$5.00 per person for each additional short plate

Carving Station – *choose two*

- PORK TENDERLOIN | mustard glaze
- HERB ROASTED TURKEY BREAST | sage gravy
- BEEF TENDERLOIN | horseradish cream, chimichurri
- GRILLED SALMON | fresh herbs, lemon, olive oil

- SIDES | roasted fingerling potato salad, grilled vegetables



Taste of Mexico – choose two

GRILLED MAHI MAHI
TEQUILA GRILLED SHRIMP
CHICKEN TINGA

FAJITA CHICKEN
CARNE ASADA
CHILI LIME SWEET POTATO

Guests will make their own tacos using flour tortillas and any of the following toppings:

PICO DE GALLO
PASILLA TOMATILLO SALSA
PINEAPPLE HABANERO SALSA
HOUSE MADE GUACAMOLE
SHREDDED CHEDDAR

COTIJA CHEESE
SOUR CREAM
FRESH SLICED JALAPEÑOS
CHOPPED CILANTRO
LIME WEDGES

SIDES | arroz rojo (red rice), calabacitas con elote (zucchini, poblano peppers, corn, tomatoes), tri-colored tortilla chips

Pasta Station – choose two

FARFALLE POMODORO | plum tomatoes, fresh mozzarella, basil
CHEESE TORTELLINI | grape tomatoes, pesto cream, pecorino
PENNE A LA VODKA | house made marinara, cream
GEMELLI PASTA | olive oil, garlic, sautéed vegetables, pecorino (vegan optional)
RIGATONI | sausage, broccoli rabe
GULF SHRIMP & SCALLOPS | penne pasta, lobster cream sauce

INCLUDES | sliced italian bread, grated parmesan, red pepper flakes

Paella Station

PAELLA | long grain rice, chicken, shrimp, mussels, chorizo, soffrito, peas

Assorted tapas:

PAN CON TOMATE (bread brushed with tomato)
SPICY BEEF EMPANADAS

LA TORTILLA ESPANOLA (spanish omelet)
ASSORTED OLIVES



Far East

Pair a protein (choose two):

TAI CHILI CHICKEN
HOISIN MARINATED BEEF
SPICY PEKING PORK
WASABI MARINATED SHRIMP

With a side:

FRIED RICE
LO MEIN NOODLES

**Sides include carrots, broccoli, water chestnuts, snowpeas, mushrooms*

ASSORTED SUSHI | california rolls, spicy tuna rolls, salmon rolls, vegetarian rolls
INCLUDES | black vinegar, soy sauce, sriracha, wasabi

Philly Fun Station – choose two

CLASSIC BEEF STEAKS
CHICKEN STEAKS
SAUSAGE & PEPPERS
SOUTH PHILLY ITALIAN PORK

TOPPINGS | ketchup, provolone, cheese whiz, mushrooms, onions, peppers, banana peppers
INCLUDES | house made potato chips

Risotto Bar

A traditional Italian risotto for your guests to top with the following:

GROUND ITALIAN SAUSAGE
SHRIMP SCAMPI
FRESH SPRING PEAS

ASPARAGUS WITH LEMON
SAUTÉED WILD MUSHROOMS
SHAVED PARMESAN

Mashed Potato Bar

GUEST'S CHOICE OF | yukon gold mashed potatoes, mashed sweet potatoes

Top with any of the following:

DICED CHICKEN MARSALA
APPLEWOOD SMOKED BACON
SHREDDED CHEDDAR
SOUR CREAM
WHIPPED BUTTER

RICH BEEF GRAVY
MARSHMALLOWS
CANDIED WALNUTS
CHIVES



Bombay Bowl – An Indian Curry Bar

Basmati rice to be topped with your choice of two of the following:

- VEGETABLE CURRY | curry sauce, spices
- CHICKEN TIKKA MASALA | orange masala sauce, yogurt
- CHANNA MASALA | chickpeas, potatoes, spices, dark masala sauce
- SAAG PANEER | a signature indian comfort food
- SHRIMP CURRY | spinach, curry sauce
- BLACK PEPPER CHICKEN | a signature spicy indian chicken curry dish

INCLUDES | potato and pea samosas, authentic chutneys, naan

"Buddha Bowls"

Guests can choose their favorite ingredients for either a chilled salad or hot soup bowl.

Choose two bases:

- RED & GOLD QUINOA (GF)
- BROWN RICE & FARRO
- LO MEIN NOODLES
- RICE NOODLES (GF)
- COUSCOUS
- MIXED FIELD GREENS (GF)

Choose two proteins:

- BISTRO STEAK
- GRILLED SHRIMP
- SHREDDED HERB CHICKEN
- SLICED AHI TUNA

Choose one broth:

- ROASTED CHICKEN
- ROOT VEGETABLE
- SPICY BEEF

Choose three sauces:

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|-------------------------|--------------------------------|
| THAI PEANUT | ASIAN SESAME & GINGER DRESSING |
| CILANTRO LIME DRESSING | BALSAMIC VINAIGRETTE |
| WASABI AVOCADO DRESSING | CHIMICHURRI |
| GARLIC TAHINI | ROMESCO SAUCE |

Includes the following toppings:

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|------------------------------------|-------------------|
| ROASTED SWEET POTATOES & BRUSSELLS | ASIAN CARROT SLAW |
| SPROUTS | EDAMAME |
| FRESH SPINACH | ROASTED CHICKPEAS |
| RED PEPPER STRIPS | TOASTED ALMONDS |
| MARINATED MUSHROOMS | FRESH HERBS |
| OVEN ROASTED TOMATOES | |



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