

COCKTAIL HOUR

Silver Tray Service

Smoked salmon, capers &
red onions wrapped
in a flour tortilla

Homemade potato pancakes
with applesauce & sour cream

Sesame seared tuna with
spicy dipping sauce

Tender broiled baby lamb chops
with mint jelly

Franks wrapped
in a puff pastry

Sliced tenderloin of beef
on crustad with
caramelized onions

Coconut chicken
with sweet & sour sauce

Garlic toast topped with
red onion & tomato concasse

Displays Upon Arrival

Garden Fresh Crudités
with dip

International cheese
assortment with
Fresh Fruit served with
assorted Crackers

Antipasto
with Italian bread

Chef Attended Station

Choice of two types of pasta cooked al dente & tossed lightly
with one of our delicate sauces

PASTA

Penne, Bow ties, Tortellini, Rigatoni, Ziti

SAUCES

Marinara, Primavera, Alfredo, White or Red Clam,
Olive Oil, Garlic & Sun Dried Tomatoes

Other Suggestions (priced separately)

TAKE A WOK AROUND

Wrapped Peking duck with hoisin sauce
Steamed vegetable dumplings with dipping sauce

FROM THE CARVING BOARD

Filet mignon served with garlic toast. Golden roasted breast
of turkey with cranberry compote

WHARF DELIGHTS

An abundance of: Poached colossal shrimp & steamed lobster halves
Served over ice with lemon & tangy cocktail sauce

CAVIAR BAR

Chilled Romanoff black caviar served with chopped eggs,
diced onions, capers & Absolute vodka. All nested in ice

SMOKED FISH

A variety of smoked fish are available & served with black breads

SCAMPI STATION

Choice of: Jumbo shrimp or Chicken tenderloins in a rich garlic butter sauce

SUSHI STATION

Displayed at \$5.00 per person. With sushi chef \$10.00 per person.
(\$1,000.00 minimum)

Served with: Wasabi, pickled ginger and soy sauce

SHUCKING STATION

Clams & Oysters (available displayed or with chef attendant)
Served with lemon & tangy cocktail sauce

DINNER RECEPTION

Salad

Mixed baby field greens with fanned poached pear, goat cheese, toasted walnuts & raspberry vinaigrette

Eli's bread basket with butter rosettes

Intermezzo

Blood orange sorbet with berries

Choice of Entrée

Chateaubriand with
cabernet sauce

Parmesan crusted
chicken breast with
bruschetta of tomatoes

Pistachio crusted
sea bass with lemon
beurre blanc

(Vegetarian meals available. Other entrée selections are available & can be customized)

Fresh baby vegetables & chef's choice of potatoes

Dessert

Custom designed wedding cake served with chocolate dipped strawberry
Platter of mini pastries per table
Coffee, tea & decaf

Beverage Service

Champagne toast
Open bar with premium brands available
Red & white wine served with dinner

Accommodations

valet parking

coat check
attendant

Selection of
house linens

Private
Bridal room

Rehearsal
prior to
ceremony

FOR MORE INFORMATION

Please contact General Manager Joseph Kuntar
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