

Your Dream Wedding Reception

Butter Passed Appetizers

Catfish Cakes and Chesapeake Bay Crab Cakes
Creole Remoulade

Cranberry Pesto and Goat Cheese Crustini

Potato Samosa
Wild Mint Dipping Sauce

The Buffet

The Chilled Soup Station

Melon Gazpacho
Diced Honeydew, Watermelon, Cantaloupe, Fresh Cilantro,
Pineapple Juice and Fresh Ginger
A fine display of Fresh Seasonal Berries, Grapes and Kiwi
With a Citron-Vanilla Glaze
Grilled Golden Pineapple and Mango Salad
Chilled Asparagus
Beef Yakitori Kabobs

The Avocado and Jumbo Shrimp Bar

Avocados Prepared for your Guests Enjoyment
Served with your Choice of Crab Salad or Chicken Salad
Texas Caviar and Crispy Sweet Potatoes

Large Gulf Shrimp Cocktail
Served with Tomato-Horseradish Mousse, Wasabi Dip
And Slice Lemons

Cobb Salad Cosmo
Cosmo Glasses filled with a Traditional Cobb Salad
Feta Cheese Vinaigrette

Paella Station

Cooked for your Guests Enjoyment
We start with Sautéing Onions, Garlic and Peppers. Then add
Saffron infused Rice, Chunks of Chicken, Sausage, Artichoke Hearts and Peas.

The Slider Station

Petit Ground Chuck Burgers Grilled for your Guests Enjoyment
With your Choice of Toppings to include:
Sautéed Mushrooms and Onions, Crumbled Blue Cheese
Pico De Gallo, Jalapeno Jack Cheese,
Spicy Mustard and Mayo Combo
Chipotle Sauce

Drink Station

Strawberry Lemonade, Lemonade and Orange Water