

## **Main Course**

### **Combo Passed Hors d'oeuvres**

#### **Served on Long Rectangular Wood Boards**

Ahi Tuna Avocado, Mango Salsa and Wasabi Micro Greens on Wonton Chips with a Tequila Margarita Shot (Some made with Tofu)

Grilled Shrimp Pineapple Glazed Skewer

New England Lobster Roll on Split Top Bread with a Sam Adam Shot

### **Stationary Displays**

#### **Slider Station:**

Meatball Parmesan with Melted Mozzarella

Angus Beef Sliders Topped with Gorgonzola, Caramelized Onions

Chicken Cutlet with Fresh Mozzarella, Roasted Peppers and Balsamic

Sweet Italian Sausage Patties with Broccoli Di Rabe on a Rustic Artisan Roll

#### **Assorted Toppings:**

Chipotle Ketchup, Garlic Mayo, Hot Peppers, Sautéed Red Onions and Dijon Mustard with Assorted Pickles

### **Tuscan Display**

Tuscan White Bean Salad with Sundried Tomatoes

Eggplant Coponata

Tomato Basil Bruschetta

Marinated Green and Red Olives

Garlic Crostinis and Assorted Flatbreads and Breadsticks

Prosciutto and Sopressata

Ricotta Salata, Aged Parmigianino, Asiago Cheese

An Assortment of House Made Focaccia Breads

### **Dinner Buffet Reception:**

#### **Pasta Bar**

Prepared to Order:

Penne or Orrechiette pasta

Sauces: Tomato Basil (Vegan) or

Vodka

Toppings:

Grilled Chicken, Shrimp, Peas, Sundried Tomatoes, Mushrooms, Hot Peppers, Onions,

Broccoli Rabe, Proscuitto or Asparagus

Freshly Grated Parmesan Cheese, Red Pepper Flakes and Basil

An Assortment of House Baked Focaccia Breads

**Pizza Bar:**

An assortment of Grilled Flatbreads Topped off with a Variety of toppings:

Spinach, Artichoke Hearts, Manchego Cheese, Caramelized Onions, Crumbled Goat Cheese, Roasted Peppers, Kalamata Olives, BBQ Chicken Breast, Shitake Mushrooms, Cherry Tomatoes, Fresh Mozzarella

Made with Our Own signature Pizza Sauce, Shredded Mozzarella Cheese

**Salad Bar:**

Greens to include, Mesclun or Romaine Toppings:

Sundried Cranberries, Candied Walnuts, Fresh Berries, Apples, Endive, Radicchio, Chick

Peas, Julienne Carrots, Mandarin Oranges, Red grape tomatoes, Seedless European Cucumbers, Gorgonzola Cheese, Feta Cheese, Garlic Croutons Dressing:

Creamy-Balsamic Vinaigrette, Roasted Shallot-Red wine Vinaigrette, Honey Basil Vinaigrette, Caesar Dressing or Extra Virgin Olive Oil and Balsamic Vinegar

**Dessert**

Wedding Cake Supplied By Client

Assorted Cookies and Fresh Fruit Salad

**Beverages**

Freshly Brewed Columbian Coffee, Decaff and Hot Tea Selection