

THE CHAMPAGNE RECEPTION

mid-afternoon menu

passed hors d'oeuvres

strawberry kiss with boursin cheese

baby artichoke heart stuffed with lemon almond chicken salad

grilled salmon and asparagus crepe

mini beef filet with sauce choron

zucchini blini with citrus crème fraiche and caviar

brie and gorgonzola Rangoon with Bartlett pear chutney

petite veal spedini with smoked tomato coulis

5' sculptured ice tables

spiced and chilled jumbo gulf shrimp with cocktail sauce

alaskan crab legs with sauce remoulade

scallops on the half shell with Provencal vinaigrette

late afternoon menu

may we suggest a similar menu as above with the additional selections of:

tableside flambe of sage enhanced turkey medallions finished with a cognac peppercorn demi glace accompanied with champagne mustard and hand crafted rolls

or

Italian antipasto display with marinated vegetables, imported cheeses,

A variety of olives, breads and sliced volpi salamis

or

wild mushroom pasta purse tossed with a confetti of sweet peppers, artichokes, slivered proscuitto and garlic basil olive oil

or

hand carved herb horseradish encrusted tenderloin of beef served with smoked tomato chutney and petite hand crafted rolls

wedding cake

your wedding cake cut and served with swirl of fresh fruit sauce

accompanied by Italian wedding cookies, hand rolled truffles and chocolate dipped Madeleines