

### ***Antipasto and Cheese Display***

*Assorted Imported and Domestic Cheeses, Flavored Honey, Dried Fruits, Nuts,  
Italian Meats and Sausages, Olives, Roasted Peppers  
Baked Artichoke Hearts with Roasted Red Peppers and Parmesan Cheese  
Trio of Baked Bries: Raspberry, Candied Pecan, Lemon Curd  
Braised Shortrib Crostini with Roasted Cippolini Onions and Parm Shavings  
Grilled Tomato Bruschetta with Chorizo and Manchego Cheese*

### ***Crudités***

*Assorted Vegetable and Dips  
Grilled Asparagus Salad with Goat Feta Cheese, Kalamata Olives and Sweet Onions  
Roasted Pears with Maytag and Spicy Candied Walnuts  
Charred Romaine Salad with Manchego, Serrano Ham and Sherry Vinaigrette  
Maple Roasted Beets with Toasted Pumpkin Seeds  
Ricotta Cheese and Truffle Deviled Eggs  
Blue Cheese and Bacon Deviled Eggs*

### ***Asian Station***

*Steamed Potstickers with Ginger Soy Sauce  
Vegetable Spring Rolls with Sweet Chili Glaze  
Assorted Sushi and Sashimi  
Seared Tuna with Soba Noodle Salad*

### ***Seafood Bar***

*Oysters on the Half Shell with Sweet Onion and Cucumber Mignonette and Pink Peppercorn  
Vinaigrette  
Jumbo Shrimp with Vodka Cocktail Sauce  
Jumbo Lump Crabcakes w/ Spicy Remoulade  
Lobster Mac and Cheese with Orecchiette, Truffle Oil and Asiago Cheese*

### ***Meatballs***

*Veal Meatballs in a Vodka Cream Sauce  
Chorizo Meatballs with Chipotle BBQ Sauce  
Mini Italian Meatballs with Roasted Garlic Tomato Sauce  
Buffalo Chicken Meatballs with Maytag Blue Cheese Dip*

### ***Carving Station***

*Herb Crusted Rack of Lamb w/ Grain Mustard  
Blackened Tenderloin of Beef with Horseradish Cream  
Honey Crusted Ham w/ Brown Sugar Rum Glaze*

### ***Dessert***

*Wedding Cake  
Chocolate Dipped Strawberries  
Assorted Chocolate Truffles*

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