



## Wedding Cocktail Reception

### Cold Selections

#### *Crudité and Dip*

Skewer of fresh season vegetables drizzled with ranch dressing

#### *Fruit Skewers*

Honey dew melon, cantaloupe, pineapple and watermelon

#### *Prosciutto Melon Kabobs*

Cantaloupe, fresh basil, mozzarella, and prosciutto, drizzled with a balsamic reduction

#### *Cheese and Cracker Board*

Selection of imported and domestic cheeses served with crackers

#### *Shrimp Cocktail*

Jumbo shrimp served with cocktail sauce

#### *Italian Style Bruschetta*

French baguette crostini with roma tomatoes, olive oil, garlic and basil, garnished with parmesan cheese

#### *Smoked Salmon Canapes*

French baguette crostini with herb goat cheese, smoked Atlantic salmon, red onion, fresh dill and capers

#### *Caprese Skewers*

Fresh cherry tomatoes, basil and mozzarella cheese with a balsamic reduction

#### *Crab and Spinach Canapes*

Crab and spinach dip served on a crostini and garnished with fresh chives

### Sweet Selections

Mini cheesecakes

Assorted tarts

Mini cakes

#### Guidelines

Average 15 pieces per person

Please choose

Six cold selections

Seven hot selections

Two sweet selections

### Hot Selections

#### *Bacon Wrapped Scallops*

Maple glazed scallops wrapped in bacon

#### *Barbeque Meatballs*

Pork, parmesan and romano cheese meatballs, marinated in barbecue sauce with fresh pineapple

#### *Mini Fish and Chip Skewers*

Skewered battered cod and savory potato wedge with house made tarter sauce

#### *Buffalo Wings*

Hand breaded chicken wings tossed in cajun spice with mild dipping sauce

#### *Spring Rolls*

Crispy vegetable spring rolls with plum dipping sauce

#### *Stuffed Mushrooms*

Mushroom caps stuffed with spinach, goat cheese and red onion

#### *Sliders*

Assorted beef and pulled pork sliders

#### *Mini Beef Wellington*

Sautéed beef, crimini mushrooms, onions, dijon mustard and red wine wrapped in a buttery puff pastry

#### *Mini Salmon Wellington*

Atlantic salmon, sautéed crimini mushrooms, onions, dijon mustard and white wine wrapped in a buttery puff pastry

#### *Brie with Berry Compote*

Brie cheese topped with mixed berry compote, wrapped served in a golden phyllo cup

#### *Mini Crab Cake*

Hand rolled mini crab cakes with the perfect blend of mayo, lemon, seasonings and breadcrumbs, garnished with dill aioli.

#### *Chicken Satays*

Chicken breast seasoned with a blend of spices, served with a tzatziki dipping sauce

#### *Mini Prime Rib Melts*

Baked crostini topped with horseradish cream, shaved prime rib, caramelized onions and topped with melted cheese