



Wedding Cocktail Buffet Dinner Package

The Cocktail Buffet Dinner Package is chosen by our clients who want to project a fun and social dining experience. Your assigned Reception Event Coordinator will help you choose the perfect selections that will be sure to please all guests. Your seating diagram, depending upon number of guests, and using venue specific tables and chairs may vary. Stations and buffet are artfully designed with a mixture of colors, textures and flavors that encourage your guests to mingle. The ample choice of offerings makes this a substantial dinner. Guests are free to serve themselves with assistance from interactive Chefs stationed appropriately. Stations and buffet will be presented for a two (2) hour window. Your dessert will be cut and stationed with coffee. An open bar, consisting of beer, wine, spirits, non-alcoholic beverages and mixers continuously serves your guests from the beginning of the Cocktail Hour for a total of four (4) hours.

Interactive Chef Stations – Choice of Two

❖ **Hand Carved Meats Station with Rustic Breads – Chef Included**

- Slow Roasted Tenderloin of Beef with Horseradish Cream and Tarragon Aioli
- Marinated Pork Tenderloin with Whole Grain Mustard Aioli and Mango Aioli

❖ **Authentic Street Tacos**

- Carne Asada, Ancho Chicken Thighs, and Barbacoa with Queso Fresco, Fire Roasted Corn Pico De Gallo, Cucumber Mango Pico De Gallo, Crème Fraiche and Avocado Crème Fraiche

❖ **Sliders Bar with Assorted Rolls**

- Philly Cheesesteak with Spiced Queso
- Sloppy Joes
- Petite Lobster Roll
- Pulled Pork with Vinegar Sauce

❖ **Wood Fired Flatbreads – Classic and Gourmet Combinations - Chef Included**

- Local Pepperoni
- Italian Sausage
- Steak and Roasted Red Pepper
- Pear and Fig with Mascarpone
- Margherita
- Pesto Chicken with Garlic Cream

❖ ***Mashed Potato Bar – Hand whipped Idaho Potato***

- Cajun Sausage Gravy
- Shredded Beef Short Ribs with Demi-Glaze
- Pan Roasted Turkey Giblet Gravy
- Whipped Butter
- Crisp Bacon
- Crème Fraiche
- Scallions
- Caramelized Onion with Bourbon Reduction
- Shredded Cheese Blend

❖ ***Loaded Mac & Cheese Bar – Cavatappi Pasta Backed with Creamy Monterey Jack Cheese***

- Cajun Crawfish
- Polish Kielbasa
- Shredded Pork Shoulder
- Toasted Breadcrumbs
- Crushed Toasted Cheese Crackers
- Crisp Bacon
- Diced Ham
- Scallions
- Crumbled Queso Fresco
- Buttermilk Ranch Dressing
- Creamy Gorgonzola Dressing
- Shredded Cheese Blend

Arranged Displays – Choice of Two

❖ ***Imported & Domestic Cheeses with Local Charcuterie***

- Chef Selected Imported Cheeses and Charcuterie

❖ ***Antipasto Display***

- Cured Meats, Marinated Vegetables, Peppadew, Olives, Hard Cheeses, Fresh Mozzarella, Candied Pecans and Smoked Almonds

❖ ***Cold Artisan Mini Sandwiches – Choice of Three Varieties***

- Smoked Turkey Breast with Havarti Cheese and Garlic Aioli
- Uncured Ham with Swiss and Whole Grain Mustard Aioli
- Top Round of Beef with Cheddar and Horseradish Aioli
- New York Style Tuna Salad
- Classic Chicken Salad

❖ ***Fresh Seasonal Fruit Display***

- Chef Selected Seasonal Fruits Artfully Arranged

❖ ***Grilled Seasonal Vegetable Display***

- Artfully Displayed and Served with Creamy Gorgonzola and White Balsamic Dipping Sauces

❖ ***Fresh Vegetable Crudité***

- Fresh Seasonal Vegetables Served with Cracked Pepper Buttermilk Dip and Curry Mustard Aioli

❖ **Grand Seafood Display – Additional \$10.00 per person ++**

- Warm Crab Dip with Pita Chips
- Warm Cajun Shrimp and Andouille Dip with French Baguette
- Poached and Cold Smoked Salmon with Crostini
- Cold Smoked Trout Salad with Horseradish Cream and French Baguette
- Poached Shrimp with Lemon, Cocktail Sauce and Remoulade

Passed and Placed – Choice of Four

- ❖ Pecan Sweet Bacon
- ❖ Black Bean and Barbacoa Wontons
- ❖ Mushroom Leek Turnover
- ❖ Petite Deep-Dish Pizza
- ❖ Beef Empanada
- ❖ Boursin Stuffed Mushroom Caps
- ❖ Brie with Pear and Almond Beggars Purse
- ❖ Chicken Quesadilla Trumpets
- ❖ Cheese Quesadilla Trumpets
- ❖ Chorizo Calzone
- ❖ Petite Trout Pancake
- ❖ Crispy Asparagus
- ❖ Feta and Sundried Tomato in Phyllo
- ❖ Fig and Goat Cheese Flatbread
- ❖ Mustard BBQ Turkey Meatballs
- ❖ Beef Meatballs with Tomato Ragu
- ❖ Kalamata and Artichoke Tart
- ❖ Antipasto Skewer
- ❖ Vegetable Spring Rolls with Thai Chili Sauce
- ❖ Pepperoni Calzone with Tomato Ragu Dipping Sauce
- ❖ St. Louis Style Toasted Ravioli
- ❖ Pork Pot Stickers with Soy Dipping Sauce
- ❖ Vegetable Samosa
- ❖ Spanakopita with Yogurt Dipping Sauce

House Bar Includes

- ❖ **Spirits** – Ketel One Vodka, Tanqueray Gin, Bacardi Rum, Jim Beam Bourbon, Dewar's Scotch & Jose Cuervo Tequila
- ❖ **Beer** – Bud Select, Bud Light, Michelob Ultra, Shock Top & Non-Alcoholic Beer
- ❖ **Wine** – Chardonnay, Pinot Grigio, Cabernet & Pinot Noir
- ❖ **Soft Drinks** – Pepsi, Diet Pepsi, Sierra Mist & Water
- ❖ **Mixers, Bar Fruits and Garnishes**

Ultra-Premium Bar Includes - Additional \$8.00 per person ++

- ❖ **Spirits** – Tito’s Vodka, Hendricks Gin, Bacardi Rum, Maker’s Mark Bourbon, Johnny Walker Scotch, Patron Silver Tequila
- ❖ **Beer** – Bud Select, Bud Light, Michelob Ultra, Shock Top, Craft Beers & Craft Non-Alcoholic Beer
- ❖ **Wine** – Chardonnay, Sauvignon Blanc, Cabernet & Pinot Noir
- ❖ **Soft Drinks** – Pepsi, Diet Pepsi, Sierra Mist, Craft Soda & Water
- ❖ **Mixers, Bar Fruits and Garnishes**

Additional Details – Consult your Reception Event Coordinator

- ❖ Prices are based on a four (4) hour reception. Up to one (1) additional hour, total of a maximum of five (5) hours, may be prearranged with an additional fee
- ❖ Specialty designed enhancements are available for an additional fee
- ❖ Customized entrees and/ or accompaniments may be available for an additional fee
- ❖ Special dietary requirements, for guests, can be accommodated