



whinstone tavern

Princess Cocktail Wedding Reception

Includes 5 hour Open Bar, Stationary Hors d'Oeuvre, 8 Passed Hors d'Oeuvre Station, 2 Action Stations, Cake Service, Coffee & Tea and your choice of coordinated house table linens.

Pre-Dinner Cocktails

Open Bar

available to your guests for 5 hours
Including Premium Liquor, Imported & Domestic Beers & House Wines

Hors d'Oeuvres

Passed and Stationary Hors d'Oeuvre

Stationary Selections

Crudités, Fruit & Cheese Station

Cheese assortment to Include Swiss, Vermont Cheddar, Brie, Smoked Gouda, Dill Havarti, Sage Derby and Herbed Goat Cheese
Crisp Seasonal Vegetables Served with Roasted Red Pepper & Parmesan Herb Sauces for Dipping
Carved Seasonal Fruit and an Assortment of Crackers and Flatbreads

Jumbo Shrimp Cocktail Display

Served Chilled with the Classic Zesty Cocktail Sauce & Lemon Wedges

Passed Selections

Please select 8

Seared Sea Scallops

Red Pepper Relish, Wonton Chip

Bacon Wrapped Scallops

Roasted Sweet Chili Sauce

Miniature Crab Cakes

Tomato Jam

Three Pepper Seared Tuna

With a Wasabi Aioli atop a Rice Cracker

Shrimp Tempura

Coconut Mint Chutney

Mini Beef Wellington

Beef Tenderloin, Boursin Cheese Wrapped in Puff Pastry

Filet of Beef

Arugula, Boursin, Red Pepper Jam

Coney Island Franks

Spicy Mustard

Miniature Cheeseburgers

Dijon Dill Remoulade, Potato Roll, Cornichon, Knotted Bamboo Pick
Available with Mini Chocolate Shakes

Coconut Chicken Tender

Served with a Hot & Sweet Orange Sauce

Quesadilla

Smoked Mozzarella, Caramelized Onion, Salsa, Cilantro Cream

Mushroom Profiterole

Chives, Apricot Glaze

Artichoke Fritters

Bearnaise Mayonnaise

Eggplant Bruschetta

Roasted Garlic, Sautéed Eggplant & Shallot on Grilled Crostini

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Stations

Tapas, Carving, Pasta, Asian, Indian, Antipasto
Please select 2

Tapas Station

Stuffed Mushrooms

Frittata with Zucchini, Onions, Peppers and Cilantro

Grilled Saffron Shrimp

Steamed Mussels with Spicy Tomato Sauce

Spicy Chorizo Sausage with Sautéed Peppers and Onions

Carving Station

Grilled Beef Tenderloin

Caramelized Cippoline Onions and Mushrooms

Horseradish Sauce, Balsamic Aioli, Ponzu Dipping Sauce, Mustard Mayonnaise

Roast Turkey OR Smoked Ham

Herb Sauce, Honey Mustard, Cranberry Chutney

Variety of Grilled Vegetables

Zucchini, Yellow Squash, Eggplant, Fennel, Leeks, Red Onions, Red and Yellow Peppers

Plum Tomatoes

Assortment of Rustic Breads and Rolls

Mesclun Greens, Tomatoes and Onions

Pasta Station

Penne and Farfalle Pasta

Marinara, White Clam and Alfredo Sauces

Julienne Chicken, Meatballs, Grilled Sausages

Primavera Vegetables

Help yourself Toppings:

Garlic, Pesto, Sundried Tomatoes, Olives, Tomato Concassé, Sautéed Mushrooms,

Grated Parmesan, Sharp Cheddar, Crumbled Goat Cheese

Asian Stir Fry

Stir Fried Chicken, Stir Fried Beef, Asian Stir Fried Vegetables

In a Ginger Hoisin Sauce. Help yourself toppings of Scallions, Toasted Sesame Seeds, Red Chili Sauce

Soba Noodle Salad

Asian Long Beans, Sliced Water Chestnuts, Broccoli, Julienne Carrots and Shitake Mushrooms

Topped with Mandarin Oranges

Vegetarian Fried Rice

Bamboo Steamers filled with a variety of Dim Sum

Ginger Soy Dipping Sauce

Indian Station

Chicken Curry

Sauteed Apples and Bananas

Basmati Rice

Bowls of:

Mango Chutney, Coconut, Golden Raisins, Peanuts

Papadoms

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Stations continued

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Antipasto Station

Red and Yellow Pear Tomatoes

Baby Mozzarella, Sweet and Hot Sausages

Nicoise Olives, Arugula, Marinated Mushrooms

Baby Shrimp Oraganato

Variety of Cheeses, Figs and Grapes

Mesclun Salad with Endive and Walnuts

Mustard Vinaigrette Dressing

Coffee & Assorted Teas

Cake Service

Your cake cut and served

Additional Options for Your Guests

These stations can be added for an additional price per person

Ceviche Station

Sea Glass filled with a beautiful array

Snapper, Scallops, Shrimp and Lobster
on a nest of field greens

Lemon Twirl

Assorted Water Crackers, White and Wheat Pita Chips

Raw Bar Station

Sea Glass Tiered Raw Bar OR Scallop Shell Ice Ice Carving (for an additional charge)

Oysters and Clams on the Half Shell

Jumbo Shrimp, Crab Claws and Steamed Mussels

Mignonette Sauce, Remoulade Sauce, Spicy Cocktail Sauce, Basil Sauce

Shaved Ice, Seaweed, Lemon Wedges