

 **Sample Wedding Reception #3 for 100 Guests**

Hors D'oeuvres Are Passed To Your Guests On Floral Garnished Trays

Passed Hors D' Oeuvres
Assorted Sushi with Sesame Soy Sauce Sautéed
Poached Shrimp with an Orange Zest Cocktail Sauce

A Traditional Buffet
Roasted New York Strip with Balsamic Vinegar Pan Sauce
or
Roasted Crown Roast of Pork with Wild Mushrooms
or
Grilled Fresh Salmon with Fennel Butter or Mango Salsa

Side Dishes

*** choice of two + salad***

Polenta Bombe with Swiss Chard and Wild Mushroom Sauce
Gorgonzola and Red Pear Risotto Cakes
Assorted Roasted Seasonal Vegetables with Aged Balsamic Vinegar

Assorted Mixed Spring Greens with Goat Cheese, Toasted Pecans, and a Strawberry-Champagne Vinaigrette

or
Butter Leaf Lettuce with Madarine Oranges, Dried Cranberries, Stilton Cheese and a Balsamic Vinaigrette

Assorted Old World Bread Display with Sweet Local Butter

Coffee Service (Grafteo Coffee Dark Roast, and Swiss Decaf). Cream and Sugar

Cake Service Is Included

Price Per Person Based On 100 Guests
28.50 for menu ~ 120.00 per hour for staff
Price does not include Bartenders, Rentals, Service Charge or Tax

Broadway Catering / (707) 938-0301