

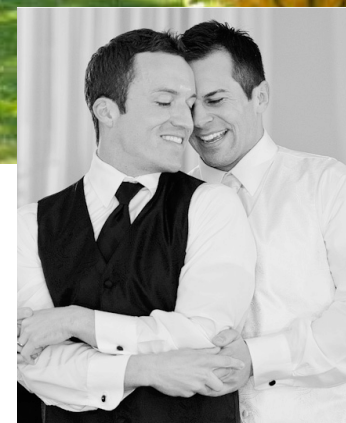


# Reception-Style Menu



***Our Wedding Consultant will guide you through the planning process and ensure that your event will be a successful and memorable one. Included with your menu package:***

- Award Winning Gardens for Wedding Photos
- Tables, Chairs, White and Sand-colored Linens selections
- Fine White China-ware
- Cake Plating Fees
- Audio System
- Parking with Shuttle Service
- Bridal Suite
- Bartender Fees
- Rehearsal space with refreshment



[mitendicotthouse.org](http://mitendicotthouse.org)





# Reception-Style Menu

## Specialty Food Stations

### **Fresh Vegetable Crudités with Freshly Made Dip**

*A colorful display of fresh seasonal vegetable served with a festive dip*

### **International Cheese & Fruit Display**

*Imported and domestic cheeses including French Brie, Herb Boursin, Vermont Cheddar and Gouda displayed with an assortment of fresh fruits & crackers*

### **Pasta Station**

*A Selection of Pastas with all `Amatriciana, Lemon Artichoke Pesto and Alfredo Sauces. Inclusive of an assortment of breads, including focaccia.*

### **Traditional Salad Bar**

*A variety of fresh ingredients & dressings*

### **Carving Station:**

*Roast sirloin of beef with Madeira Sauce (all carving stations include assorted breads, condiments & garnishes)*





# Reception-Style Menu

## Passed Hors d'oeuvres & Dessert

### Hot Selections

- ❖ Mini Kobe Beef Sliders
- ❖ Miniature Beef Wellingtons
- ❖ Chicken Satay Skewers with Thai Peanut Sauce
- ❖ Sea Scallops Marinated with Wasabi, Ponzu and Ginger, Wrapped in Bacon Wild Mushroom & St. Andre Crostini
- ❖ Lollipop Lamb Chops with Mint Dipping Sauce

### Cold Selections

- ❖ Plum Tomato, Fresh Basil and Parmesan Bruschetta
- ❖ Fresh Asparagus Wrapped in Prosciutto
- ❖ Iced Gulf Shrimp Bowl with Lemon and Cocktail Sauce
- ❖ Cherry Tomatoes Stuffed with Chèvre and Pine Nuts
- ❖ Tuna Tartare on a Tasting Spoon

### Dessert

*Chef's selection of assorted fresh pastries, cakes, tortes, and mousse. Includes coffee and tea service.*

**\$100.00/person**  
Minimum of 25 Guests

Prices subject to a 21% Administrative Fee (Not Gratuities), State and Local Taxes