

# Wedding Buffet

Professional Maitre d' Service

Choice of Floor Length Table Linens & Napkins, pad colors available

*Upgraded linens & chair pads available upon request (additional fee)*

West Point Direction Cards w/Map

Valet Parking Available Upon Request (Inquire for pricing)

## Cocktail Hour

### Category I Choose Six Passed:

Scallops Wrapped in Bacon  
Tempura Shrimp  
Steak & Cilantro Empanadas  
Baby Lamb Chops with Mint Chimichurri  
Spanakopita  
Clams Casino  
Fried Cheese Ravioli with Marinara  
Beef Teriyaki Kabobs  
Chicken Satay w/General Tso Sauce  
Vegetable Samosa  
Margarita Flatbread  
Mini Chicken Cordon Bleu  
Mushroom Arancini  
Mini Crab Cakes w/Remoulade Sauce  
Lemongrass Chicken Pot Stickers  
Asian Chicken Skewers  
Maple Peppercorn Pork Belly Skewer

### Category II Choose Two Stationary:

Cilantro & Lime Hummus w/Flatbread  
Curry Chicken Salad Tartlet  
Tomato Bruschetta w/Fried Pita Chips  
Grilled & Chilled Asparagus w/Citrus Vinaigrette  
Imported & Domestic Meat & Cheese Display  
Fresh Crudites Display w/Dipping Sauces  
Potato Latkes w/Sour Cream & Chives Topped w/Caviar  
Sliced Ahi Tuna Display  
Assorted Mini Pinwheel Wraps  
Grilled & Chilled Vegetable Platters w/assorted  
Breads, Olive Oil & Vinegar  
Fresh Tomato & Mozzarella Skewers  
Creole Crab Dip w/Flatbread Crostini  
Smoked Salmon Display  
Shrimp Salad Tartlet  
Baked Brie & Raspberry in Puff Pastry  
(Served Warm w/Crostinis)





**RECEPTION**

**Glistening Champagne Toast**

Dinner Rolls w/Butter

**Tableside Served Salad** Choose One:

Mixed Greens w/Cucumbers, Cherry Tomatoes, & Citrus Vinaigrette

OR

Classic Caesar Salad

OR

Greek Salad w/Romaine, Feta Cheese, Cucumbers, Red Onions, Olives & Greek Dressing

**Dinner Buffet**

**Choice of One Carving:** Honey Glazed Ham, Roasted Turkey,  
Rosemary Pork Loin, Top Round of Beef w/Au Jus

**Select One From Each Category:**

**Poultry**

Chicken Cordon Bleu, Chicken Marsala, Roasted Chicken w/Herbs & Demi Glaze

**Beef**

Grilled Marinated Flanksteak, Peppersteak, Asian Beef & Broccoli

**Pasta**

Stuffed Shells, Penne Ala Vodka, Rigatoni Bolognese

**Fish**

Seafood Stuffed Filet of Sole, Maryland Crabcakes w/Remoulade Sauce, Broiled Salmon

**Vegetable**

Roasted Root Vegetables, Green Beans Almandine, Assorted California Blend

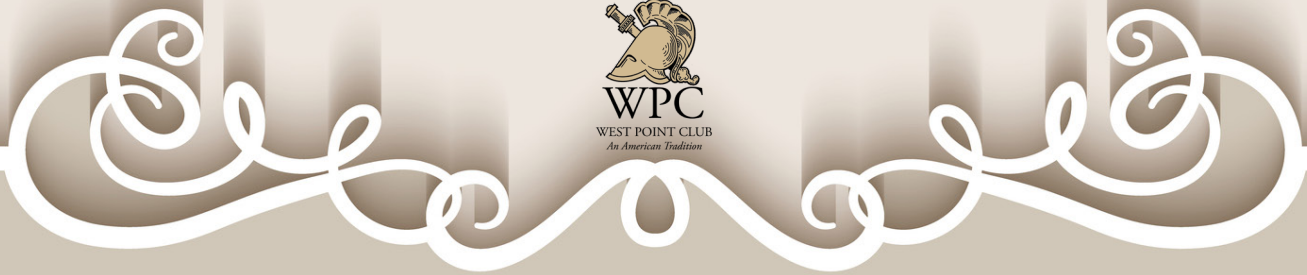
**Potato/Rice**

Yukon Gold Mashed Potatoes, Potatoes Au Gratin, Rice Pilaf

*Coffee & Tea Service*

**Wedding Cake**

A Beautiful Wedding Cake w/Your Choice of Style, Flavor & Filling.





**After Dinner Specialty Items:**

**Ice Cream Sundae Bar \$11**

Chocolate & Vanilla Ice Cream Served w/Oreo Cookies, M&M's, Crushed Peanuts, Chocolate Syrup, Whipped Cream, Chocolate Crunch, Rainbow Sprinkles & Maraschino Cherries.

**Passed Assorted Novelty Ice Cream Bars \$7**

Oreo Cookies and Cream, Choco Taco, King Cone, Klondike Bar, Ice Cream Sandwich

**Enhancements to Your Departure:**

Hot Salted Jumbo Pretzel Sticks w/Mustard \$9

Apple Cider Donuts & Hot Apple Cider \$7

Assorted Mini Donuts \$7

Chili, Chips & Cheese \$8

Popcorn To Go \$7

Pizza Station \$9 Per Person

\$127 per person

*All food & beverage is subject to 20% service charge*

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