



83 Saranac Avenue \(\mathbb{H} \) Buffalo, New York 14216 (716) 875 5683 fax/phone \(\mathbb{H} \) email \(\text{altrobert@hotmail.com} \(\mathbb{H} \) www.altfinefoods.com

Wedding at: SAMUEL'S GRANDE MANOR

COCKTAIL RECEPTION

COCKTAIL BAR

Please select a beverage package to suit your needs

HORS D'OEUVRES

MEDITERRANEAN BUFFET
an impressive display full of color and aroma
Cut Fresh Vegetables
Houmos
Tehina
Babaganoush
Marinated Button Mushrooms
Israeli Salad
Olives and Peppers
Pita Wedges

PASSED HORS D'OEUVRES

Cocktail Knishes Vegetable Strudel Stuffed Mushroom Caps Salmon Sushi Canapé Cajun Fish Fritter Choose four
Empañadas
California Rolls
Vegetable Strudel
Wrapped Cocktail Frank
Smoked Whitefish Canapé

Fried Wonton Swedish Meatballs Chinese Eggrolls Caviar Canapé Brushetta





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HORS D'OEUVRE STATIONS

NEW YORK DELI CARVING STATION

The taste and aroma of the Lower East Side uniformed chefs will hand carve savory deli meats GLAZED CORNED BEEF BRISKET BLACK PEPPER PASTRAMI FRESHLY ROASTED BREAST OF TURKEY New Dills, Sour Pickles, Deli Mustard Crusty New York Rye and Black Breads

FIREPOT STATION

SKEWERED BEEF SATAY served with our own Thai peanut sauce CHICKEN TERIYAKI grilled over glowing coals by a uniformed chef

ORIENTAL WOK STATIONSTIR FRIED VEGETABLES

prepared fresh before your guests by a uniformed chef served on steamed rice with a selection of Chinese sauces

PASTA PRIMAVERA STATION

Spinach Fettucini with Garlic and Olive Oil Sautéed with a Cornucopia of Fresh Vegetables

SUSHI BAR

FRESH SALMON AND TUNA FILLET thinly sliced to order with Sushi garnishes Wasabi, Ginger and Teriyaki Sauce CALIFORNIA SUSHI ROLLS seasoned rice and vegetables wrapped in seaweed







DINNER SELECTIONS

Your dinner includes dinner rolls, soup, salad, main course, coffee and tea

SOUP COURSE Homemade Vegetable Mushroom Barley Chicken Noodle Moroccan Lentil

SALAD COURSE FIELD GREENS

With tomato, cucumber and choice of dressing MANDARIN SALAD

Field greens with mandarin oranges, nuts and citrus dressing ISRAELI SALAD

Julienne tomato, cucumber, green pepper and red onion with lemon and oil

MAIN COURSE

Served with potato and vegetable

BREAST OF CHICKEN EN CRÔUTE

tender chicken breast wrapped in flaky pastry stuffed with spinach or mushrooms

GRILLED CHICKEN BREAST FILLET

Skinless and boneless chicken breast, marinated and grilled With Apricot Glaze, Cranberry Rosemary Sauce, White Wine Sauce or Italian Herbs

FILLET OF FRESH SALMON

Orange-Teriyaki Glaze, or Poached to Perfection

ROAST BONELESS PRIME RIB

Slowly Roasted, with its natural au Jus





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SERVED DESSERT

SORBET PARFAIT
JELLY ROLL SUPRÊME
HOMEMADE APPLE STRUDEL
JUMBO FUDGE BROWNIE
WARM BAKED APPLE
WHITE OR CHOCOLATE CAKE

INDIVIDUAL FRUIT FLAN CHOCOLATE CUP WITH FRUIT AND BISCOTTI PETIT FOUR SELECTION

VIENNESE TABLE

Display of Cut Fresh Fruits and Berries Extra Fancy Cakes, attended by servers Homemade Apple Strudel, served warm Fancy Miniature Pastries Chocolate Dipped Biscotti Marble-Nut Halyah

> in addition, we can present Crêpes Suzettes Flambé Cherries Jubilee Bananas Foster Flaming Coffees