

WEDDING RECEPTION + COCKTAIL HOUR

Food & Drinks

COCKTAIL HOUR APPETIZERS

BAKED MUSHROOM STUFFED WITH SEASONED SNOW CRAB
LOUISIANA BLUE CRAB CAKE WITH CHIPOTLE AIOLI
SMOKED SALMON ROSETTE WITH DILL CREME FRAICHE

STARTER SALAD

SPINACH SALAD WITH CRANBERRY, WALNUT &
ORANGE VINAIGRETTE

ENTREES

CHICKEN MARSALA WITH MUSHROOMS
HAWAIIAN MAHI MAHI WITH GINGER-SOY GLAZE

SIDES

POTATOES AU GRATIN
BRUSSEL SPROUTS WITH BALSAMIC GLAZE
WARM BREAD & BUTTER

DESSERT

CHOCOLATE CAKE WITH OREO MOUSSE
LEMON CAKE WITH A TART LEMON FILLING

DRINKS

SOFT DRINKS, FRUIT JUICE, ICED TEA, OR WATER
BEER, WINE, OR COCKTAILS / MIXED DRINKS