



**Sample Wedding Celebration  
Cocktail Station Style**  
for 100 Guests, Winter Menu  
at a NYC Loft Venue

**PASSED HORS D'OEUVRES**

As guests arrive to the venue they will be greeted by servers offering trays of champagne, sparkling water and a selection of bite size hors d'oeuvres such as...

*please choose six to passed for approximately one hour*

non vegetarian

**Sirloin Sliders**

on a home made mini bun with pickle

**Curried Chicken Salad**

on papadum crisp

**Slow Cooked Pulled Lamb**

on rosemary polenta cup

**Peekytoe Crab Cake**

tomato ginger relish

**Skewer of Grass Fed Flank Steak**

with chimichurri

**Smoked Trout Latke**

Horseradish cream, microgreens, yukons

**Deviled Egg**

caper, crème fraiche, caviar

vegetarian

**Caramelized Onion Tartlets**

thyme, goat cheese, red beets

**Miniature Grilled Cheese Triangles**

fontina & sage

**Brooklyn Ricotta Crostini**

honey, lemon lime zest, ficelle

**Butternut Squash & Apple Cider Shooter**

balsamic drizzle

**Roasted Red Pepper Crostini**

with capers and gorgonzola

**Baby Bella Stuffed Mushroom**

with basil and mascarpone

**Vegetable Empanadita**

roasted red pepper, caper, yogurt aioli

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*During cocktail hour guests may also help themselves to a station of...*

**Crudités, Cheese, & Charcuterie**

seasonal crunchy and grilled vegetables  
gourmet artisanal cheeses  
thinly sliced cured meats  
blue cheese & white bean dips  
garnished with figs, grapes & dried fruits  
toasted breads, sliced baguette & crackers  
imported olives, almonds & breadsticks

**COCKTAIL STATION DINNER & DESSERT MENU**



*Following cocktail hour, guests may then help themselves to a selection of festive dinner food stations such as...*

**Risotto Station**

*Prepared two ways...*

olive oil poached prawns & bay scallops  
broccoli rabe pesto with cranberries

*plated in front of guests and served in short martini glasses*

**Italian Small Plate Station**

chicken saltimbocca rolled with proscuitto  
syrah braised short ribs  
marinated and grilled seasonal vegetables  
roasted beets & orange salad  
fresh baked focaccia

**Seafood & Raw Bar**

cracked crab legs  
fresh shucked oysters  
clams on the half shell  
jumbo shrimp cocktail  
citrus ceviche  
house made cocktail sauce, classic mignonette, spicy aioli

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*and finally sweet endings of...*

**Assortment of Mini-Desserts and Petit Fours**

**Wedding Cake**

**Organic Coffee & Herbal Tea Service**