



## *Ceremony*

**6:00pm-6:30pm**

## *Cocktail Reception*

**6:30pm-7:30pm**

### *Passed Hors d'oeuvres*

#### **MINI ANGUS BURGERS**

frizzled onions, BBQ, ketchup and horseradish aioli

#### **CRUNCHY SHRIMP**

dipped in orange ginger sauce

#### **CHICKEN POT STICKERS**

crispy and soft pot stickers with lime, ginger soy dipping sauce

#### **CHEESE AND SPINACH TRIANGLES**

golden crispy with white garlic dill sauce

## *East Mediterranean Station*

With chef's selection of breads

**With following selection**

### **EGGPLANT WITH TOMATO DIP**

lightly fried eggplant mixed with cooked fresh tomatoes, peppers and garlic

### **BABAGANUSH**

smoked eggplant mixed with tahini, garlic, lemon juice and olive oil

### **CREAMED SPINACH**

chopped cooked spinach mixed with garlic, olive oil and thick yogurt

### **COUSCOUS**

scallions, red pepper paste, tomatoes, onions, lemon juice,  
diced apples and olive oil dressing

### **HUMMUS**

chickpeas mixed with fresh lemon juice, olive oil, garlic and sesame paste

## *International and Domestic Cheeses and Fruit Station*

A combination of gourmet European and domestic cheeses with fresh sliced fruits, spiced nuts,  
assorted flat breads and sesame sticks

## *Dinner Reception*

**7 : 30pm – 9 : 00pm**

Freshly baked artisan rolls and butter

### **MESCLUN SALAD**

walnuts, goat cheese, dried cranberries and red wine vinaigrette dressing

### **HERB FILET MIGNON**

Cabernet demi glaze and frizzled onions

### **MEDITERRANEAN CHICKEN**

In Natural Au Jus and fresh herbs

### **SEASONED GRILLED VEGETABLES**

assorted colorful seasonal vegetables with fig balsamic glaze

### **MINI ROASTED POTATOES**

## **DESSERT**

**9 : 00pm – 9 : 30pm**

### **MINI ASSORTED DESSERT SHOOTERS**

Wow factor of any event. Everyone's favorite!

### **ASSORTMENT OF BITE SIZED CHEESECAKE**

chocolate chip- strawberry - New York style



*Premium Tea/Coffee station*

With all of the condiments

**9:00pm-11:00pm**

**Drinks, Music and Dancing**



  
**CREATIVE FOODS**  
**CATERING**  
*Amazing Foods - Professional Staff - Memorable Events*



**QUESTIONS? PLEASE CONTACT, WE WILL BE HAPPY TO ASSIST.**

**[www.CreativeFoodsCatering.com](http://www.CreativeFoodsCatering.com)**

**[Contact@CreativeFoodsCatering.com](mailto:Contact@CreativeFoodsCatering.com)**

**914-837-9354 or 914-882-3986**

*Some substitutions may be available within the same price range  
Other packages are available also, Please see the full menu for items*