



## Chablis

This reception format is very different than the norm. Its form is derived from the entertaining style known as "amuse-bouche", or small bites. All stations feature small bites or tastes of each featured item(s). This entertaining style lends itself well to socializing and mingling among guests. The bride and her family may choose as many or as few stations as they wish. Enjoy!

### Fresh fruit station

Includes skewers of fresh seasonal fruit, two different fruit dips, warm caramel and warm chocolate served in fondue pots

**Price:** \$12.00 per person

**Option:** Two fruit sculptures: \$100.00

**Option:** Peach Bellini offered: \$6.00 per person

### Fresh Vegetable station

Small cups of assorted cut up vegetables, and two different dips

**Price:** \$10.00 per person

**Option:** Bloody Mary offered: \$6.00 per person

### Cheese display station

Cubed cheeses artfully displayed including cheddar, Swiss, Muenster, pepper jack served with assorted crackers

**Price:** \$10.00 per person

**Option:** Sauvignon-Blanc offered: \$6.00 per person

### Artisinal cheese display station

Brie baked in pastry with cranberry and almonds or with mango chutney, served with baguette slices

Parmigiano Reggiano chunks with balsamic vinegar and strawberries

Stilton blue with grapes and toasted walnuts

Aged Gouda chunks with wheat crackers

**Price:** \$15.00 per person

**Option:** Merlot offered: \$6.00 per person

### Baked potato station

Small baked potatoes with four of the following toppings: melted butter, shredded Cheddar cheese, chives, jalapeño peppers, banana peppers, crumbled bacon, sour cream, cut up onions, chopped ham, chili, chopped tomatoes

**Price:** \$9.00 per person

**Option:** Zinfandel offered: \$6.00 per person

### Mexican station

Crabmeat-Avocado Quesadillas

Thinly sliced beef tenderloin in chipotle coriander marinade

Chorizo in red wine sauce

Warm queso and tortilla chips

Warm black bean and chipotle dip with tortilla chips

Tex-Mex egg rolls with cilantro dipping sauce and mango salsa

**Price:** \$15.00 per person

**Option:** Sangria with sliced limes and lemons offered: \$6.00 per person

### Asian station

Chicken satay with spicy peanut sauce

Tropical summer rolls with sambal dipping sauce

Rare tuna crostini with white bean puree and tapenade

Pea and potato pakora with minted yogurt and mango chutney

Oven fried rice balls with Gruyere

Vietnamese Crystal rolls with sweet peppers served with soy sauce and sweet chili sauce

**Price:** \$15.00 per person

**Options:** Saki offered: \$6.00 per person

### Italian station

Goat cheese, pesto, sun-dried tomato terrine served with pita chips

Crispy Parmesan chicken fingers with marinara dipping sauce

Olive oil tossed mesclun greens, shaved Parmigiano Reggiano cheese, rolled in prosciutto

Zucchini rolls with herbed goat cheese and red peppers

Spicy Mediterranean meatballs

Caramelized onion and thyme tart

**Price:** \$12.00 per person

**Option:** Prosecco offered: \$6.00 per person

### Caribbean station

Oven roasted sweet potato chili fries

Steak, pineapple, and vegetable kebabs with rum teriyaki syrup

Caribbean shrimp cocktail

Caribbean gazpacho with avocado and lime

Caribbean seafood baby quiche

Savory drop scones

**Price:** \$15.00 per person

**Option:** Pina Colada offered: \$6.00 per person

### Down home American station

Mini burgers with pimento cheese or without

Old fashion cup of fries

Baby grilled cheese

Pulled pork biscuits

Macaroni and cheese

Mini BLT (bacon, lettuce, and tomato)

**Price:** \$12.00 per person

**Option:** a seasonal micro brewery beer offered: \$6.00 per person

### French station

Chicken and asparagus vol au vent (puff pastry shell)

Fig and olive tapenade served with baguette slices

Caviar dip on crostini

Mushroom jalousie with Bechemel sauce (puff pastry pocket with mushroom, spinach, and goat cheese with a white sauce)

Wild mushroom pate served with crackers

Gougere-Gruyere cheese puffs

**Price:** \$15.00 per person

**Option:** Chardonnay offered: \$6.00 per person

### Beverage station

Coffee, hot tea, iced sweet and unsweet tea, soda

**Price:** included with this choice of reception dinner

**Option:** Two hours of red and white wine offered: \$15.00 per person  
Each additional hour of red and white wine: \$10.00 per person

[Print Menu](#)

\*Pictures available upon request.