

# *Emerald Wedding*

*Fifteen Minute Private Dining Interlude Following Ceremony*  
*Exclusively for the Newlyweds! / Cocktails & Appetizers Served*



*White Gloved Staff will Greet Your Guest with Passed Champagne & Signature Cocktail*



*"Top Shelf" Five Hour Open Bar*



*Entrance Greeter*  
*Maître' D & Bridal Attendant*



*Oceanside Gazebo for your Ceremony & First Look*



*Custom Wedding Cake*



*Choice of Assorted Linen & Napkin Colors*



*Lanterns at Cocktail Hour*  
*Votive Candles to compliment your Centerpieces*



*Direction Cards*



*Bridal Suite available 2 hours prior to Wedding / Champagne & Snacks for Bridal Party*

# EMERALD COCKTAIL HOUR

*5 Hour Top Shelf Open Bar / Passed Signature Drink*

## Antipasto Charcuterie

*Variety of Italian Meats - Cappicola, Prosciutto, Sopressata, Salami & Ham*

*Aged International & Domestic Cheeses - Aguor, Manchego, Gouda, Aged Provolone*

*Roasted Vegetables, Stuffed Cherry Peppers, Marcona Almonds, Dried Figs, Broccoli Rabe & Roasted Peppers, Marinated Mushrooms, Tomato & Mozzarella, Fire Roasted Tomatoes, Bruschetta, Hummus, Olive Tapenade,*

*Long Stem Grilled Artichoke Hearts, Crostini's, Pita Chips, Water Crackers,*

*Bread Sticks, Inez Crackers, Assorted Sliced Italian Breads*

*Seasonal Fruit – Whole Strawberries, Sweet Red & Green Grapes,*

*Sliced Hawaiian Pineapple & Sliced Melons*

*Choose a variety of (10) Hot/ Cold Hors D'oeuvres*

### **Hot Hors D'oeuvres**

**Shrimp Maui:** Phyllo pastry filled with Shrimp, Chili & Leeks  
**Beef Sate:** Skewered, spiced & served with a Complimenting Sauce  
**Chicken Sate:** Marinated Chicken Served with a Spicy Peanut Sauce  
**Mini Kobe Burgers:** Served with A Honey Jalapeno Mayonnaise  
**Pork Carnitas:** Braised Pork with Smoked Chipotle Peppers  
**Mini Baked Brie:** Rolled Brie & Pear with Almonds in Phyllo Dough  
**Stuffed Mushrooms:** Sausage, Crab or Garden Vegetables(Choose 1)  
**Coconut Chicken:** Coconut crusted flash-fried chicken skewers  
**Crab Cake:** Our Scrumptious Lump Crab Cake with Our Blend of Spices  
**Buffalo Chicken Tortilla Tart:** Shredded Chicken Pieces with Wing Sauce Topped with Bleu Cheese  
**Coconut Lobster Bites:** Australian Mini Tail Breaded with Coconut  
**Clams Oreganata or Casino:**  
**Fig, Bacon & Chorizo:** Chorizo Sausage Stuffed with Fig & Wrapped In Bacon  
**Spinach & Artichoke Tartlet:** Sautéed Spinach with poached Artichokes in a Crispy Tart shell  
**Plantain Shrimp:** Shrimp Coated with Green Plantains & Served with Mojo Sauce  
**Mini Cubans:** With Pork, Ham Swiss & Pickles  
**Scallop & Bacon:** Sea Scallop Wrapped In Crispy Bacon Baked to Perfection  
**Steamed Chicken Sui Mei:** Steamed Chicken Dumpling with Water Chestnuts  
**Pork Steamed Bun:** Steamed Pork Bun Scented with BBQ Sauce  
**Edamame Pot Sticker:** Traditional Asian Pot sticker Filled with Edamame, Cabbage & Sweet Corn

### **Cold Hors D'oeuvres**

**Bruschetta:** Tomatoes, Onion and Fresh Basil in Olive Oil on Crostini  
**Melon & Prosciutto:** Seasonal Melon Wrapped in Italian ham  
**California Rolls:** Surimi, Rice & Cucumber Wrapped In Seaweed  
**Spicy Tuna:** Spicy Tuna and Rice Wrapped in Seaweed  
**Filet En Crostini:** Our Famous Tenderloin Sliced Thinly By Hand and Topped with Horseradish Sauce  
**Sesame Tuna:** Seared Rare on Cucumber Roundel with Wasabi  
**Smoked Salmon on Cucumbers:** Silky Mousse on Crispy Sliced Cucumber  
**Asparagus & Prosciutto:** Chilled Asparagus in a Prosciutto blanket  
**Tomato & Mozzarella Caprese:** Grape Tomato with Fresh Mozzarella On A Skewer with Fresh Basil  
**Shrimp Ceviche:** Our Cilantro & Lemon Cooked Shrimp With Diced Tomato & Celery Scented with Lemon In a Asian Spoon  
**New Potatoes & Caviar:** Red Potatoes Steamed and Filled with Sour Cream & Chives Topped with Caviar  
**Mango Chicken:** Curry Rubbed Chicken Breast Chopped & Served with Ripe Mango & Jalapeno In a Wonton Cup  
**Cocktail Bite:** Shrimp, Horseradish & Tomato Compote Served In Asian Spoon  
**Goat Cheese on Flat Bread:** Goat Cheese Served on Flat Bread with Fig & Balsamic  
**Cherry & Crab:** Cherry Tomato Filled with Crab, Cream Cheese and Cocktail Sauce  
**Pork Wonton:** Pork Tenderloin On A Crispy Wonton Topped with Mandarin Orange & Honey Hoi sin Sauce  
**Tortellini Kabob:** Cheese Tortellini with Tomato, Prosciutto, Roasted Peppers & Balsamic Dip

# **EMERALD DINNER RECEPTION**

*Champagne Toast with Floating Berry / Lemon Water*

## **Salad** - Served Salad

*Mesclun Greens with Cucumbers, Grape Tomatoes – Chiffonade Carrots with Balsamic Vinaigrette*

## **Dinner Stations**

*(Choose 5)*

### **Seafood Station**

*Muscles Marinara - Fried Calamari - Risotto Fra Diablo*

### **Paella Station**

*Traditional Paella with Chicken, Chorizo, Clams, Mussels and Shrimp Slowly cooked with Saffron & Fish Fume.  
Served with Lobster & Black Beans Empanadas*

### **Italian Station**

*Broccoli Rabe with Italian Sausage - Eggplant Rolletini - Chicken Saltimbocca*

### **Pasta Station**

*Classic Penne alla Vodka*

*Tortellini with Spinach, Feta Cheese and Sundried Tomatoes*

### **Carving Station\***

*(Filet Available at an Additional Charge)*

*Marinated Flank Steak Grilled to Perfection carved to Order*

*Served with Roasted Potatoes & Grilled Vegetables*

*Toppings to Include Mushrooms, Caramelized Onions, Crumbled Bleu Cheese, Horseradish Sauce*

*Bordelaise Sauce and Dinner Rolls*

## **Dinner Stations (cont'd)**

### **Jamaican Station**

*Curried Chicken, Jerked Pork and Shrimp & Grits Served with  
Jamaican Beef Patties and Rice & Peas*

### **Mashed Potato Bar**

*Mashed Potatoes with an Array of Toppings to Include  
Bacon, Ham, Shredded Cheddar, Onions, Salsa, Peppers, Mushrooms, Sour Cream,  
Chives, Scallion, Tomatoes, Chili & Broccoli Served in a Martini Glass then Torched*

### **Fajita Station**

*Choose 1*

*Strips of Tender Chicken or Beef with Our Spices Served  
With Peppers, Onions, Salsa, Cheese, Scallions Tomatoes, Jalapenos, Sour Cream & Guacamole Onto A Warm Tortilla*

### **Slider Station**

*Chicken Sliders, Beef Sliders, Pulled Pork, & Fries  
Served with Mango Ketchup, BBQ Sauce and Honey Mustard  
Sliced Brioche Rolls*

### **Macaroni & Cheese Station**

*Tangy Cheese Sauce with Toppings To Include, Bacon, Ham. Peppers, Jalapenos,  
Cheddar Cheese, Tomatoes, Scallions and Onions*

### **Dessert**

*Traditional Tiered Wedding Cake  
Can substitute Food Station for Dessert Station  
Coffee and Tea Service*