

THE WHITE APRON CATERING

Sample: Formal Wedding

PASSED HORS D'OEUVRES:

- * ARTICHOKE AND PROVOLONE FOCCACIA
- * DUCK QUESADILLAS
- * OPEN-FACE CUCUMBER SANDWICHES WITH FRESH DILL

FABULOUS HORS-DINNER BUFFET:

- * FRESH FRUITS
- * IMPORTED CHEESES WITH CRACKERS AND FLATBREADS
- * CARAMEL ALMOND BRIE
- * TOMATO, MOZZARELLA, BASIL TRAYS
- * GRUYERE SCALLOPED POTATOES
- * CARVED TURKEY BREAST WITH APRICOT HORSERADISH
SERVED WITH BUTTER ROLLS
- * SWEDISH COCKTAIL MEATBALLS
- * SPIRAL HAM WITH HONEYCUP MUSTARD/ROLLS
- * PEPPERED SALMON TRAYS WITH DILL CREAM CHEESE, RED ONIONS, CAPERS,
AND SLICED BAGUETTE ROUNDS
- * WHITE WINE & SHALLOT SHRIMP SALAD WITH PENNE, SNOW PEAS, NICOISE
OLIVES, AND GRATED ASIAGO CHEESE

* OTHER OPTIONS ARE AVAILABLE

ALSO AVAILABLE:

- * SERVICE STAFF
- * GRATUITY AT CLIENT DISCRETION
- * PLASTIC SCROLLWARE AND CUPS –OR–
- * CHINA, FLATWARE, PLASTIC BAR CUPS
- * CHINA, FLATWARE, GLASSWARE
- * BEER, WINE, AND SODA
- * WEDDING CAKES
- * TABLES, CHAIRS, AND LINENS TO BE ARRANGED