

Fancy to Fantasy Catered Affairs

Wedding Reception – Food Stations

Station One

Caprese Display

roasted market tomatoes, housemade ricotta cheese
toasted rosemary Focaccia triangles
fresh basil pesto, balsamic reduction drizzle

Station Two

Tuna Nicoise Display

seared tuna loin, mixed olives, steamed baby potatoes, haricot verts
tomato, sliced egg, Provencal cheeses, lemon tarragon dip
artisan breads & gourmet crackers

Station Three

Savory Gorgonzola Cheesecake with Walnut Crust
served with crusty bread, grapes

Honey Lime Sake Shrimp

Station Four

Snakebite Chicken Skewers

tender morsel of chicken wrapped in bacon with slivers of fresh jalapeno
creamy maple Dijon dip

Chipotle Shrimp Won Ton Cup

eye appealing & addicting with shrimp, cheese & smoky chipotle chilies

Station Five

Slow Roasted Beef Brisket

on a tiny bun with spicy slaw & grilled red onions

Pork Belly & Braised Greens

on a grit cake