



**BUTTONWOOD  
MANOR**

## ~ Silver Buffet Wedding Package ~

### ~ Cocktail Hour ~

#### Butler Style Hors D'oeuvres:

*~Served on silver platters ~*

*(All items included plus Chef's Choice)*

*~Cocktail Shrimp ~ Stuffed mushrooms~ Potato pancakes ~ Ahi tuna w/ cucumber ~ Clams casino~*

*~Lobster quesadillas ~ Bacon-wrapped scallops ~ Chicken Tempura~ Filet Mignon baguette~*

*~ Bruschetta Crostini ~ Spanakopita~ Cocktail franks in puff pastry ~*

*~Mini Crab Cakes~ Lamb Chops ~ Bri-Framboise ~ Tempura Vegetables ~*

*\*(4)*

*\*(5)*

*\*(3)*

*\*(3)*

*\*(Additional cost per guest)*

#### International Cold Display:

*(All items Included)*

*~Fresh mozzarella & plum tomato ~ Marinated grilled vegetables ~*

*~Chef's selections of freshly sliced Italian meats, assorted olives & Imported Provolone cheese~*

*~Fresh Fruit, Assorted Cold Cheese & Vegetable Crudités Display~*

## Main Reception Selections:

### Chafing Dish Selections:

*Additional Chafing dishes (4) pp*

**(75-125 people choice of 4 ~ 126-150 people choice of 5 ~ 156 & above choice of 6)**

*Shrimp Scampi ~ Hot & spicy shrimp ~ Mussels Fra Diavolo ~ Cavatelli & Broccoli*

*Fried Calamari ~ Lobster Mac & cheese ~ Eggplant Rollatini ~ Salmon w/ Dill*

*Chicken Francaise ~ Chicken Marsala ~ Sausage & peppers*

*Beef & vegetable teriyaki ~ Beef tips Chasseur ~ New Zealand Mussels*

*(Including Vegetable & Roasted Red Bliss Potato)*

### Salad Choice:

*(Choice of one)*

*Mixed greens with balsamic vinaigrette ~ classic Caesar*

*Warm Rolls & Butter*

## ~ Choice of One Attended Station Included ~

*Additional Stations \*(5)*

### **Shrimp Station:**

*(Choice of two sauces)*

*Scampi* - sautéed with fresh garlic, white wine, lemon & parsley

*Scorpio* - scampi style with chopped tomato, fresh dill, and feta cheese

*Hot & Spicy* – cross between traditional scampi & spicy New Orleans

### **Pasta Station:**

*(Choice of two sauces)*

*Penne, Rigatoni, Farfalle pasta with a choice of vodka, Pomodoro, or Alfredo sauce*

### **Whipped Potato Bar:**

*Whipped Yukon gold potatoes & sweet potatoes whipped with cinnamon, nutmeg, brown sugar & honey served with a choice of crisp Apple wood bacon bits, Pecorino Romano cheese, Aged Vermont cheddar, sweet red onion marmalade, roasted garlic, sour cream & chives*

### **Carving Station:**

*Choice of: Smoked Virginia baked ham, Roasted Vermont Turkey, or Seasoned Roast Beef*

### **Fiesta Station:**

*Crunchy tortilla chips & Soft flour tortillas with chicken & beef, Warm cheddar Cheese, shredded lettuce, Spicy slaw, Pico de Gallo, Black olives, sour cream, shredded cheddar cheese, Jalapenos, & a Chipotle mayo*

### **Mac & Cheese Station:**

*Build your own bowl of creamy mac & cheese with a variety of toppings, such as buffalo chicken, chili, diced ham, scallions, jalapenos, oh and we cannot forget the bacon!*

*Five Hour Open Bar  
Premium Brands Liquor  
Champagne Toast ~ Unlimited Champagne  
Private Wedding Suite (2 hrs. prior to event), Silk Floral Centerpieces  
Premium linens & choice of napkin color*

*~Custom Tiered Wedding Cake~*

*Choice of style, filling, and flavor  
Premium Columbian Coffee, Assorted Tea & Brewed Decaf*

*~Additional options~*

*\*Additional cost per guest*

*\*Assorted Italian Pastries & Cookies (4)*

*\*Ultra-Premium Brands Liquor (5)*

*\*Viennese Cake Display (6)*

*Assorted cakes, cookies, and pastries*

*\*Deluxe Viennese Display (12)*

*Assorted cakes, cookies, pastries, chocolate fountain, chocolate mousse and rice pudding*

*Per Person Price: \_\_\_\_\_ plus 6.625% Sales Tax & 23.75% Service Charge*

*~ Maître D' Fee \$ \_\_\_\_\_ ~ Ceremony Fee: \_\_\_\_\_ (half hour) ~ Captain Fee \$50.00*

*Ask about our cash discount.*