



the whittemore at vyne

5 Hour Buffet Meal Reception Example

Cocktail Reception

2 Hors d'oeuvres Stations
6 Butler-Passed Hors d'oeuvres

Champagne Toast & Custom Bar Package

SALAD

Bistro
mesclun greens, shredded carrots, red cabbage, tomatoes,
granny smith apples, goat cheese, sweet & spicy pecans,
white balsamic vinaigrette

PASTA

Rigatoni Bolognese

ENTREES

Chicken Marsala

Sliced Roasted Tenderloin of Beef (with horseradish sauce)

Poached or Grilled Salmon (with lemon caper sauce)

Grilled Vegetable Stack (vegetarian option)
Eggplant, zucchini, roasted peppers, pesto, mozzarella

Accompanied by
Warm Rolls

Herb Roasted Potatoes, Whipped Potatoes, or Rice Pilaf
And Seasonal Vegetables

Coffee & Tea Service & Serving of Wedding Cake