

Golden Apple Caterers

www.goldenapplecaterers.com

Cocktail Wedding Reception

Golden Apple's Cocktail Menu offers you a unique alternative to a formal Reception. The Five Hour event begins with a variety of Butlered and Stationed Hors D'oeuvres followed by Chef attended Carving and Pasta Stations!

Your evening is not complete until you've sampled your Wedding Cake and tasted the extensive variety of Sweets on our dazzling Dessert Table

Stationary Presentation:

An Artistic Display of Imported and Domestic Cheeses, Roasted Seasonal Vegetables, Accompanied by Fresh Fruit with an assortment of Gourmet Crackers and Flatbreads

Butlered Hors D'oeuvres:

Choice of Six Hors D'oeuvres from our Hors D'oeuvre List (page 2 & 3)

Chef's Carving Station:

Carved Top Sirloin of Beef with Au Jus, Horseradish and Silver Dollar Rolls
Choice of Fresh Roasted Turkey Breast **or** Maple Glazed Honey Ham with
Condiments Upgrade: Tenderloin for an additional \$2.50 per guest

Pasta Station:

A Trio of Assorted Pastas with Chef's Choice of (2) Homemade Sauces
And complemented with a Freshly Tossed Caesar Salad and Garlic Bread Sticks

Coffee and Dessert Table:

Assorted Mini Pastries including Éclairs, Crème Puffs, Tartlets, Brownies, Cheesecakes and Our Pastry Chef's Selections accompanied by our Coffee and Gourmet Tea Station

Wedding Cake:

Custom-Appointed Wedding Cake (choice of flavors, decorations* and icing)

*Additional charges may apply for cakes requiring specialty icing, filling, shapes or decoration

Hors D'oeuvre Selections

Roma Italian Bruschetta
Spinach Pesto Flatbread
Antipasto Skewers
An Assortment of Hot Puffs
Portobello Puff
Spinach and Cheese Mini Quiche
Crispy Asparagus and Asiago in Phyllo
Mascarpone, Bleu Cheese and Red Onion Tart
Mushroom Caps Spinach & Brie Florentine
Spinach Pesto and Cheese Puff
Brie and Raspberry in Phyllo
Sweet Potato Puff
Spanakopita
French Onion Soup Bread Boule
Tomato Cheddar Pesto Bisque in a Bread Boule
Mini Chicken Cordon Bleu
Chicken Quesadillas
Chicken and Vegetable Egg Rolls
Sesame Teriyaki Chicken Skewers
Thai Peanut Chicken Satay
Chicken Tikka Marsalla Satay
Chicken Kabobs with Pineapple
Sirloin and Gorgonzola wrapped with Bacon
Beef Szechwan Teriyaki Satay
Mini Burger with Bacon and American Cheese
Mini Burger with Caramelized Onions and Gorgonzola
Mini Philly Style Cheese Steaks
Asian Short Rib Pot Pie
Mini Cuban Sandwich
Mini Reubens in Puff Pastry
BBQ Pork in Biscuit Dough
Mushroom Caps Stuffed with Sausage
Cocktail Franks –n- Blanket
Marinated Scallops Wrapped in Bacon
Mushroom Caps Stuffed with Crab Imperial

Hors D'oeuvre Selections

These upgraded cocktail selections are available for an additional \$1.00 per guest

Crabmeat Bruschetta
Cocktail Crab Claws with Zesty Sauce
Roasted Red Pepper Hummus Swans
Caramel Apple and Goat Cheese Purse
Wild Mushroom Purse
Southwest Chicken Tequila Burrito
Chicken Wellington
Beef Wellington En Croute
Beef Bourguignon (Burgundy) in Puff
Bacon Wrapped Shrimp
Andouille Sausage and Shrimp Kabobs
Shrimp and Grits Crisp
Lobster Pot Pie
Lobster Bisque Soup Bread Boule
Chili Lime Salmon Satay
Honey Dijon Salmon and Asparagus Tulip

Themed Action Stations

*Interactive food stations will add excitement and movement to your event. Action Stations allow your guests to mingle and interact with our culinary specialists. Whether a cocktail reception or a Buffet dinner, your guests will enjoy the opportunity to participate in the action of their food being prepared right **in front of their eyes!** The freshest ingredients, prepared to order by our trained culinary staff will be sure to please all your guests.*

Add one or two stations to a cocktail wedding reception or to a buffet to enhance a theme or to provide for dietary restrictions such as vegan or gluten-free diets.

Want something that you don't see in our stations menu? Just ask your event planner for more suggestions. We love to create new menus and dining experiences Just for you!

Salad Bar Station

Choice of Two Salads: Baby Greens with Apple Balsamic, Fresh Fruit Salad (Seasonal), Garden Pasta Salad, Baby Leaf Spinach with Mandarin Oranges and Candied Walnuts, Tossed Garden Salad with Traditional Dressings.

Loaded Baked Potato Bar

Fresh Baked Idaho Potatoes with your choice of our many toppings including: Real Bacon Bits, Broccoli, Cheddar Cheese, Scallions, Salsa, Sour Cream, Whipped Butter and Chili

Chef Attended Stir Fry Station

Freshly Prepared to Order for your guests featuring: Steak and Chicken with Fresh Vegetables and Asian Sauces complemented by Fried Rice

Golden Apple Signature Mini Crab Cake Station

Our own Crab Cakes pan seared to order Served with a homemade Remoulade Sauce

Coast to Coast Raw Bar

Freshly shucked Shellfish presented with assorted sauces and condiments. Includes Cherrystone Clams, Local Oysters, Shrimp Cocktail, and Cocktail Crab Claws

Smoked Salmon Display

Fresh Smoked Salmon – Sliced Thinly with Traditional Garnishes including: onions, eggs, capers with gourmet crackers and breads

Dessert Stations

Bananas Foster Station

Classic French Presentation – Bananas Sautéed in Brown Sugar, Butter and a splash of Rum served over Vanilla Ice Cream and Fluffy Whipped Cream

Cherries Jubilee Station

Classic French Presentation – Cherries Sautéed in Sugar and Brandy served over Vanilla Ice Cream and Fluffy Whipped Cream

Chocolate Fountain

Our beautiful fountain is a festive way to add class and elegance to any event. Your guests will love this wonderful conversation piece! Choice of Chocolate (white, dark or milk) with ten different dipping items! Featuring fresh strawberries, pineapples, cream puffs, peanut butter spoons, biscotti, pretzel rods, Oreo cookies, marshmallows, strawberry Twizzlers, vanilla wafers