

# Jenkinson's Oceanside Wedding

\$105 per person (plus 7% sales tax and 20% service charge)

## Cocktail Hour

### PASSED HORS D'OEUVRES

Coconut Shrimp with a pineapple rum sauce, Sesame chicken, mini deep dish pizzas, & mini crab cakes

### TROPICAL FRUIT & CHEESE PLATTER

Array of fresh tropical fruits arranged with assortment of aromatic cheese and gourmet crackers

### RAW BAR

Shrimp cocktail, clams on the half shell and cracked crab claw cocktail

## Dinner Buffet

### SALAD (2)

Spinach salad with sliced mushrooms, red onion & crumbled feta with a warm bacon dressing

Five green salad with plum tomatoes, cucumbers and balsamic, Caesar salad with southwestern croutons

### CHICKEN (1)

Chicken breast stuffed with prosciutto, asparagus & mozzarella cheese in a white wine sauce, Chicken Florentine with a light Alfredo sauce, Chicken Provencal with spinach, kalamatta olives, plum tomatoes, garlic and white wine

### SEAFOOD (1)

Shrimp stuffed flounder with a lobster basil cream sauce, Pan seared salmon with a cilantro infused lemon sauce, Seafood paella with saffron rice, Seafood Jambalaya with shrimp, mussels, clams and Andouille sausage

### SPECIALTY (1)

Pork Loin stuffed with roasted peppers, spinach, artichokes, and fresh mozzarella, Pan-seared lamb chops with a mint demi-glaze, Veal & asparagus in a creole roasted red pepper sauce, Seared N.Y. strip medallions topped with a Marsala cream sauce

### POTATO(1)

*Twice baked stuffed potato, garlic roasted, scalloped, or rosemary*

### VEGETABLE (1)

*French green beans almandine, sautéed shallot & lemon green beans stir fry, roasted broccoli & cauliflower*

## DESSERT (1)

Array of cheesecakes, blueberry tarts & your choice of ice cream bar or Italian Ice  
Wedding cake or cupcakes

***Includes Champagne toast, colored linens, tropical floral centerpieces***