

W B G

Fine Catering and Event Design



COCKTAIL WEDDING FOR 100 AT THE NARRAGANSETT TOWERS

Stationary Hors d'oeuvres

Cheese and Crudités Landscape with Fresh and Aged Cheeses, Crisp Vegetables, Fresh Fruit, Dips, Cornichons, Antipasti, Hummus, Crackers and Toasts, Fresh Flowers and Greenery

Passed Hors d'oeuvres

Mini Caesar Salad in Herb-Parmesan Cups
Skewered Scallops wrapped in Bacon
Miniature Beef Wellingtons with Horseradish Crème
Wild Mushroom Puffs
Clams Casino with Herb Crumbs and Bacon
Mini Crab Cakes with Creole Remoulade
Chicken Satay Skewers glazed with Ginger Peanut Sauce
Crostini with Caramelized Onions and Gorgonzola

Pasta Station

Offering Tortellini, Penne and Farfalle with Choice of Pesto, Gorgonzola & Marinara with Choice of Mix-Ins:
Grilled Chicken, Grilled Shrimp, Wild Mushrooms, Sun-Dried Tomatoes, Chopped Tomato, Artichoke Hearts,
Kalamata Olives, Roasted Peppers, Fresh Herbs, Pine Nuts, Parmesan Cheese
Baskets of Assorted Artisan Breads and Rolls with Butter

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Wedding Cake (client to provide)
Coffee and Tea

Cost: \$39.95/pp includes staff and all gratuities. Does not include 8% RI Tax.