



**HORS D'OEUVRES RECEPTION
OPTION #3- WEDDINGS**

Guests will be greeted by formally dressed wait staff butler passing the following hors d'oeuvres.....

- Chilled Gulf Shrimp w/ Cocktail Sauce
- Portobella Mushroom Bruschetta with Arugula and Rosemary Garlic Aioli
 - Petite Beef Wellington with Mushroom Duxelle

CAJUN STATION

Blackened Shrimp Kabobs
Red Beans & Rice
Grilled Alligator and Andouille Sausages Creole Style

ITALIAN STATION

Jumbo Sea Scallops w/ Tortellini Alfredo
Pan Fried Ravioli w/ Plum Tomato Marinara & Fresh Grated Parmesan
Fresh Antipasto Display and Pesto Tomato Bruschetta

ASIAN STATION

Pot Stickers with Sesame Soy
Sushi and California Roll Display with Wasabi and Pickled Ginger
Crab Rangoon with Sweet Sour Sauce

GERMAN STATION

Chef Carved Roasted Center Cut Pork Loin w/ Cranberry Demi Glace
Assorted Fresh Bakery Silver Dollar Rolls & Condiments
Assorted Old World Sausages "mit Kraut"
Petite Chicken Schnitzel with Spaetzle and Lemon Butter

POTATO MARTINI BAR

An interactive original Saz's experience!!

Garlic Homemade Mashed Potatoes w/ your choice of chef sauteed toppings such as leeks, shallots, artichoke hearts, sweet peppers, olives, parmesan, garlic, chives all attractively presented to a long stemmed martini glass.

SWEETS & COFFEE STATION

Real Vanilla Bean Ice Cream with your choice of Flambe desserts to include...
Bananas Foster or Cherries Jubilee
Petite Cream Puffs, Eclairs and Pastries
Silver Urns of Hazelnut Coffee & Decaf with condiments

**Please see our Standard Wedding Menu for Inclusions
2 HR SERVICE MAXIMUM/ Added serving times available for additional costs.**

\$39.00 per person plus service charge, and sales tax

Minimum 200 People

175-199 guests add \$1 per person

125-174 guests add \$2 per person

100-124 guests add \$4 per person

Not available for groups under 100 guests

April 2009