



**WEDDING HORS D'OEUVRES & SMALL PLATES RECEPTION  
OPTION #3**

**Guests will be greeted by formally dressed wait staff butler passing the following hors d'oeuvres.....**  
*Gravlax Blini's with Lemon Chive Cream; Cucumber Wasabi Cups; Lemongrass Shrimp Wonton Canape's with Coconut Curry Drizzle*

**CAJUN STATION**

Blackened Scallops with 'Dirty' Rice Cakes  
*Sun Dried Tomato Remoulade*  
Jambalaya Skewers  
*Sauce Creole*  
Bayou Broiled Oysters  
*Fizzled Leeks and Tasso Vinaigrette*

**ITALIAN STATION**

Assorted Flatbread Pizzettes  
Petite Tenderloin Spiedini  
*Marinara & Shaved Parmesan*  
Fresh Antipasto Display  
*Fresh Grilled Vegetables, Imported Meats, Cheeses, Olives*  
Portabella Mushroom Bruschetta  
*Balsamic Grilled Portabellas, Roasted Peppers & Onion with Rosemary Garlic Aioli and Fresh Arugula*

**ASIAN STATION**

Pot Stickers with Sesame Soy Glaze  
Sushi and California Roll Display with Wasabi and Pickled Ginger  
Orange Beef Satay with Toasted Sesame

**CARIBBEAN STATION**

Coconut Shrimp with Pineapple Mango Salsa  
Shredded Sirloin with Grilled Corn Cakes and Cilantro Cream  
Jerk Chicken "Pico"  
*Plantain Crisps, Radicchio Cups, Tortilla Chips*  
Tortilla Crusted Tilapia Taco's with Island Slaw

**RISOTTO MARTINI BAR**

An interactive original Saz's experience!!  
Italian Arborio Rice (Risotto) with your choice of chef sauteed toppings such as leeks, shallots, artichoke hearts, sweet peppers, wild mushrooms, crayfish, 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 (Available as Crepe's as well)  
Petite Cream Puffs, Eclairs and Pastries  
Silver Urns of Hazelnut Coffee & Decaf with condiments

**\$41 per guest plus 22% service charge and tax**

**Minimum 150 People**

**125-149 guests add \$2 per person**

**100-124 guests add \$3 per person**

*Not available for groups under 100 guests*

*Please see our Standard Wedding Menu for inclusions and policies.*

*April 2011*