



## *Gourmet Cocktail Reception Package*

### Choose 12 Hot Butlered Hors D'oeuvre:

Shrimp wrapped with Bacon, Scallops Wrapped with Bacon, Crabmeat & Spinach Spring Rolls, Filet Mignon Wellingtons, Crab balls, Shrimp Salad Boats, Fried Shrimp, Sausage & Broccoli Rabe Puff Pastries, Potato Puffs, Cheese Steak Spring Rolls, Quesadillas, Potato Pancakes, Assorted Stromboli's, Beef Franks in Puff Pastry, Chicken Franchise, Seafood Strudels, Crab Stuff Mushrooms, Sausage & Pepper Puff Pastries, Buffalo Chicken Skewers, Vegetable Skewers, Salmon & Cream Cheese Canopies, Meatballs, Spinach & Ricotta Puffs, Sesame Chicken Skewer.

### Cold Hors D'oeuvre Table:

Meat Tray, Cheese & Olives, Fruit Tray, Vegetable Tray, Roasted Peppers, Tomato & Fresh Mozzarella, Crab Dip with Crackers, Marinated Vegetables, Spinach & Artichoke Dip with Crackers, Tomato Bruschetta

### Homemade Bread & Salad Station:

Homemade Italian Bread, Homemade Roasted Pepper Bread & Homemade Garlic Knots  
Classic Caesar Salad- Tossed with Herb Croutons, Parmigiana Cheese, and Our Homemade Caesar Dressing  
Tossed Garden Salad- Tossed with Fresh Vegetables and Served with Our Homemade House Vinaigrette  
Mesclun Salad- Marinated Vegetables Served on a Crisp Spring Mix Served with Our Homemade Strawberry Vinaigrette

### Homemade Pasta Bar:

Penne Alla Vodka, Tortellini Gorgonzola, Fusilli Pomodoro

### Lettuce Wrap Station:

\*\*Diced Chicken, caramelized onions, pistachios, cherry tomatoes in a white wine reduction\*\*  
\*\*Baby Shrimp, tossed in garden vegetables and cashews served in a garlic sauce\*\*  
\*\*Garden Fresh Julianne Vegetables with roasted pecans and walnuts\*\*

### Carving Station:

*(All served with Petite Rolls)*  
Filet Mignon Tenderloin  
Roast Pork Tenderloin  
Fresh Roasted Turkey Breast

### Gourmet Dessert Bar:

Chocolate Mousse Parfaits, Tiramisu, Cookies & Cream Parfaits, Cannoli's, Mini Blueberry & Cherry Cheese Cakes, Cream Puffs, Strawberry Shortcake, Mandarin Orange

### Gourmet Coffee Bar:

Freshly ground Regular and Decaf coffee and an array of herbal teas  
Accompanied by an array of flavored syrups, candy, rolled wafers, homemade biscotti, and butter cookies

### Butlered Homemade S'mores or Chocolate Chip Cookies with Shooters of Milk:

Homemade Chocolate Chip Cookies or Graham Crackers, Chocolate & Melted Marshmallows Butlered with Shooters of Milk

## *The Gourmet Cocktail Reception Package Includes: (5-hour Event)*

-Full Service China, Glassware and Silverware, Floor Length Tablecloths and Napkins in an Array of Colors-

-Professional & Courteous Restaurant Quality Serving Staff-

-Professional & Courteous Bartenders (*not applicable for Collingswood Ballroom*)-

-A Culinary Team that Assures the Ultimate in Food Quality and Presentation-

-All Cuisine is prepared from Scratch and Cooked to Order using the Finest Quality of ingredients-

-Complete Soft Beverages, Bar Mixers & Garnish Package (*not applicable for Collingswood Ballroom*)-

-The Assurance of Knowing that Your Special Day is being facilitated by an Owner Operated Business-

-List of Professional & Experienced Vendors to Help Facilitate Your Wedding Needs-

-Your Personal Event Planner/Coordinator to Assist in Creating & Executing Your Wedding Day Vision-

*Designing of all Room Layouts and Floor Plans to assure your Event Flows, Itinerary/timeline design,*

*Full Complimentary Food Tasting to pick out your Menu, Design of your Bar Selections,*

*Coordination with all other Vendors, Unlimited Hours of Consulting*

-An Experienced & Seasoned Maître d' to Guarantee the Success of your Wedding-

*Ensures Complete Guest Satisfaction, Caters to the needs of the Bride & Groom as well as the Bridal Party,*

*Maintain Schedule of Itinerary/timeline, Oversee all vendors and queuing them throughout the day,*

*Assures All Vendors Arrive on Time and All Deliveries are Checked in and Correct,*

*Set Up and Breakdown of all of your personalized décor, Packing of Cars with all of your Items at end of night.*

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**Call Due Amici to schedule your Complimentary Venue Tour & Food Tasting  
for any of our Preferred Venues (856) 303-8828**

**Valenzano Vintner's Pavilion or Valenzano Winemaker's Ballroom (Shamong, NJ) 856-303-8828**

**Moorestown Community House (Moorestown, NJ) 856-235-0326**

**Collingswood Ballroom (Collingswood, NJ) 856-858-1000**

**Smithville Mansion (Mount Holly, NJ) 856-303-8828**

**Johnsons Locust Hall Farm (Jobstown, NJ) 609-353-9000**

**The Estate at Eagle Lake (Chesterfield, NJ) 609-510-7645**

**Lakeside at Medford (Medford, NJ) 609-220-8302**

**Mountain Lakes House (Princeton, NJ) 609-924-8720**

**The Venue at Lenola (Moorestown, NJ) 856-234-5469**

*In addition to our Preferred Venues we will also cater at private venues and homes*