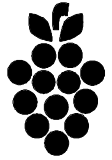


Alt Fine Foods, Inc.

83 Saranac Avenue ✕ Buffalo, New York 14216
(716) 875 5683 fax/phone ✕ email altrobert@hotmail.com ✕ www.altfinefoods.com



Wedding at:
SAMUEL'S GRANDE MANOR

COCKTAIL RECEPTION

COCKTAIL BAR

Please select a beverage package to suit your needs

HORS D'OEUVRES

MEDITERRANEAN BUFFET

an impressive display full of color and aroma

Cut Fresh Vegetables

Houmos

Tehina

Babaganoush

Marinated Button Mushrooms

Israeli Salad

Olives and Peppers

Pita Wedges

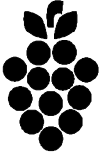
PASSED HORS D'OEUVRES

Choose four

Cocktail Knishes
Vegetable Strudel
Stuffed Mushroom Caps
Salmon Sushi Canapé
Cajun Fish Fritter

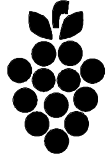
Empañadas
California Rolls
Vegetable Strudel
Wrapped Cocktail Frank
Smoked Whitefish Canapé

Fried Wonton
Swedish Meatballs
Chinese Eggrolls
Caviar Canapé
Brushetta



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HORS D'OEUVRE STATIONS

NEW YORK DELI CARVING STATION

The taste and aroma of the Lower East Side
uniformed chefs will hand carve savory deli meats

GLAZED CORNED BEEF BRISKET

BLACK PEPPER PASTRAMI

FRESHLY ROASTED BREAST OF TURKEY

New Dills, Sour Pickles, Deli Mustard

Crusty New York Rye and Black Breads

FIREPOT STATION

SKEWERED BEEF SATAY

served with our own Thai peanut sauce

CHICKEN TERIYAKI

grilled over glowing coals by a uniformed chef

ORIENTAL WOK STATION

STIR FRIED VEGETABLES

prepared fresh before your guests by a uniformed chef
served on steamed rice with a selection of Chinese sauces

PASTA PRIMAVERA STATION

Spinach Fettucini with Garlic and Olive Oil

Sautéed with a Cornucopia of Fresh Vegetables

SUSHI BAR

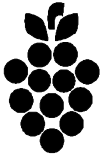
FRESH SALMON AND TUNA FILLET

thinly sliced to order with Sushi garnishes

Wasabi, Ginger and Teriyaki Sauce

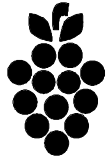
CALIFORNIA SUSHI ROLLS

seasoned rice and vegetables wrapped in seaweed



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DINNER SELECTIONS

Your dinner includes dinner rolls, soup, salad, main course, coffee and tea

SOUP COURSE

Homemade Vegetable
Mushroom Barley
Chicken Noodle
Moroccan Lentil

SALAD COURSE

FIELD GREENS

With tomato, cucumber and choice of dressing

MANDARIN SALAD

Field greens with mandarin oranges, nuts and citrus dressing

ISRAELI SALAD

Julienne tomato, cucumber, green pepper and red onion with lemon and oil

MAIN COURSE

Served with potato and vegetable

BREAST OF CHICKEN EN CRÔUTE

*tender chicken breast wrapped in flaky pastry
stuffed with spinach or mushrooms*

GRILLED CHICKEN BREAST FILLET

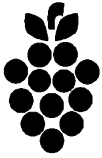
*Skinless and boneless chicken breast, marinated and grilled
With Apricot Glaze, Cranberry Rosemary Sauce, White Wine Sauce or Italian Herbs*

FILLET OF FRESH SALMON

Orange-Teriyaki Glaze, or Poached to Perfection

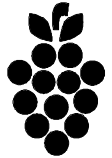
ROAST BONELESS PRIME RIB

Slowly Roasted, with its natural au Jus



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SERVED DESSERT

SORBET PARFAIT
JELLY ROLL SUPRÊME
HOMEMADE APPLE STRUDEL
JUMBO FUDGE BROWNIE
WARM BAKED APPLE
WHITE OR CHOCOLATE CAKE

INDIVIDUAL FRUIT FLAN
CHOCOLATE CUP WITH FRUIT AND BISCOTTI
PETIT FOUR SELECTION

VIENNESE TABLE

Display of Cut Fresh Fruits and Berries
Extra Fancy Cakes, attended by servers
Homemade Apple Strudel, served warm
Fancy Miniature Pastries
Chocolate Dipped Biscotti
Marble-Nut Halvah

in addition, we can present

Crêpes Suzettes Flambé
Cherries Jubilee
Bananas Foster
Flaming Coffees