

HORS D'OEUVRES

Passed

Chicken Salad in Belgium Endive Cup

\$150 Per 50 Pieces

Mozzarella & Tomato Caprese Skewers

\$150 Per 50 Pieces

Greek Spanikopita

\$150 Per 50 Pieces

Vegetable Shooters with Parmesan Ranch

\$150 Per 50 Pieces

Shrimp Cocktail Shooters

\$200 Per 50 Pieces

Seared Beef Tenderloin Crostini with Horseradish

\$200 Per 50 Pieces

Antipasti Skewers

\$200 Per 50 Pieces

Prosciutto and Asparagus Roll Up

\$200 Per 50 Pieces

Stationary

Spinach & Artichoke Stuffed Mushrooms

\$175 Per 50 Pieces

Thai Chicken Satay with Peanut Sauce

\$175 Per 50 Pieces

Mini Baked Brie with Raspberry En Croute

\$200 Per 50 Pieces

Mini Beef Wellingtons

\$250 Per 50 Pieces

Coconut Shrimp with Sweet Chili Sauce

\$250 Per 50 Pieces

Petite Crab Cakes

\$250 Per 50 Pieces

Bacon Wrapped Scallops

\$250 Per 50 Pieces

Comfort

Meatballs (Swedish, Barbecue, or Italian)

\$150 Per 50 Pieces

Chicken Tenders

with Assorted Dipping Sauces \$150 Per 50 Pieces

Mozzarella Sticks

with Marinara Sauce \$150 Per 50 Pieces

Boneless Buffalo Wings \$150 Per 50 Pieces

Vegetarian Spring Rolls

with Plum Dipping Sauce \$150 Per 50 Pieces

Mini Chicken Quesadillas

with Sour Cream & Salsa \$175 Per 50 Pieces

Beef Sliders \$175 Per 50 Pieces

Reception Service Recommendations

In Planning your reception, we recommend the following consumption guidelines:

Reception Preceding Dinner

45-60 minutes: 4-6 pieces and/or servings per guest

Reception and Dinner Alternative

45-60 minutes: 9-12 pieces and/or servings per guest

60-90 minutes: 14-17 pieces and/or servings per guest

90+ minutes: 19-22 pieces and/or servings per guest

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Specialty Displays

Chips & Salsa - \$3 Per Person

Pretzels & Chips with Dip - \$3 Per Person

Spinach & Artichoke Fondue with Pita Chips - \$3 Per Person

Vegetable Crudite - \$4 Per Person

Fresh Vegetable Display served with Hummus, Parmesan Ranch and Bleu Cheese Dressing

Domestic Cheese Display - \$6 Per Person

Domestic Cheeses served with Crackers

Fruit Display - \$6 Per Person

Sliced Seasonal Fresh Fruit Display

Artisan Cheese Display - \$8 Per Person

Artisan and international Cheeses served with Crackers, Honey, Nuts, Dried Fruit, and Assorted Jams

S'more Station - \$8 Per Person

Roast your own S'mores with Marshmallows, Chocolate Slabs, and Graham Crackers

Antipasto Display - \$8 Per Person

Cured Italian Meats, Artisan Cheeses, Grilled Marinated Vegetables, Portabella Wedges, Grilled Roma Tomatoes, Olives, Artichokes, Assorted Breads and Crackers

Action Stations

* Action Stations require a \$75 Attendant Fee

Grilled Cheese Station* - \$8 Per Person

Thick cut bread with a variety of cheeses : Cheddar, Brie, Pepperjack, Manchego and toppings of Ham, Bacon, Peppers, Fig Spread, Sliced Apples, Black Bean & Corn Salsa

Salad Station - \$9 Per Person

Mixed Greens, Romaine, Spinach
Assorted Toppings: Candied Pecans, Crumbled Bleu Cheese, Grape Tomatoes, Diced Peppers, Shredded Carrots, Croutons, Bacon, Black Olives, Sun-Dried Cherries
Choice of Dressing: Ranch, Vinaigrette, French, Italian

Mashtini Station - \$9 Per Person

Regular & Sweet Smashed Potatoes served in Martini Glasses with toppings of: Butter, Roasted Garlic, Cheddar Cheese, Sour Cream & Chives, Scallions, Bacon, Raisins & Brown Sugar

Pasta Station* - \$12 Per Person

Rotini Pasta & Three Cheese Tortellini with Toppings of: Marinara, Alfredo Sauce, & Meatballs Marinara Sauce
Diced Grilled Chicken Breast, Marinated Shrimp, Roasted Vegetables, Sautéed Mushrooms, Shredded Parmesan Cheese & Red Pepper Flakes
Garlic Breadsticks

Asian Station* - \$12 Per Person

Fried Rice & Soba Noodles
Chicken, Shredded Pork, Beef & Shrimp
Assorted Roasted Vegetables
Sriracha, Soy Sauce, Rice Wine Vinegar
Mini Egg Rolls
Fortune Cookies

Mac & Cheese Station* - \$12 Per Person

Cheddar & Gruyere Cheese Sauces
Macaroni Noodles & Pasta Shells
Bacon, Broccoli, Peas, Chopped Herbs, Jalapenos, Sautéed Spinach, Diced Tomatoes, Bleu Cheese Crumbles, Diced Ham & Chicken

Fajita Station - \$12 Per Person

Sliced & Marinated Beef and Grilled Chicken - with Grilled Peppers & Onions, Guacamole, Salsa, Jalapenos, Shredded Cheddar & Jack Cheeses, Sour Cream, Lettuce, Warm Flour Tortillas & Tortilla Chips

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Carving Stations

All Carving Stations require a \$75 Attendant Fee

Roasted Turkey Breast

Served with Silver Dollar Rolls, Mayonnaise & Cranberry Orange Relish \$220 serves 40 people

Herb Crusted Beef Tenderloin

Served with Silver Dollar Rolls, Creamy Horseradish & Sun-Dried Tomato Mayonnaise \$250.00 serves 20 people

Honey Glazed Ham

Served with Silver Dollar Rolls & Dijonnaise \$250.00 serves 50 people

Prime Rib

Hand Cut and Slow Roasted, with a Creamy Horseradish and Au Jus \$350 serves 40 people

Dessert Stations

Miniature Dessert Display - \$6 Per Person

Including but not limited to Petite Gourmet Brownies, Lemon Bars, Assorted Mini Pastries, and Sweet Shooters

Gourmet Coffee Bar - \$7 Per Person

Fresh Brewed Coffee & Decaffeinated Coffee with Rock Candy Stirrers, Cinnamon Sticks, Shaved Chocolate, Caramel, Vanilla & Hazelnut Syrups, Biscotti, Half & Half, Skim Milk & Assorted Sugars

Shortcake Dessert Station - \$8 Per Person

Housemade Shortcake, Fresh Strawberries, Mixed Tropical Fruit, Grand Marniner Berry Sauce, Lemon Curd, Chocolate, Plain Whipped Cream and Chocolate Shavings

All In One Reception - \$29 Per Person

Two Hours Endless Consumption

Market Station

Domestic Cheese & Crackers
Fresh Vegetable Crudite with Dip
Artichoke & Spinach Fondue with Pita Chips
Fresh Fruit Display

Choose 5 Appetizers

Mini Beef Wellington
Coconut Shrimp
Chicken Salad in Belgium Endive Cup
Vegetarian Spring Rolls
Chicken Quesadillas
Meatballs (Swedish, Barbecue, or Italian)
Chicken Tenders
Mini Baked Brie with Raspberry En Croute

Dessert Display

Regular & Decaf Coffee
Chef's Choice of Dessert Including:
Assorted Dessert Bars
Assorted Cookies
Mini Pastries