

RECEPTION MENUS

INTERNATIONAL & DOMESTIC CHEESE DISPLAY

Summer Sausage and Fresh Seasonal Fruit
Breads and Crackers

Small
Serves 25

Medium
Serves 50

Large
Serves 100

CRUDITÉS DISPLAY

Fresh Cut Seasonal Vegetables
Ranch, Bleu Cheese and Avocado-Ranch Dips

Small
Serves 25

Medium
Serves 50

Large
Serves 100

FRESH SEASONAL FRUIT DISPLAY

Sliced Fresh Seasonal Fruit with Tropical Fruit Yogurt Dip

Small
Serves 25

Medium
Serves 50

Large
Serves 100

ANTIPASTI DISPLAY

Attractive Display of Charcuterie Meats and Cheeses, Olives, Marinated Vegetables
and Roasted Peppers, Fresh Baked Baguettes and Gorgonzola Focaccia

DRY SNACKS

Mixed Nuts
Cashews
Roasted Peanuts
Pistachio Nuts
Potato Chips
Pretzels
Tortilla Chips
Goldfish Cheese Crackers
Trail Mix
Individual Bags of Potato Chips or Pretzels

DIPS

Hot

Crab and Spinach
Spinach and Artichoke
Chili Con Queso

RECEPTION MENUS

Cold

Bleu Cheese
Onion
Hummus
Ranch
Guacamole
Salsa

H O R S D ' O E U V R E S

Minimum order is 2 dozen pieces per item

COLD HORS D' OEUVRES

Shrimp Deviled Eggs
Prosciutto and Melon
Red Potatoes with Sour Cream and Chives
Gazpacho Shooters with Chive Crème Fraîche
Honey-Mascarpone Stuffed Dates
Bruschetta with Assorted Toppings
Marinated Vegetable Phyllo Cups
Cucumber with Smoked Salmon Mousse
Finger Sandwiches
Smoked Salmon Wrapped Asparagus
Goat Cheese and Sun-Dried Tomatoes with Roasted Pine Nuts in a Pastry Shell
Tomato and Mozzarella Skewers with Basil and Aged Balsamic

PREMIUM COLD HORS D' OEUVRES

*Beef Tenderloin Carpaccio on Garlic Toast with Parmesan, Basil and Olive Oil
*Seared Ahi Tuna Spoons with Cucumber Noodles and Wasabi Crème Fraîche
Prosciutto and Fresh Mozzarella
Jumbo Shrimp
*Clams on the Half Shell
*Oysters on the Half Shell
*Beef Tartare on Grilled Sourdough
Cucumber with Crab Meat
*Beef Tenderloin Canapé with Caramelized Onion Balsamic Marmalade
Shredded Pork Char Sui served on a Fried Won Ton Skin
Pâté de Foie Gras on Lingonberry Pound Cake

RECEPTION MENUS

HOT HORS D' OEUVRES

Beef Empanadas
Southwestern Chicken and Black Bean Egg Rolls
Assorted Miniature Quiche
Jalapeño Poppers with Ranch Dressing
Buffalo Chicken Wings with Ranch Dip
Spanakopita
Fried Chicken Drummettes with Ranch Dressing
Vegetable Spring Rolls with Sesame-Soy Dipping Sauce
Meatballs with Barbecue, Swedish or Marinara Sauce
Boursin Cheese Stuffed Mushrooms
Pork Pot Stickers with Sesame-Soy Dipping Sauce
Potato Skins with Cheddar Cheese, Bacon and Sour Cream
Chicken Quesadillas

PREMIUM HOT HORS D' OEUVRES

BBQ Baby Back Pork Ribs
Miniature Beef Wellington
Baked Brie with Raspberry Coulis
Chicken Fingers with Honey-Mustard Dip
Bacon Wrapped Sea Scallops
Teriyaki Chicken-Vegetable Brochettes
Teriyaki Beef-Vegetable Brochettes
Coconut Shrimp with Orange Marmalade-Horseradish Chutney
Grilled Bacon Wrapped Shrimp
Fried Shrimp with Cocktail Sauce and Lemon
Shrimp, Chorizo and Spanish Rice Cornet
Petite Philly Cheese Steaks
Petite Reuben Sandwiches

CARVING STATIONS

\$100 Chef's labor fee for each Chef required

*STEAMSHIP OF BEEF

Approximately 200 servings
Creamy Horseradish, Mustard, Mayonnaise
and Freshly Baked Rolls

BAKED SALMON

Approximately 20 servings
Tarragon Cream, Citrus Butter

RECEPTION MENUS

POLYNESIAN PIG

Approximately 50 servings
Mustards, Mayonnaise, Apricot Barbecue
Sauce and Freshly Baked Rolls

***HERB ROASTED BEEF TENDERLOIN**

Approximately 20 servings
Creamy Horseradish, Mustard, Mayonnaise and
Freshly Baked Rolls

BAKED SUGAR-GLAZED HAM

Approximately 50 servings
Mustards, Mayonnaise and
Freshly Baked Rolls

ROASTED TURKEY BREAST

Approximately 50 servings
Mayonnaise, Cranberry Sauce and Freshly
Baked Rolls

***Consumer advisory** thoroughly cooking foods of animal origin such as beef, eggs, fish, lamb, pork, poultry or shellfish reduces the risk of food borne illness. Individuals with certain health conditions may be at high risk if these foods are consumed raw or undercooked. Consult your physician or public health office for further information.