RECEPTIONS – HORS D’OEUVRRES

1 Hour Butler Passed Hors D’Oeuvres $25.00 per Person
(Choice of eight)
2 Hour Butler Passed Hors D’Oeuvres $35.00 per Person
(Choice of eight)
With Upgraded Hors D’oeuvres $20.00 per Person
(Choice of eight)
Stationed Hors D’Oeuvres are an additional $8.00 per person.

COLD HORS D’OEUVRES
Asparagus Tips
Asparagus Tips with Prosciutto di Parma
Avocado and Lobster Salad
Baby Potato with Crème Fraîche
Blackened Snapper
Camembert Cheese with Blackberries
Curried Chicken Salad on Herbed Focaccia
Fresh Tomato Bruschetta
Gazpacho with Micro Basil
Jumbo Shrimp with Bloody Mary Sauce
Lobster and Mango Margarita
Maple Cured Smoked Salmon
Maryland Crabmeat Salad
Skewered Mozzarella and Tomatoes
Poached Fig with Fresh Mint
Scallop Mojito
Sea Bass Ceviche
Shrimp Spring Rolls
Smoked Duck with Cherries and Chives
Smoked Salmon Napoleon
Smoked Salmon Roulade
Spicy Chicken and Snow Pea Tart
Sundried Tomato Bruschetta
Tenderloin of Beef
Tuna Tar Tar on Shrimp Crackers
Vegetarian Caponata Tartlet
Vichyssoise

HOT HORS D’OEUVRES
Apple Brie Cheese Puffs
Beef Bourguignon
Beef Sate
Boneless Buffalo Wings
Braised Short Ribs
Chicago Style Miniature Pizza
Chicken Empanada
Chicken Sate with Peanut Sauce
Chicken Yakitori
Classic Potato Knish
Coconut Shrimp
Crabmeat Spring Rolls
Grilled Salmon with Lemon Butter Sauce
Gruyere and Chive Tartlet
Hibachi Beef Skewer
Jumbo Lump Crab Cake
Kobe Beef Burger Slider
Mediterranean Vegetable Bouchee
Miniature Beef Nagamaki
Miniature Beef Wellington
Miniature Beggs Purse
Mini Mediterranean Pizza
Mini Spinach Quiche
Mushroom Vol Au Vent
Pan Fried Pork Dumplings
Pings in a Blanket
Roasted Vegetable Crescents
Salmon and Feta Filos
Sesame Breaded Chicken
Shrimp Spring Rolls
Shrimp Pot Stickers
Skewer of Lamb and Eggplants
Spicy Crab Spring Rolls
Spanikopita
Sweet Potato Pancake
Vegetable Dumpling
Vegetable Potsticker
Vegetable Tempura
Vegetable Spring Rolls

UPGRADED HORS D’OEUVRES

COLD
Assorted Sushi
Chardonnay Poached Jumbo Shrimp
Gravlax Rosettes
Spicy Tuna Sashimi

HOT
Lamb Chops
Moroccan Lamb Chops
# RECEPTIONS – STATIONS

## Bruschetta Station
- Traditional Roma Tomatoes
- Olive Tapenade (Green Olives, Kalamata, Red Pepper)
- Roasted Forest Mushroom
- Toasted Ficelle
- $11.00 per Person

## Polenta Station
- Creamy Polenta with Truffle Oil and Herbs
- Roasted Red Peppers, Bacon, Basil, Caramelized Shallots, Shredded Pork Short Ribs and Thyme, Blistered Tomatoes, Cippolini Onions and Manchego Cheese
- $15.00 per Person

## Vegetable Crudités
- Carrots, Peppers, Cucumber, Asparagus, Radishes, Kurbis and Cherry Tomatoes
- Hummus
- Minted Yogurt Dill Dip
- $16.50 per Person

## Cheese Platter
- American and European Cheeses
- Crackers
- Flat Bread
- Breadsticks
- Sliced French Baguette
- $18.50 per Person

## Lettuce Wrap Station
- Thai Curry Short Rib
- Toasted Coconut and Tamarind Sauce
- Hoisin Chopped Duck with Pine Nuts, Pickled Vegetables and Crispy Rice Noodles
- Wok Seared Tuna
- Asian Pear Slaw
- Micro Wasabi
- Avocado and Cilantro Cream
- $18.50 per Person

## Sports Bar Station
- Hot Buffalo Wings with Blue Cheese Dipping Sauce
- Jalapeno Poppers
- Mozzarella Sticks with Marinara Dipping Sauce
- Franks en Croute
- $18.50 per Person

## Mashed Potato Station
- Garlic Mashed Potatoes
- Maple Mashed Sweet Potatoes with Bacon, Shredded Cheese, Scallions, Caramelized Onions, Sautéed Mushrooms and Sour Cream
- $20.00 per Person

## Asian Station
- Choice of Pork, Chicken, Vegetable or Shrimp Dumplings with Ginger Sweet Soy
- Miniature Vegetarian Egg Rolls with Duck Dipping Sauce
- Cold Sesame Noodles
- Chicken Teriyaki Wings
- Fortune Cookies
- $20.00 per Person
New York Deli Station $20.00 per Person
Hot Sliced Pastrami and Corned Beef
with Sliced Rye Bread and Mini Pumpernickel Rolls
Miniature Potato Knishes
Franks en Croute
Assorted Pickles and Whole Grain Mustard

Steamed Dim Sum Station $20.50 per Person
Chicken Lemon Grass Pot Sticker
Vegetable and Chive Dumpling
Pork Wasabi Dumpling
Cantonese Pork and Ginger Dumpling
Shrimp and Vegetable Dumpling
with Scallion and Soy Dipping Sauce, Hot Mustard and Sirriacha Sauce

Pasta Station (Attendant Required) $22.00 per Person
Gemelli a la Vodka
Ravioli with Sage Brown Butter Sauce
Rigatoni Bolognese
Penne Carbonara with Pancetta and Peas
Gnocchi with Forest Mushrooms in a Gorgonzola Cream with Chives

Mezze Station $22.50 per Person
Hummus
Turkish Tomatoes and Eggplant Salad
Olive Relish (Green, Red Onion, Anchovy and Red Pepper)
Spinach, Artichoke and Feta Spread
Tabbouleh Salad and Toasted Pita

Antipasta Station $22.50 per Person
Salami, Prosciutto, Soppresatta
Tuscan Olives and Artichokes with Fresh Herbs
Eggplants, Zucchini, Squash, Sweet Peppers
Bread Sticks and French Bread

Mediterranean Station $28.00 per Person
Hummus and Assorted Olives
Red Pepper Dip
Stuffed Grape Leaves
Tabouleh Salad
Baba Ghanoush
Tomato and Cucumber Salad
Toasted Pita

Cold Seafood Display $50.00 per Person
Jumbo Shrimps on Ice
Cracked Crab Claws
Chilled Oyster on the Half Shell
Chilled Clams on the Half Shell
Ceviche Station (Shrimp, Sea Bass and Scallop)
**Tapas Station** $51.00 per Person
- Prosciutto Stuffed Mushrooms
- Bacon Wrapped Scallops
- Bite Sized Zucchini Fritata
- Shrimp Cocktail
- Steamed Asparagus with Parmesan Dipping Sauce
- Endive with Aioli and Green Peppercorns
- Spicy Hummus with Flatbread Chips

**Sushi and Sashimi** $52.00 per Person
- Assortment of Sushi & Sashimi with Pickled Ginger, Wasabi and Soy Sauce
  (5 Pieces per Person)

**Carving Stations**
- *All Reception Carving Items served with Silver Dollar Rolls, appropriate condiments and garnishes*
- *All Items Require a Carver*
  - Filet of Beef $32.00 per Person
  - Rack of Lamb $30.00 per Person
  - Whole Roasted Leg of Lamb $16.00 per Person
  - Jerked Pork Tenderloin $15.00 per Person
  - Whole Roasted Strip loin $25.00 per Person
  - Roasted Turkey Breast $10.00 per Person
  - Roasted Double Pork Chop $18.00 per Person
  - Roasted Sea Bass $35.00 per Person

**Chocolate Fountain** $25.00 per Person
- Chocolate Fountain with Assorted Dippables

**Gelato Station** $22.00 per Person
- Chocolate, Vanilla, Hazelnut and Mango Gelato