RECEPTIONS – HORS D’OEUVRES

1 Hour Butler Passed Hors D ‘Oeuvres $31.00 per Person
(Choice of eight)
2 Hour Butler Passed Hors D ‘Oeuvres $43.00 per Person
(Choice of eight)

Stationed Hors D ‘Oeuvres are an additional $10.00 per person.

COLD HORS D ’OEUVRES
- Asparagus Tips with Prosciutto di Parma
- Avocado and Lobster Salad
- Baby Potato with Crème Fraiche and Caviar
- Blackened Snapper on Potato Crisps
- Camembert Cheese with Blackberries
- Curried Chicken Salad on Herbed Focaccia
- Fresh Tomato Bruschetta
- Gazpacho with Micro Basil
- Goat Cheese Tartlet with Petito Ratatouille
- Jumbo Shrimp with Bloody Mary Sauce
- Lobster and Mango Margarita
- Maple Cured Smoked Salmon
- Maryland Crabmeat Salad
- Mojo Roasted Chicken Tartlet
- Poached Fig with Fresh Mint
- Scallop Mojito
- Sea Bass Ceviche
- Shrimp Spring Rolls
- Skewered Mozzarella and Tomatoes
- Smoked Duck with Cherries and Chives
- Smoked Salmon Napoleon
- Smoked Salmon Roulades
- Spicy Chicken and Snow Pea Tart
- Spicy Tuna Tartare on Rice Crackers
- Sundried Tomato Bruschetta
- Tenderloin of Beef
- Truffle Lobster Medallion on Pumpernickel Toast
- Tuna Tar Tar on Shrimp Crackers
- Tuna on Daikon Slice with Soy Sauce
- Vegetarian Caponata Tartlet
- Vegetarian or Crab Thai Summer Roll

HOT HORS D ’OEUVRES
- Apple Brie Cheese Puffs
- Beef Bourguignon
- Beef Sate
- Beef Wellington
- Boneless Buffalo Wings
- Braised Short Ribs
- Chicago Style Miniature Pizza
- Chicken Empanada
- Chicken Sate with Peanut Sauce
- Chicken Yakitori
- Classic Potato Knish
- Coconut Shrimp
- Crabeat Spring Rolls
- Creole Chicken Slider
- Crispy Shrimp
- Cuban Slider
- Grilled Salmon with Lemon Butter Sauce
- Gruyere and Chive Tartlet
- Hibachi Beef Skewer
- Jumbo Lump Crab Cake
- Kobe Beef Burger Slider
- Lamb Kebobs
- Mediterranean Vegetable Bouchee
- Miniature Beef Nagamaki
- Miniature Beef Wellington
- Mini Angus Sliders
- Miniature Beggars Purse
- Mini Chicken Tacos
- Mini Mediterranean Pizza
- Mini Spinach Quiche
- Mushroom Vol Au Vent
- Pan Fried Pork Dumplings
- Pigs in a Blanket
- Quiches, Assorted
- Ratatouille in Phyllo
- Roasted Vegetable Crescents
- Salmon and Feta Filos
- Sesame Breaded Chicken
- Shrimp Pot Stickers
- Skewer of Lamb and Eggplants
- Spicy Crab Spring Rolls
- Spanikopita
- Scallion Pancake
- Teriyaki Salmon Skewer
- Thai Chicken Lollipop
- Vegetable Dumpling
- Vegetable Potsticker
- Vegetable Tempura
- Vegetable Spring Rolls

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## RECEPTIONS – STATIONS

<table>
<thead>
<tr>
<th>Station</th>
<th>Price per Person</th>
</tr>
</thead>
<tbody>
<tr>
<td><strong>Bruschetta Station</strong></td>
<td>$14.00</td>
</tr>
<tr>
<td>Traditional Roma Tomatoes</td>
<td></td>
</tr>
<tr>
<td>Olive Tapenade (Green Olives, Kalamata, Red Pepper)</td>
<td></td>
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<tr>
<td>Roasted Forest Mushroom</td>
<td></td>
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<tr>
<td>Toasted Ficelle</td>
<td></td>
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<tr>
<td><strong>Polenta Station</strong></td>
<td>$19.00</td>
</tr>
<tr>
<td>Creamy Polenta with Truffle Oil and Herbs</td>
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</tr>
<tr>
<td>Roasted Red Peppers, Bacon, Basil, Caramelized Shallots, Shredded Pork Short Ribs and Thyme, Blistered Tomatoes, Cippolini Onions and Manchego Cheese</td>
<td></td>
</tr>
<tr>
<td><strong>Vegetable Crudités</strong></td>
<td>$20.00</td>
</tr>
<tr>
<td>Carrots, Peppers, Cucumber, Asparagus, Radishes, Kurbis and Cherry Tomatoes</td>
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<tr>
<td>Hummus</td>
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<tr>
<td>Minted Yogurt Dill Dip</td>
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<tr>
<td><strong>Cheese Platter</strong></td>
<td>$23.00</td>
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<tr>
<td>American and European Cheeses</td>
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<tr>
<td>Crackers</td>
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<tr>
<td>Flat Bread</td>
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<tr>
<td>Breadsticks</td>
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<tr>
<td>Sliced French Baguette</td>
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<tr>
<td><strong>Lettuce Wrap Station (Attendant Required)</strong></td>
<td>$23.00</td>
</tr>
<tr>
<td>Thai Curry Short Rib</td>
<td></td>
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<tr>
<td>Shredded Peking Duck</td>
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<tr>
<td>Ginger and Chile Sauce</td>
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<tr>
<td>Five Spice Cashews</td>
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<tr>
<td>Pickled Vegetables</td>
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<tr>
<td>Crispy Rice Noodles</td>
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<tr>
<td><strong>Sports Bar Station</strong></td>
<td>$23.00</td>
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<tr>
<td>Hot Buffalo Wings with Blue Cheese Dipping Sauce</td>
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<tr>
<td>Jalapeno Poppers</td>
<td></td>
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<tr>
<td>Mozzarella Sticks with Marinara Dipping Sauce</td>
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<tr>
<td>Franks en Croute</td>
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<tr>
<td><strong>Mashed Potato Station (Attendant Required)</strong></td>
<td>$25.00</td>
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<tr>
<td>Garlic Mashed Potatoes</td>
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<tr>
<td>Maple Mashed Sweet Potatoes</td>
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<tr>
<td>with Bacon, Shredded Cheese, Scallions, Caramelized Onions, Sautéed Mushrooms and Sour Cream</td>
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<tr>
<td><strong>Asian Station</strong></td>
<td>$25.00</td>
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<tr>
<td>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</td>
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<tr>
<td><strong>Steamed Dim Sum Station (Attendant Required)</strong></td>
<td>$26.00</td>
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<tr>
<td>Chicken Lemon Grass Pot Sticker</td>
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<tr>
<td>Vegetable Dumpling</td>
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<tr>
<td>Shrimp Spring Roll</td>
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<tr>
<td>Thai Summer Rolls</td>
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<tr>
<td>Shrimp Dumplings</td>
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<tr>
<td>with Scallion and Soy Dipping Sauce, Hot Mustard and Sirriacha Sauce</td>
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</tbody>
</table>
Pasta Station (Attendant Required) $27.00 per Person
Gemelli a la Vodka
Ravioli with Sage Brown Butter Sauce
Rigatoni Bolognese
Penne Putanesca
Orichetti with Ground Sausage, Broccoli Rabe, Garlic and Olive Oil

Antipasta Station $28.00 per Person
Salami, Prosciutto, Soppresatta
Tuscan Olives and Artichokes with Fresh Herbs
Eggplants, Zucchini, Squash, Sweet Peppers
Bread Sticks and French Bread

Mediterranean Station $34.00 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 $61.00 per Person
Jumbo Shrimps on Ice
Cracked Crab Claws
Chilled Oyster on the Half Shell
Chilled Clams on the Half Shell

Sushi and Sashimi $64.00 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

Roasted Turkey Breast $13.00 per Person
Whole Roasted Strip Loin $31.00 per Person
Rack of Lamb $37.00 per Person
Filet of Beef $39.00 per Person
Cedar Plank Salmon $43.00 per Person

Chocolate Fountain $31.00 per Person
Chocolate Fountain with Assorted Dippables

Gelato Station $27.00 per Person
Chocolate, Vanilla, Hazelnut and Mango Gelato