

RECEPTIONS – HORS D'OEUVRES

1 Hour Butler Passed Hors D 'Oeuvres
(Choice of eight)

\$33.00 per Person

2 Hour Butler Passed Hors D 'Oeuvres
(Choice of eight)

\$46.50 per Person

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

COLD HORS D 'OEUVRES

Caprese Skewer with Olives and Truffle Balsamic Glaze

Poached Fig with Fresh Mint and Feta Cheese

Thai Vegetarian Summer Roll

Goat Cheese with Vegetable Confetti
on an Edible Spoon

Black Pepper Goat Cheese Tartlet with Caramelized
Pineapple and Strawberry Gastrique

Roasted Red Pepper Hummus
in a Cucumber Round

Mozzarella and Tomato Bruschetta Crostini
with Fried Capers

Asparagus Tip with Prosciutto di Parma
California Roll

Maryland Crabmeat Salad
on Cucumber Round

Spicy Tuna Tartare with Cucumber
on Rice Cracker

Shrimp Cocktail

Salmon Mousse
on Melba Toast

Seared Tuna with Sweet Soy
on a Crispy Rice Cracker

Avocado and Lobster Salad

Gravlax Rosette
on Pumpernickel Crouton

Mini Lobster Roll

Curried Chicken Salad

Duck Confit Taco with Spicy Scallion Orange
Marmalade

Beef Tenderloin with Boursin Cheese

HOT HORS D 'OEUVRES

Vegetable Dumpling

Assorted Quiche

Spanakopita

Brie Cheese with Caramelized Onions
on a Crouton

Shrimp Spring Roll

Mini Fish taco

Jumbo Lump Crab Cake with Spicy Mayonnaise

Crispy Shrimp

Asian Salmon Skewer

Brioche Crab Melt

Chicken Pot Pie en Croute

Mini Chicken Taco

Chicken Sate with Creole Mustard Sauce

Chicken Tikka

Chicken Empanada

Chicken and Potato Samosa

Smoked Chicken Mac and Cheese

Smoked Pulled Pork Slider with Tomato Poblano Relish

Pigs in Blanket

Beef Slider

Beef Empanada

Beef Wellington

Swedish Meatball

Andouille Sausage Bouchee with Shropshire Blue
Cheddar Cheese

Chipotle Beef Sate

RECEPTIONS – STATIONS

Bruschetta Station Traditional Roma Tomatoes Olive Tapenade (Green Olive, Kalamata, Red Pepper) Roasted Forest Mushroom Toasted Ficelle	\$15.50	per Person
Polenta Station Creamy Polenta with Truffle Oil and Herbs Bacon, Basil, Caramelized Shallots, Shredded Short Ribs Thyme, Blistered Tomatoes, Sautéed Mushrooms and Parmesan Cheese	\$21.00	per Person
Vegetable Crudités Carrots, Peppers, Cucumbers, Asparagus, Radishes, Cherry Tomatoes Hummus Mint Yogurt Dill Dip	\$22.00	per Person
Cheese Platter American and European Cheeses Crackers Flat Bread Breadsticks Sliced French Baguette	\$25.00	per Person
Lettuce Wrap Station (Chef Attendant Required) Thai Curry Short Rib Shredded Peking Duck Vegetables Julienne Ginger and Chile Sauce Five Spice Cashews Pickled Vegetables Crispy Rice Noodles	\$25.00	per Person
Sports Bar Station Hot Buffalo Wings with Blue Cheese Dipping Sauce Jalapeno Poppers Pigs in Blankets Nachos with Beans and Traditional Toppings	\$25.00	per Person
Mashed Potato Station (Chef Attendant Required) Garlic Mashed Potatoes Maple Mashed Sweet Potatoes with Bacon, Shredded Cheese, Scallions, Caramelized Onions, Sautéed Mushrooms and Sour Cream	\$27.00	per Person
Asian Station Sesame Chicken with Scallion Ginger Sauce Miniature Vegetarian Spring Rolls Cold Sesame Noodles with Vegetables Teriyaki Chicken Wings	\$27.00	per Person
Dim Sum Station Chicken Lemon Grass Pot Sticker Vegetable Dumpling Shrimp Spring Roll Vegetable Thai Summer Rolls Pork Dumplings with Scallion and Soy Dipping Sauce, Hot Mustard and Sirriacha Sauce	\$28.00	per Person

Pasta Station (Chef Attendant Required) \$29.00 per Person

Choice of Two (2) Pastas:
Gemelli a la Vodka
Ravioli with Sage Brown Butter Sauce
Rigatoni Bolognese
Penne Putanesca
Orechiette with Ground Sausage, Broccoli Rabe, Garlic and Olive Oil

Antipasta Station \$30.00 per Person

Salami, Prosciutto, Sopresatta
Tuscan Olives and Artichokes with Fresh Herbs
Eggplants, Zucchini, Squash, Sweet Peppers
Bread Sticks and French Bread

Mediterranean Station \$37.50 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 \$66.00 per Person

Jumbo Shrimps on Ice
Cracked Crab Claws
Chilled Oyster on the Half Shell
Chilled Clams on the Half Shell

Sushi and Sashimi \$69.00 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 MVC	\$14.50	per Person
Whole Roasted Strip Loin MVC	\$33.00	per Person
Rack of Lamb MVC	\$40.50	per Person
Filet of Beef MVC	\$42.50	per Person
Cedar Plank Salmon	\$46.50	per Person

Chocolate Fountain \$33.00 per Person

Chocolate Fountain with Assorted Dippables

Gelato Station \$29.00 per Person

Chocolate, Vanilla, Hazelnut and Mango Gelato