

Reception & Hors D'oeuvres

Package 1 *pick 4*

\$26

Hot

Chicken Cordon Bleu

Sesame Chicken

Spinach & Artichoke Crisp

Vegetable Spring Roll

Sirloin & Gorgonzola

Mini Chicken & Beef Fajita

Mushroom Triage

Four Cheese Mac-n-Cheese Square

Shrimp Thai Money Bags

Vegetable Pot Stickers

Chicken Marsala Pot Pie

Shoumai Pork or Shrimp

Cold

Bleu Cheese or Endive & Spiced Walnuts

Shoots of Shrimp & Tomato Gazpacho

Balsamic Mushroom Bruschetta

California Roll with Crab & Avocado



Reception & Hors D'oeuvres Continued



Package 2 *pick 4*

\$30

Hot

Rosemary Rubbed Baby Lamb Chops with Grain Mustard

Crab Cakes with Roasted Pepper Coulis

Tomato Bisque en Croute

Churrasco Beef Chimi Churri

Hot Shooter of Lobster Roasted Corn Bisque

Tandaori Chicken Filled Star

Blue Cheese Risotto Ball

Reuben Spring Rolls

Chicken Saltimbocca Bites with Marsala Sauce

Mini Cuban Sandwiches

Cold

Steak & Brie au Poivre on Crouton

Shrimp with Tomato Dill Horseradish on Crouton

Smoked Salmon with Cucumbers & Capers

Smoked Chicken Salad on Nut Bread with Honey Dijon

Assorted Sushi Rolls

Reception Stations

Carving

Herb Crusted Tenderloin of Beef \$250 each

Serves 25 guests

Roast Breast of Turkey \$250 each

Serves 40 guests

Herb Crusted Atlantic salmon \$200 each

Serves 25 guests

Jerked or Herb Crusted

Serves 40 guests

**Peppered Sirloin Strip
with Gorgonzola** \$200 each

Serves 25 guests

Maple Cured Ham \$300 each

Serves 50 guests

Herb Roasted Rack of Baby Lamb \$300 each

Serves 25 guests

**Whole Steamed Red Snapper
or Striped Sea Bass** \$250 each

Serves 25 guests

The above are offered with your selection of 2 brushed sauces

Roasted Shallot Aioli

Yogurt & Mint Sauce

Caribbean Fruit Salsa

Sage Jus Lie

Cranberry Apricot Relish

Three Peppercorn Sauce

Béarnaise Sauce

Bourbon Sweet Mustard Glaze

Oregon Mushroom Merlot Sauce

Roasted Pineapple Coulis

Rosemary, Fig & Balsamic Reduction Sauce



Reception Stations Continued



Sushi & Dim Sum Station \$22

Elaborate Display of Sushi & Sashimi with Pickled Ginger & Wasabi
Shrimp Hargow, Vegetable and Pork Potstickers and
Appropriate Dipping Sauces

Chef Attended Pasta Station \$18

Orecchetti Pasta Tossed with Garlicky White Beans, Tomatoes
& Broccoli Rabe in a White Wine Butter Sauce

Penne Pasta Marinara Tossed with Baby Arugula, Roasted Eggplant
& Garlic, Topped with Herbed Ricotta Cheese

Garnished with an Italian Bread Display with Garlic Breadsticks,
Roasted Red Peppers, Parmesan Cheese & Mixed Olives

Chef Attended Stir-Fry Station \$20

Your Choice of Beef, Chicken or Shrimp (Choose Two) Tossed
with Asian Vegetable Medley Accompanied by Steamed White Rice,
Egg Rolls & Traditional Asian Condiments

Chef Attended Griddle Station \$24

Crab Cakes Topped with Lemon & Caper Aioli

Scallop Cake Accompanied by a Creole Remoulade

Chef Attended Flambé Station \$18

(Choice of Two)

Bananas Foster, Cherries Jubilee or Pineapples Barbados

Flambéed with Bacardi 151, Sprinkled with a Cinnamon Sugar
Mixture & Served over Vanilla or Cinnamon Ice Cream

Chef Attendant Fee \$100 for every 50 guests

(may be required for some stations)

Reception Showpieces

Raw Bar

\$20 per person

Jumbo Shrimp Cocktail, Cocktail Crab Claws,
Oyster on the Half Shells & Oyster Shooters

Condiments include Raspberry Minuette Sauce, Peppered Vodka
Cocktail Sauce, Creole Remoulade, Lemon Wedges & Oyster Crackers

Garden Vegetable Crudites

\$4 per person

A Medley of Garden Vegetables Accompanied by a
Selection of Dipping Sauces

International & Domestic Cheese Display

\$6 per person

Display with Seasonal Fruit, Mixed Nuts,
Whole Grain & Dijon Mustards, Assorted Wafers

Baked Brie

\$6 per person

Wheels of Brie Topped with Chopped Pecans, Brown Sugar, then
Baked to Perfection & Served with sliced baguette & Assorted Wafers

Smoked Seafood Station

\$12 per person

An Assortment of Smoked Salmon, Smoked Trout, Smoked Mussels,

Served with Lemon Crème Fraiche, Chopped Eggs, Red Onions,
Capers & Pumpnickel Toast Points



Fresh Sliced Fruits

\$5 per person

Seasonal Slices Fruit Garnished with Berries & Yogurt Dip

Mediterranean Display

\$8 per person

Stuffed Vegetarian Grape Leaves, Hummus, Taboulleh Salad,
Feta & Olive Tapenade served with Grilled Pita & Crostini

Anitpasto Display

\$9 per person

Sliced Cappicola, Genoa, Prosciutto, Provolone, Pepperoni
and Fresh Mozzarella Cheese, Tomato in Basil Vinaigrette,
Marinated Fennel & Artichoke Hearts, Calamata Olives and Roasted
Peppers, Cannelloni Beans, Arugula & Red Onions, Diced Salami,
Offered with Crusty Breads

Dessert Buffet

\$10 per person

Chef's Assortment of Freshly Baked Cakes, Tortes & Miniature Desserts

