

## Reception Menu

\$10.00 per person per hour (Minimum of 20 guests)

Server required at \$90.00 per 20 guests

**Choice of 6 items** ~ Each additional item is \$1.50 per person

### Hot Hors d'Oeuvres

Shrimp Toast  
Blackened Chicken Bites  
Chinese Seafood Dumplings with  
Dipping Sauce  
Smoked Salmon & Dill Quiche  
Deep Fried Shrimp with Cocktail Sauce  
Sausage Stuffed Mushrooms  
Water Chestnuts with Bacon  
Coconut Chicken Fingers  
Mini Italian Meatballs Marinara  
Spinach Stuffed Mushrooms  
Cocktail Franks with Mustard  
Assorted Mini Quiches  
Grilled Sea Scallops  
Spinach & Cheese Phyllo Triangles  
Grilled Teriyaki Chicken Kebobs

### Cold Hors d'Oeuvres

Garden Vegetable Crudités with Dip  
Herb Cream Cheese Filled Endive  
Crostoni with Tomato Salsa  
Fruit & Cheese Platter with Crackers  
Smoked Salmon on Pumpernickel  
with Mustard Dill Sauce  
Deviled Eggs  
Sliced Fresh Fruit

### Carving Station Items

Baked Fleur d'Lis Ham with Pineapple Glaze ~ \$4.25 per person

Breast of Turkey with Maple Sage Gravy ~ \$4.25 per person

Pork Loin with Apple Gravy ~ \$4.25 per person

Whole Poached Salmon with Cucumber Dill Sauce ~ \$4.25 per person

Beef Tenderloin Aus Jus ~ \$12.00 per person

\*\$90.00 Carver Fee for 75-100 guests

### Add a Pasta Station ~ \$2.75 per person per selection

Penne Ala Vodka

Whole Wheat Penne with Vegetable Aioli

Farfalle with Proscuitto, Peas, Mushrooms in Basil Cream Sauce

Four Cheese Baked Pasta

Lasagna, Plain or with Roasted Vegetables

Cheese Tortellini Alfredo

\*Garlic Bread \$1.00 per person

\*Caesar Salad \$2.00 per person

*Add Viennese Treats* ~ (Select 3) \$4.00 per person

Miniature Napoleons

Fruit Tarts

Petit Fours

Miniature Canolis

Miniature Éclairs

Chocolate Dipped Macaroons

\*Chocolate Dipped Strawberries (priced accordingly)

*Add a Beverage*

Coffee, Tea & Decaf ~ \$2.25

Assorted Soda & Bottled Water ~ \$1.25

Fruit Punch ~ \$1.75

Included are the appropriate paper and plastic supplies as well as cloths & skirting for food & beverage tables. China service is available at \$2.50 per person, cloths for guests seating also available at \$2.50 each.

## *Montage Display*

(Minimum of 20 guests)

\$10.00 per person per hour

Server required at \$90.00 per 25 guests

Assorted Imported & Domestic Cheese Display  
Garnished with Fresh Fruits & Berries  
Baskets of upscale Crackers

Bread Bolles filled with your choice of:  
3 varieties of homemade dips  
Basil Pesto Aioli  
Sundried Tomato  
Spinach & Artichoke  
Roasted Red Pepper

Cubed Breads & seasoned Crostini

Antipasto Display with assorted Meats, Cheeses, Peppers, & Olives

Assorted Vegetable Crudités with Dip

Included are the appropriate paper and plastic supplies as well as cloths & skirting for food & beverage tables. China service is available at \$2.50 per person, cloths for guests seating also available at \$2.50 each.

## *Kosher Hors d'Oeuvres*

\$15 Per Person Per Hour

Choice of 6

Beef Empanada  
Beef Satay Teriyaki  
Brie & Pear Filo  
Mini Stuffed Cabbage  
Mini Cheese Calzone  
Cheese Dill Puff  
Coconut Chicken  
Chicken Marsala Puff  
Chicken Satay  
Sesame Chicken  
Chicken Skewers  
Franks in a Puff Pastry  
Seafood Stuffed Mushrooms  
Mini Phyllo Shell  
Mini Deep Dish Pizza  
Pizza Bagels  
Mini Potato Pancakes  
Mini Assorted Quiche  
Italian Sausage Puff  
Blueberry Blintz  
Spanakopita  
Beef & Vegetable Teriyaki Kabob  
Vegetable Egg Roll  
Hawaiian Chicken Kabob  
Cheese Straws  
Beef Satay

## *On The Lighter Side*

\$50.00 minimum

Includes all paper & plastic supplies, delivery & set-up

*Lite Lunch* ~ \$5.75 per person

Finger Sandwiches with Vegetable Crudités and Dip

### Select 3

Roast Beef & Herb Cream Cheese on White Bread

Shaved Ham & Dijon on Rye

Tomato & Cucumber on Pumpernickel

Shaved Turkey with Lemon-Mayo on White Bread

Mozzarella, Roasted Red Pepper & Basil on French Bread

Tuna Salad on Rye

Shrimp Salad with Fresh Dill in ¼ Pita

### *Coffee & Such*

With Cookies & Brownies ~ \$3.50 per person

With Cookies, Cheese & Crackers, Assorted Soda & Ice ~ \$4.75 per person

### *Fruits & Vegetables*

#### Domestic Cheese & Cracker Platter:

Small (feeds 20) ~ \$54.00

Medium (feeds 40) ~ \$75.00

Large (feeds 60) ~ \$115.00

#### Sliced Fresh Fruit Platter:

Small (feeds 20) ~ \$40.00

Medium (feeds 40) ~ \$75.00

Large (feeds 60) ~ \$110.00

#### Vegetable Crudités Platter with Dip:

Small (feeds 20) ~ \$40.00

Medium (feeds 40) ~ \$75.00

Large (feeds 60) ~ \$110.00

### *Afternoon Snacks*

Cookies & Brownies or Pretzels & Chips with Assorted Soda ~ \$3.25 per person

Nachos & Salsa ~ \$2.25 per person

\*Add Assorted Soda or Bottled Water for \$1.25 per person

\*Add Coffee service for \$2.25 per person

\*Add Fruit Punch for \$1.75 per person

# **BUILD YOUR OWN ONE HOUR RECEPTION**

## **Start with a Solid Foundation:**

Standard Montage \$10.00

Includes...

Imported & Domestic Cheeses with Crackers

Vegetable Crudités

Bread Bowls with Choice of Two Dips

Antipasti

## **Next, add the Stations that Appeal to your Taste Buds and your Budget:**

Add one item for a total of \$16.00/person

Add two items for a total of \$21.00/person

Add three items for a total of \$24.00/person

Add \$3.00 for each additional station

**Pasta Station** – Campanella & Penne Pasta with your choice of two sauces

Marinara

Alfredo

Pesto Cream

Bolognese with Beef a la Vodka

Grilled Vegetable Aioli(vegan)

## **Carving Station** – Choose One Item

Roast Top Sirloin of Beef

Roast Pork Loin

Roast Turkey Breast

Fleur De Lis Ham

Poached Salmon

Served with petite rolls and signature spreads

## **Mashed Potato or Baked Potato Bar**

Served with shredded cheddar cheese, sour cream & scallions, bacon pieces, butter, chili

## **Salad Bar** – Choose Three Items

Tomato & Mozzarella, Southwestern Black Bean & Corn w/ Avocado, Lentil Salad, Asian Noodle

Chicken Salad, Greek Salad, Tortellini & Broccoli Salad, Multi Grain Tabbouleh, Red Bliss &

Bacon w/ Mustard Dressing, Thai Cucumber

## **Sweet Table with Coffee & Tea Service**

Miniature Éclairs, Cream Puffs, Cannolis and Soft Baked Cookies garnished with Grapes and

Strawberries when in season

## **Beverage Choices:**

Open Bar 5.00/person includes soda & water, all mixers & fruit, stemware & ice and a professional bartender at a ration of 1:50. The retail cost of alcohol is extra.

Wine & Beverage Service \$3.00/person includes soda & bottled water, stemware, ice and a bartender at a ratio of 1:50. The retail cost of wine is extra.

Assorted Soda & Bottled Water \$1.25person. Standard Overtime Policy Applies.