**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

<table>
<thead>
<tr>
<th>Hot Hors d'Oeuvres</th>
<th>Cold Hors d'Oeuvres</th>
</tr>
</thead>
<tbody>
<tr>
<td>Shrimp Toast</td>
<td>Garden Vegetable Crudité with Dip</td>
</tr>
<tr>
<td>Blackened Chicken Bites</td>
<td>Herb Cream Cheese Filled Endive</td>
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<tr>
<td>Chinese Seafood Dumplings with Dipping Sauce</td>
<td>Crostini with Tomato Salsa</td>
</tr>
<tr>
<td>Smoked Salmon &amp; Dill Quiche</td>
<td>Fruit &amp; Cheese Platter with Crackers</td>
</tr>
<tr>
<td>Deep Fried Shrimp with Cocktail Sauce</td>
<td>Smoked Salmon on Pumpernickel with Mustard Dill Sauce</td>
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<tr>
<td>Sausage Stuffed Mushrooms</td>
<td>Deviled Eggs</td>
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<tr>
<td>Water Chestnuts with Bacon</td>
<td>Sliced Fresh Fruit</td>
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<tr>
<td>Coconut Chicken Fingers</td>
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<tr>
<td>Mini Italian Meatballs Marinara</td>
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<tr>
<td>Spinach Stuffed Mushrooms</td>
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<tr>
<td>Cocktail Franks with Mustard</td>
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<tr>
<td>Assorted Mini Quiches</td>
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<tr>
<td>Grilled Sea Scallops</td>
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<tr>
<td>Spinach &amp; Cheese Phyllo Triangles</td>
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<tr>
<td>Grilled Teriyaki Chicken Kebobs</td>
<td></td>
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</tbody>
</table>

**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 Prosciutto, 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

<table>
<thead>
<tr>
<th>Domestic Cheese &amp; Cracker Platter</th>
<th>Sliced Fresh Fruit Platter</th>
</tr>
</thead>
<tbody>
<tr>
<td>Small (feeds 20) ~ $54.00</td>
<td>Small (feeds 20) ~ $40.00</td>
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<tr>
<td>Medium (feeds 40) ~ $75.00</td>
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<tr>
<td>Large (feeds 60) ~ $115.00</td>
<td>Large (feeds 60) ~ $110.00</td>
</tr>
</tbody>
</table>

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.