



COCKTAIL RECEPTION

Upon Arrival

Domestic Cheese Display

*Wisconsin Cheddar, Provolone, NY State Swiss, Dill Havarti & Smoked Gouda Cheeses
Gourmet Crackers, Fresh Fruit Garnish*

Fresh Garden Vegetable Crudite

Assortment of Market Fresh Vegetables Served with Onion & Ranch Dips

Chef's Butler Passed Hors d'Oeuvres

Selection of Eight

Cold Selections

*Fresh Tomato and Basil Brushetta, Balsamic Syrup
Smoked Salmon, Marbled Rye, Chive Cream Cheese
Red Grape Chicken Salad, Belgium Endive
Skewered Boccocini Mozzarella, Roasted Red Pepper and Basil
Tender Asparagus Wrapped In Prosciutto
Shrimp Cocktail with Cocktail Sauce (\$1.95 Additonal)
Tuna Tartar In Cucumber Cup With Wasabi Aioli (\$1.95 Additional)*

Hot Selections

*Sesame Chicken Skewer with Teriyaki Peanut Sauce
Petit Maryland Style Crab Cake with Remoulade
Brie And Raspberry In Phyllo
Sliced Sirlion on Crostini, Shallot Jam, Crispy Onion
Vegetable Egg Roll, with Ginger Soy Dipping Sauce
Pork Potstickers, Thai Chili
Baby Spinach & Artichoke Quiche
Mini Brooklyns- Cocktail Size Pastrami And Corn Beef Reubens
Mini Cubans - Cocktail Size Ham, Pork, Swiss & Pickles
Spanikopita with Yogurt Sauce
Black Bean And Spicy Chicken Spring Rolls
Pasilla Pepper Rubbed Chicken Quesadillas
Black Bean & Corn Taquitos with Clantro Lime Sour Cream
Risotto & Goat Cheese Croquettes
Scallops Wrapped In Bacon
Cocktail Franks, Served With Dijon
Sausage and Pecorino Stuffed Mushrooms
Beef Tenderloin Kabob with Peppers & Onions
Coconut Shrimp, Mango Coulis
Baby Lamb Chops (\$2.95 Additional)*



RECEPTION

CHOP CHOP Salad Bar

Served in Edible Bowls

(Choice of Two)

Beef Steak Tomato, Bermuda Onion, Crumbled Maytag Blue Cheese & Cabernet Vinaigrette in Brick Dough
Fiesta Salad with Black Beans, Corn, Cheddar Cheese, Pico de Gallo & Tequila Lime Dressing in a Tortilla
Sesame Ahi Tuna, Rice Noodles, Julienne Vegetables & Water Chestnuts with Cusabi Dressing in a Wonton
Caesar Salad, Baby Red & Green Romaine, Shaved Locatelli Cheese, Anchovy Vinaigretts in Parmesan Tuile

Pasta Station*

(Choice of Two)

Orecchiette, Italian Sausage, Broccoli Florets, Garlic & Extra Virgin Olive Oil
Penne "Bolognese", Traditional Meat Sauce of Ground Beef, Veal & Pork
Tri Color Tortellini, Pancetta, Onions, Wild Mushrooms, Arugula, Roasted Garlic Cream
Rigatoni ala Vodka, English Peas, Pearl Onions and Crispy Prosciutto

Served with Garlic Bread and Tomato & Onion Focaccia

Carving Station*

(Choice of Two)

Carved Roasted Baron of Beef, Au Jus & Horseradish Cream
Roast Turkey, Giblet Gravy, Cranberry Sauce
Brown Sugar Glazed Virginia Ham with Bourbon Apple Compote
Sea Salt Crusted Prime Rib of Beef, Au Jus & Horseradish Cream
Accompanied With Chef's Selection of Starch, Fresh Vegetables, Dinner Rolls & Butter

Chafing Dish Station

(Choice of Two)

Mini Pierogies , Baked Clams, Spinach & Artichoke Dip, Fried Calamari
Eggplant Rollantine, or Sweet Italian Sausage & Peppers

Desserts

Viennese Table

*Chef's Assortment of Petit Fours, Cakes, Flavored Cannolis, Cream Puffs, Eclairs
Cookies, Mousse Parfaits, Rice Puddings, Brownies, Tira Mi Su*

Build Your Own Ice Cream Sundae Bar

Vanilla & Chocolate Ice Cream

Whipped Cream, Cherries, and Assorted Toppings

\$110 per Person

Inclusive of Service Charge & Tax

*Five Hour Reception Includes Premium Open Bar,
Freshly Brewed Coffee, Assorted Teas and Soft Drinks*

** Denotes Attendant Fee of \$75*