

# Reception Enhancement

## *Cold Displays*

<b>Sliced Seasonal Fruit Display</b> .....	<b>\$250</b>
<i>(Serves 50-75 people)</i>	
<b>Garden Vegetables Display with <u>Choice</u> of Ranch, Bleu Cheese or Onion Dip</b> .....	<b>\$250</b>
<i>(Serves 50-75 people)</i>	
<b>Imported and Domestic Cheese Display with Assorted Crackers and French Bread</b> .....	<b>\$285</b>
<i>(Serves 50-75 people)</i>	
<b>Imported and Domestic Cheese and Fresh Fruit Display with Assorted Crackers and French Bread</b> .....	<b>\$425</b>
<i>(Serves 50-75 people)</i>	
<b>Italian Antipasto Display with Cured Meats, Marinated Vegetables and Italian Cheeses</b> .....	<b>\$400</b>
<i>(Serves 50-75 peop)</i>	
<b>Warm Crab and Artichoke Dip Served with Bagel Chips and Soft Pretzels</b> .....	<b>\$250</b>
<i>(Serves 50-75 people)</i>	

## **Carving Stations**

*Requires a Chef Attendant @ \$150.00 per hour*

<b>Breast of Turkey</b> .....	<b>\$150</b>
<i>(Serves 35-40 people)</i>	
<b>Honey Cured Boneless Ham</b> .....	<b>\$175</b>
<i>(Serves 40-50 people)</i>	
<b>Roast Tenderloin of Beef</b> .....	<b>\$250</b>
<i>(Serves 20-30 people)</i>	
<b>London Broil</b> .....	<b>\$225</b>
<i>(Serves 40-50 people)</i>	
<b>Herbed Cured Sal</b> .....	<b>\$140</b>
<i>(Serves 15-25 people)</i>	

**All Served with Silver Dollar Rolls and Appropriate Condiments**

*All of the above items are based on One Hour Consumption*

*All Prices are subject to 18% Gratuity and 7.75% Sales Tax*

# **Cold Hors D'oeuvres**

**Per 100 pieces per selection**

<i>Salami Coronets Stuffed with Boursin Cheese</i> .....	<b>\$225</b>
<i>Smoked Salmon on Potato Cakes</i> .....	<b>\$300</b>
<i>Minced Chicken with Bleu Cheese Crumbles Tossed with Hot Sauce and served in Miniature Bouche</i> .....	<b>\$275</b>
<i>Fresh Melon wrapped in Prosciutto</i> .....	<b>\$275</b>
<i>Deviled Eggs with Caviar and Chive Stuffing</i> .....	<b>\$250</b>
<i>Jumbo Shrimp served on Ice with Cocktail Sauce and Lemon Wedges</i> .....	<b>\$375</b>
<i>Oysters on the Half Shell served on Ice with appropriate Condiments</i> .....	<b>\$325</b>
<i>Display of Crab Legs with Cocktail Sauce and Caper Mayonnaise, served with Fresh Lemon</i> .....	<b>Market Price</b>
<i>Medallions of Lobsters on Toast Points with Saffron Mayonnaise</i> .....	<b>Market Price</b>
<i>Assorted Sushi</i> .....	<b>Market Price</b>
 <i>Miniature Croissant Sandwiches stuffed with choice of: Egg Salad, Tuna Salad, Shaven Roast Beef with Boursin Cheese Spread and Watercress, Turkey with Cranberry Mayonnaise Or Shaved Ham and Swiss with Dijon or Honey Mustard</i> .....	<b>\$350</b>

*All Prices are subject to 18% Gratuity and 7.75% Sales Tax*

# *Hot Hors D'oeuvre*

*All prices are per 100 pieces*

<i>Vegetable Spring Rolls</i> .....	<i>\$275</i>
<i>Chinese Pork Dumplings</i> .....	<i>\$275</i>
<i>Chicken Hot Wings with Bleu Cheese Dip</i> .....	<i>\$250</i>
<i>Brandied Meatballs with Sour Cream</i> .....	<i>\$250</i>
<i>Assorted Miniature Quiche</i> .....	<i>\$285</i>
<i>Chicken Brochettes with Choice of Teriyaki or Spicy Peanut Sauce</i> .....	<i>\$285</i>
<i>Mini Chicken Quesadillas</i> .....	<i>\$285</i>
<i>Miniature Maryland Crab Cakes</i> .....	<i>\$325</i>
<i>Beef Brochettes with Choice of Teriyaki or Spicy Peanut Sauce</i> .....	<i>\$275</i>
<i>Mushroom Caps Stuffed with Italian Sausage and Marinara Sauce</i> .....	<i>\$275</i>
<i>Scallops Wrapped in Bacon</i> .....	<i>\$325</i>
<i>Coconut Fried Shrimp</i> .....	<i>\$375</i>
<i>Wild Mushrooms and Chevre Cheese in Pastry Puffs</i> .....	<i>\$285</i>
<i>Miniature Rubeen in Rye Pastry</i> .....	<i>\$275</i>
<i>Fontina Cheese Bites</i> .....	<i>\$265</i>
<i>Southwestern Chicken in Phyllo Beggar's Purses</i> .....	<i>\$285</i>
<i>Mini Beef Wellingtons</i> .....	<i>\$325</i>
<i>Shrimp Satay with Peanut Sauce</i> .....	<i>\$300</i>

*All Prices are subject to 18% Gratuity and 7.75% Sales Tax*

# **Action Stations Enhancements**

## ***Fajita Style Beef and Chicken***

*with Peppers, Onions and Flour Tortillas*

**\$9.00 per person**

## ***Pasta Allegro***

*Cheese tortellini, Penne and Rotini Pasta*

*Marinara Sauce, Alfredo Sauce, Garlic Pesto Sauce*

*Focaccia Bread and Chiabatta*

**\$8.00 per person**

## ***Sautéed Shrimp Scampi***

*with Garlic, White Wine, Fresh Herbs and Creamery Butter*

*Penne Pasta and fresh Grated Parmesan Cheese and Black Pepper*

**\$500 per 100 Pieces**

*Action Stations require a Chef Attendant @ \$150.00 per hour*

# **Theme Receptions**

*Minimum of 30 persons*

## ***The Rat Pack Reception***

*Display of Domestic Cheeses and Fresh Garden Vegetables*

*Gourmet Italian Style Submarine Sandwiches*

*Carved Roast Beef and Turkey\**

*Mini Burgers with all the condiments*

*Franks in a Blanket*

*Buffalo Style Chicken Wings*

*Chili Cheese Fries*

*Soda Fountain with Root Beer Floats, Cherry Cokes\**

*Banana Splits and Ice Cream Sundaes\**

**\$32.00 per person**

*Attendant Required @ \$150.00 Each*

*All of the above items are based on **One Hour** Consumption*

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# **Themed Receptions**

*Minimum of 20 Persons*

## ***South of the Border***

*Array of Garden Fresh Vegetables and Fresh Seasonal Fruits with Yogurt Dipping Sauce  
Tortilla Chips with Spicy and Mild Salsa and Chili Con Queso  
Seafood Ceviche with Grapefruit and Jalapeno Marinade*

## ***Beef and Chicken Fajita Station***

*Mini Taco Bar with all Appropriate Condiments including Guacamole, Sour Cream  
Diced Tomatoes, Diced Onions, Shredded Cheddar Cheese and Shredded Lettuce  
Refried Beans  
Cheese and Green Chili Quesadillas  
Mini Chicken Taquitos*

*Fried Sopapillas with Ground Cinnamon and Sugar*

*Fresh Fruit Flan*

***\$35.95 per person***

*Freshly Brewed Regular, Decaffeinated Coffee*

*Iced Tea and Assorted Sodas*

*All Prices are subject to 18% Gratuity and 7.75% Sales Tax*