

RECEPTION PACKAGES

Cold Hors d'oeuvres

Vegetable Tray with Dill Dip
Cheese and Fruit Tray with Crackers
Assorted Finger Sandwiches
Smoked Turkey with Herbed Cheese Pinwheels
Tomato Basil Bruchetta
Herb Infused Hummus with Toasted Pita
Petit Fours

Hot Hors d'oeuvres

Chicken Fingers with Honey Mustard and Barbeque Dipping Sauce
Chicken Potstickers
Southwest Chicken Quesadillas
Swedish Meatballs
Italian Meatballs
Cocktail Pizzas
Assorted Quiche
Chinese Egg Rolls with Plum Sauce
Spinach Artichoke Dip served with French Bread Rounds
Spanakopita
Cheese Straws
Jalapeno Cheese Sticks served with Salsa con Crema
Apricot & Pecan Brie en Croute

Selection I	2 Hot Items and 3 Cold Items	\$14.00 per person
Selection II	3 Hot Items and 3 Cold Items	\$16.00 per person
Selection III	4 Hot Items and 4 Cold Items	\$18.00 per person

**Food to be replenished for a 90 minute period.
Requires a minimum of 40 guests.**

RECEPTION TRAYS & DISPLAYS

"Chef's Cheese & Fruit Tray"

Assorted Cheeses with Sliced Seasonal Fruit
Served with Assorted Crackers
\$135.00 (serves 50 guests)
\$245.00 (serves 100 guests)

"Cold Cut Tray"

Sliced and Rolled Roast Beef
Ham, Turkey Breast, Capicola, and Salami
Accompanied by an Assortment of Rolls
and Condiments
\$165.00 (serves 50 guests)

"Chef's Fresh Vegetable Tray"

Fresh Broccoli, Carrots, Celery
Cherry Tomatoes, Cauliflower and Olives
Accompanied by Dill Dip
\$85.00 (serves 50 guests)

"International Cheese Board"

Brie, Gouda, Havarti, and Cheddar Cheeses
Garnished and served with
Assorted Crackers
\$135.00 (serves 50 guests)
\$245.00 (serves 100 guests)

"Antipasto Display"

Salami, Capicola, Pepperoni
Marinated Artichokes, Mushrooms and
Vegetables, Roasted Red Peppers
Kalamata Olives, Italian Cheeses and
Garlic Bread Sticks
\$135.00 (serves 50 guests)
\$245.00 (serves 100 guests)

"Bread Pudding Dessert Tray"

Bread Pudding with Bourbon Pecan Sauce
\$75.00 (serves 35-40 guests)

RECEPTION HORS D'OEUVRES

Cold Hors d'oeuvres

Deviled Eggs.....	\$45.00
Cheddar Cheese Ball.....	\$50.00
Tomato Basil Bruchetta.....	\$50.00
Herb Infused Hummus served with Toasted Pita.....	\$55.00
Spirals of Smoked Turkey with Herb Cream Cheese Wraps.....	\$55.00
Assorted Finger Sandwiches filled with Ham Salad, Tuna Salad, or Pimento Cheese.....	\$55.00
Cheese Cake Tartlets.....	\$65.00
Petit Fours.....	\$65.00
Pastry Shells Stuffed with Herb Cheese, Crab Mousse, Spinach Artichoke.....	\$65.00
Assorted Mini Desserts in Filo Pastry.....	\$85.00
Gourmet Dessert Display.....	\$95.00
Smoked Salmon served with capers, lemons, whipped cream cheese, chopped egg, and onion.....	\$195.00
Jumbo Shrimp.....	Market Price

Hot Hors d'oeuvres

Jalapeno Cheese Sticks served with Salsa con Crema.....	\$55.00
Cajun Fried Catfish served with Remoulade Sauce.....	\$55.00
Chicken Drumettes served with Bleu Cheese and Ranch Dressing.....	\$60.00
Egg Rolls served with Chinese Mustard and Plum Sauce.....	\$60.00
Swedish Meatballs.....	\$65.00
Italian Meatballs.....	\$65.00
Spicy Cheese Straws.....	\$65.00
Assorted Petit Quiche.....	\$70.00
Party Size Country Ham Biscuits.....	\$70.00
Spinach Artichoke Dip served with Toast Rounds.....	\$70.00
Cocktail Pizzas.....	\$75.00
Crispy Chicken Fingers served with Honey Mustard and Barbeque Dipping Sauce.....	\$75.00
BBQ Baby Back Ribs (Pork Ribs).....	\$80.00
Spanikopita.....	\$85.00
Mini Crab Cakes.....	\$85.00
Southwest Chicken Quesadillas.....	\$95.00
Chicken Potstickers served with Plum Sauce.....	\$100.00
Chicken Cashew Spring Roll.....	\$100.00
Nathans Slider Hotdogs.....	\$105.00
Apricot & Pecan Brie en Croute.....	\$110.00
Buffalo Chicken Spring Roll served with Bleu Cheese and Ranch Dressing.....	\$110.00
Beef Hibachi Skewers.....	\$120.00
Crab Rangoon.....	\$120.00
Mushroom Vol Au Vent.....	\$120.00
Beef Wellington en Croute.....	\$140.00
Crab & Shrimp Dip served with Pita Chips.....	\$195.00

All hors d'oeuvres priced per 50 pieces.

A customary 20% taxable service charge and current sales tax will be added to all prices.
 All prices subject to change.

RECEPTION ACTION STATION

"Stir Fry Station"

Chicken, Beef, Pork, Shrimp
Stir Fry Vegetables
Lo Mein Noodles
Soy Sauce, Duck Sauce, Spicy Mustard
\$7.95

"Fajita Station"

Chicken and Beef
Peppers & Onions
Shredded Cheese, Pico De Gallo
Sour Cream
Flour Tortillas
\$7.95
Add Shrimp: \$2.95

"Pasta Station"

Cheese Filled Tortellini
Bowtie Pasta
Marinara Sauce
Pesto Cream Sauce
\$4.75

Add Sautéed Shrimp: \$2.95
Add Grilled Chicken: \$1.95
Add Grilled Chicken and
Sautéed Shrimp: \$3.95

"Dessert Station"

Bananas Foster
Cherries Jubilee
\$6.95

Each action station requires a \$35 attendant fee per hour.

One attendant is required per every 75 guests.

Action Stations must be accompanied by other reception items or meals.

CARVING STATIONS

"Herb Roasted Pork Loin"

\$75.00 (serves 30 guests)

"Smoked Turkey Breast"

\$125.00 (serves 50 guests)

"Carved Top Round of Beef"

\$195.00 (serves 60 guests)

"Baked Boneless Ham"

\$135.00 (serves 50 guests)

"Roast Tenderloin of Beef"

\$325.00 (serves 30 guests)

"Carved Prime Rib of Beef"

\$250.00 (serves 40-50 guests)

All Carving Station Meats will be carved in the room and served with rolls and appropriate sauces and condiments.

Each carving station requires a \$35 carver fee per hour.

Carving Stations must be accompanied by other reception items or meals.
