



Receptions

Cold Hors D'Oeuvres

(priced per 50)

Assorted Cold Canapes	\$100
Seafood Salad in Phyllo Shell	\$100
Stuffed Artichokes	\$100
Marinated Scallops with Dill	\$100
Mini Chicken Galantine	\$75
Traditional Jumbo Shrimp Cocktail	\$125
Salmon/Seafood Roulades	\$125

Hot Hors D'Oeuvres

(priced per 50)

Meatballs Marinara	\$100
Miniature Quiche Tartlettes	\$75
Chinese Spring Rolls	\$100
Jalapeño Poppers.....	\$100
Fried Chicken Tenderloins	\$100
Mini Beef Wellington.....	\$125
BBQ Bacon-wrapped Scallops	\$125
Assorted Miniature Kebabs.....	\$125
Sesame Crusted Scallops	\$125
Stuffed Shrimp	\$200
Oysters Rockefeller	\$125
Chicken Tenderloin Satay	\$150
Clams Casino	\$125
Grilled Lamb Chops	\$150
Maryland Style Crab Cake	\$150
Duck and Black Bean Quesadilla.....	\$100
Bacon-wrapped Shrimp.....	\$125

Displayed Presentations

International Cheese and Fruit Mirrors (serves 25)	\$75
Fresh Vegetable Crudite and Dip Mirrors (serves 25)	\$65
International Cheese and Fruit Mirror (serves 60)	\$150
Garden Fresh Crudite Mirror (serves 60)	\$135
Baked Cabernet Brie Wheel served with French Bread and Pita Wedges (serves 40)	\$150
Smoked Salmon with hard-boiled eggs, red onion, capers, flavored cream cheeses and baguettes (serves 20).....	\$120

Reception Specialty Stations

Southwest Fiesta Sizzled Chicken Breast and southwest spices served on mini flour tortillas with julienne red and green peppers, guacamole, salsa and sour cream, accompanied by refried beans and shredded cheddar cheese. \$7/person

Three-tiered Mirror Display Imported cheeses, fruits and vegetables accompanied by assorted house dips \$4/person

Antipasto Presentation To consist of capicola, albacore tuna, fresh mozzarella and provolone cheeses with artichoke hearts, olives, tomatoes, grilled portabello mushrooms and roasted peppers served with balsamic vinaigrette. \$6/person

Fiesta Nacho Grande Bar Tri-colored tortilla chips lavishly displayed in a sombrero accompanied by fresh salsa, guacamole dip, and other toppings..... \$6/person

Neptune Bar A lavish presentation of smoked salmon, shrimp cocktail, crab claws, oysters and clams on the half shell, served with an assortment of sauces. (based on five pieces per person) \$22/person

Farmers Market (minimum 125 ppl) An abundant display of imported cheeses, fresh fruits, garden vegetables, freshly baked international breads and oils. Colorfully presented on a large round table accompanied by spreads and house dips. \$5.25/person

Additional items to accompany Farmers Market

Prosciutto, grilled portabellas, fresh mozzarella. \$3/person

Hummus & pita, summer sausage, baked brie. \$3/person

Italian antipasta skewers, artichoke hearts, sundried tomato, fresh mozzarella and Kalamata olives..... \$3/person

Assorted Dessert and Flavored Coffee Station

(based on four pieces per person)

Dessert Bars..... \$7/person

Mini Pastries
 \$11/person |

Chocolate Fountain Station (available in milk, white or dark)

Fountain Rental
 \$400 |

Chocolate Fountain fixens to include pretzel rods, marshmallows, fresh fruit, cookies, potato chips, rice krispy treats..... \$6/person

Action Stations

Based on minimum 50 people, 90 minutes of service.

Italian Flair Assorted pastas prepared to order with a variety of freshly prepared italian sauces, prima vera vegetables, baby shrimp, diced pepperoni and seasoned breads..... \$10/person

Shrimp Sauté Jumbo shrimp, sautéed with an assortment of sauces to include scampi, pernod and garlic cream accompanied by rice pilaf. \$16/person

The Carvery

Tenderloin of Beef Accompanied by horseradish sauce, pommery mustard and freshly baked silver dollar rolls. \$18/person

Country Glazed and Cured Ham Honey baked ham accompanied by a variety of mustards and chutneys with homestyle buttermilk biscuits
 \$7/person |

Roasted Tom Turkey Accompanied by sage mayonnaise and cranberry chutney served with freshly baked silver dollar rolls. \$7/person

Roasted Sirloin of Beef Accompanied by pommery mustard, horseradish sauce, homemade potato chips and served with multi-grain hard rolls. \$9/person

Roasted Stuffed Tenderloin of Beef Spinach and Asiago cheese with roasted peppers, slowly roasted served with Merlot demiglace and horseradish sauce..... \$20/person

Roasted Prime Rib Slowly roasted and carved, served with horseradish sauce, au jus, homemade potato chips and silver dollar rolls. \$14/person

Cooking Stations are available exclusively as an enhancement for receptions. They are not intended as replacement for a meal function.

Additional charges will apply for plated meal functions.

One complimentary chef per reception. For each additional chef needed, a \$50 charge will apply.

All prices are subject to applicable service charge and tax.

