

Cocktail Reception

These packages must be combined with a full Dinner Selection.

Bronze Package

Stationary

Cheese and Cracker Display

Passed Hors d' Oeuvres:

Italian or Swedish Mini Meatballs
Bruschetta
*with Tomato, Buffalo Mozzarella
and Fresh Basil*

\$12.95 per Guest

Silver Package

Stationary

Cheese and Cracker Display

Passed Hors d' Oeuvres:

Spanakopita Spinach and Cheese
Chicken Dijon Roulette with
A Tangy Buttermilk Ranch Dip
Beef Steak and Cheese Spring Rolls
with Chipotle - Mayo Sauce

\$21.95 per Guest

Gold Package

Stationary

Assorted Breads and Spreads

Passed Hors d' Oeuvres:

Sesame or Coconut Crusted Chicken Tenders
with Choice of Sweet & Sour or Thai Dipping Sauce
Vegetable Spring Rolls with
Ginger and Soy Dipping Sauce
Mozzarella Sticks
with a Marinara Sauce

\$22.95 per Guest

Platinum Package

Stationary

Italian Antipasto Display

Passed Hors d' Oeuvres:

Mini Crab Cakes with
Remoulade Sauce
Maple Glazed Bacon Wrapped Scallops
Mini Beef Wellington

\$24.95 per Guest

Shrimp Cocktail Served with Spicy Cocktail Sauce and Fresh Lemon
(Market price value)

*All items will be displayed stationary if guest count is under 100 people
or an Extra Server Fee will be applied*

Stationary Displays Based on Guaranteed Guest Count

**** All Food and Beverage Items are Subject to a 20% Administrative Fee and 7% State and Local Tax ****

Consumption of Raw or Undercooked Meat, Poultry, Fish or Egg Products May Increase Risk of Food Borne Illness

2018



HORS D'OEUVRES

Butlered Hors d'Oeuvres

Prices listed below are per person. Please select a minimum of two appetizers

- ❖ Italian or Swedish Meatballs \$3.00
- ❖ Mini Chicken Cordon Bleu, Ranch or Honey Mustard Dip \$4.00
- ❖ Brushetta, Tomato, Buffalo Mozzarella and Fresh Basil \$5.00
- ❖ Spanikopita, Spinach & Cheese Phyllo Dough \$5.00
- ❖ Beef Franks in Blankets, Spicy Ketchup Dip \$5.00
- ❖ Crispy Pork Pot Stickers, Honey Soy Dipping Sauce \$5.00
- ❖ Vegetable Spring Rolls, Ginger Soy Dipping Sauce \$5.00
- ❖ Battered Yuca Fries, Chipotle- Barbeque Sauce \$5.00
- ❖ Sweet Corn Fritters, Spicy Honey Aioli \$5.00
- ❖ Beef, Chicken or Vegetable Turnover Empanadas \$6.00
- ❖ Crab Rangoon, Sweet and Sour Sauce \$7.00
- ❖ Mozzarella Sticks, Marinara Sauce \$7.00
- ❖ Beef, Chicken or Vegetable Quesadillas \$7.00
- ❖ Antipasto Skewers \$7.00
- ❖ Chicken Dijon Roulade, Tangy Buttermilk Ranch dip \$7.00
- ❖ Satay Chicken Teriyaki Skewers \$7.00
- ❖ Mini Crab Cakes, Remoulade Sauce \$7.00
- ❖ Stuffed Jalapenos Peppers \$7.00
- ❖ Beef Steak and Cheese Rolls, Chipotle-Mayo Sauce \$7.00
- ❖ Mini Beef Wellington \$7.00
- ❖ Maple Glazed Bacon wrapped Scallops \$7.00
- ❖ Shrimp Cocktail, Spicy cocktail Sauce \$7.00
- ❖ Coconut Crusted Chicken, Sweet & Sour Chutney \$7.00
- ❖ Satay Beef Teriyaki Skewers \$7.00
- ❖ Vegetable Stuffed Mushrooms \$9.00
- ❖ Sesame Chicken Tenders, Thai Sauce \$9.00

Displayed Hors d'Oeuvres

Crudité

Fresh local farm vegetables to include Carrot Sticks, Red Peppers, Celery, Broccoli, Zucchini, Yellow Squash, Roma Tomatoes served with a Ranch or Blue Cheese Dressing Dip \$5.00

Mediterranean Display

Hummus, Carrots, Red Peppers, Celery, Tomatoes, Black Clemente Olives and Grilled Pita Bread \$6.00

Chef's Cheese Display

A selection of International and Local Organic Cheeses to include: Port Wine Cheese Spread, Sharp Cheddar, Swiss and Pepper Jack served with an Assortment of Artisan Crackers \$6.00

Fresh Fruit Display

An Assortment of Sliced Seasonal Fresh Fruit and Organic Driscoll's Farm Sweet Berries \$7.00

Assorted Breads and Spreads Display

A savory presentation of Gourmet Spreads to include: Hummus and Tabouli, Black Olive Tapenade, White Bean Spread, Spicy Red Pepper Rouille, Crab Spread, Spinach and Artichoke Dip served with Fried Wontons, House Fried Salted Tortillas, Artisan French Baguettes and Bread Sticks \$8.00

Italian Antipasto Display

A mouthwatering display of Italian favorites including: Thinly sliced Prosciutto, Capicola, Salami, Mortadella, Pepperoncinis, Marinated Vegetables, Provolone Cheese and Masculine Greens With Extra Virgin Olive Oil and Balsamic Vinaigrette Served with Garlic Toast Points \$9.00

Mashed Potato Bar

A Mashed Potato display complete with the following toppings: Cream Cheese, Sour Cream, Butter, Bacon Bits, Caramelized Onions, Crumbled Bleu Cheese and Fresh Chives \$10.00

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