



Receptions

Choose 1 or 2 hours

Hors d'oeuvres

Choice of six:

Chilled Items

Sesame Chicken with Honey Mustard Sauce
Pepper Crusted Filet of Beef on Brioche Crostini with Horseradish Cream Sauce
Seven Layer Smoked Salmon
Lobster Ceviche with Yucca Chips
Grilled Ancho Chile Shrimp with Roasted Corn Aioli
Tomato Mozzarella Skewers with Fresh Basil
Caramelized Apple & Goat Cheese Bruschetta
Tomato Bruschetta
Crudité Bundles with Gorgonzola Dressing

Hot Items

Jamaican Jerk Chicken Skewers with Plum sauce
Moroccan Chicken Skewers with Apricot Glaze
Seared Chicken Sate with Thai Peanut Sauce
Chicken Mango Sausage wrapped in Puff Pastry with Grain Mustard
Korean BBQ Beef Skewers
Franks wrapped in Puff Pastry
New Zealand Lamb Chops with Mint Jelly
Fork of Diver Scallop with Walnut Oil Citrus Confit
Maryland Crab Cakes with Chipotle Sauce
Salmon and Potato Croquette with Remoulade Sauce
Wild Mushroom Crostini with Fresh Thyme

Enhancements

Each of the below stations must be in addition to a package and cannot be ordered separately.

*The noted enhancements call for an attendant and require a fee.

Cheese & Crudité

Seasonal Vegetables surrounding House-Made Dips with a variety of Fine Cheese accompanied by Assorted Crackers and Bread

Sushi*

An array of Sashimi and Sushi Rolls with Wasabi and Pickled Ginger made to order by our Certified Sushi Chef

Antipasto

Genoa Salami, Pepperoni, Marinated Mushrooms, Roasted Red Peppers, Black and Green Olives, Artichoke Hearts, Pepperoncini, Mozzarella and Provolone Cheeses, Italian Bread and Bread Sticks

Mediterranean

A variety of Mediterranean Cheeses, Hummus, Baba Ganoush, and Tzatziki accompanied by Toasted Pita Chips, Imported Olives and Dried Fruits

Tuscany Table

Sliced Italian Cured Meats and Sausage, Aged Provolone, Fresh Mozzarella, Tomato and Basil Salad, White Bean & Fennel Salad, Marinated Roasted Vegetables, Artichoke Heart Salad, Stuffed Grape Leaves, Marinated and Cured Olives, Sundried Tomato & Roasted Garlic Spread, and Rosemary-Infused Olive Oil Tapenade Accompanied by Assorted Crostinis, Focaccia and Breadsticks

Carving Board*

Choice of two:

Wild Thyme and Sage Rubbed Breast of Turkey , served with Granny Apple Napa Cabbage Slaw
Oven-Roasted Filet of Beef Served with Caramelized Onion Demi-Glace
Black Tellicherry Peppercorn-Rubbed New York Sirloin
Carolina Barbecued Boneless Chicken, served with Tomato and Onion Platter

Stir-Fry Creations*

Szechwan Chicken with Yellow Bell Peppers, Snow Peas and Carrots
Stir Fry Tofu with Baby Corn, Broccoli Bok Choy and Bell Peppers
Accompanied by Jasmine White Rice

Italian Station*

Cheese Tortellini served with
Roasted Garlic Parmesan Sauce or Chunky Tomato Ragu Sauce
accompanied by Asparagus Tips, Sundried Tomatoes, Roasted Portabella Mushrooms,
Black Olives, Sweet And Hot Italian Sausage, and Sautéed Bell Peppers and Onions.
Served with Classic Caesar Salad and Grilled Focaccia

Raw Bar

Jumbo Shrimp, Oysters and Little Neck Clams
Served with Fresh Lemon, Cocktail Sauce & Remoulade

Beverage Packages

Assorted Beverages

Includes Freshly Brewed Starbucks® Regular and Decaffeinated Coffee,
Assorted Tazo® Teas, Assorted Juices and Soda

Beer & Wine

One hour
Two hours
Three hours
Four hours

Premium Brand Liquor

One hour
Two hours
Three hours
Four hours

Top Shelf Liquor

One hour
Two hours
Three hours
Four hours