

RECEPTIONS

Perfect for any cocktail hour or as a starter before the first course.

(DISPLAYS)**Anti Pasto**

Display of Italian & Domestic Meats & Assortment of Olives:
Prosciutto, Mortadella, Genoa Salami, Ham & Turkey.
Kalamata Olives, Marinated Green & Black Olives.

Small (Serves 25) \$180.00 Medium (Serves 50) \$280.00 Large (Serves 75) \$340.00

International and Domestic Cheese

Mozzarella, Cheddar, Chevre, Havarti, Swiss, Gouda,
Brie, Manchego, Gorgonzola
Served w/ Crackers

Small (Serves 25) \$150.00 Medium (Serves 50) \$225.00 Large (Serves 75) \$240.00

Gourmet Crudités

Assortment of Fresh Cut Vegetables,
Carrots, Celery, Broccoli, Squash & Zucchini.
Served w/ Ranch or Dill Dip

Small (Serves 25) \$150.00 Medium (Serves 50) \$185.00 Large (Serves 75) \$240.00

Seasonal Fresh Fruit

Attractive Display of Seasonal Fresh Fruit

Small (Serves 25) \$150.00 Medium (Serves 50) \$185.00 Large (Serves 75) \$240.00

Pita and Hummus

Toasted Pita & Hummus Platter w/ Cucumber,
Red Onion, Tomato, Feta Cheese & Yogurt Sauce

Small (Serves 25) \$75.00 Medium (Serves 50) \$125.00 Large (Serves 75) \$175.00

BREAKFAST

LUNCH

DINNER

BREAKS

RECEPTIONS

BEVERAGES

POLICIES

BREAKFAST

LUNCH

DINNER

BREAKS

RECEPTIONS

BEVERAGES

POLICIES

STANDARD HORS D'OEUVRES

COLD HORS D'OEUVRES

- Cucumber Sandwiches
- Crostini with Assorted Toppings
- Asparagus Wrapped w/ Prosciutto
- Goat Cheese Pastry Shells,
\$50.00 per tray (25 pieces)

HOT HORS D'OEUVRES

- Beef or Chicken Satay
 - Miniature Quiche
 - Buffalo Chicken Wings
 - Pork or Vegetable Egg Roll
 - Pork Pot stickers
 - Fried Ravioli
 - Meatballs
 - Mini Tacos
- \$50.00** per tray (25 pieces)

PREMIUM HORS D'OEUVRES

COLD

- Asparagus Wrapped in Smoked Salmon
 - Crabmeat w/ Cucumber
 - Ahi Tuna on Wonton
 - Smoked Salmon Canapé
- \$75.00** per tray (25 pieces)

HOT

- Mini Beef Wellingtons
 - Scallops Wrapped in Bacon
 - Crab Cakes
 - Crab Rangoon
 - Coconut Shrimp
- \$75.00** per tray (25 pieces)

ELITE ADDITIONS

- Jumbo Shrimp
 - Clams
 - Green Lit Mussels
 - Oysters on the half shell
- \$48.00** per dozen

BREAKFAST

LUNCH

DINNER

BREAKS

RECEPTIONS

BEVERAGES

POLICIES

RECEPTION STATIONS

Jazz Up Your Event with
Your Own Private Chef
(Maximum of 60 Minutes)
\$65 Flat Private Chef Fee

CARVING STATIONS

Beef Tenderloin (Serves 25) \$310.00
Cedar Planked Salmon (Serves 25) \$240.00
Roasted Turkey Breasts (Serves 35) \$210.00
Sugar Glazed Baked Ham (Serves 50) \$240.00
Caribbean Brined Pork Leg (Serves 35) \$275.00
Roasted Beef Top Round (Serves 100) \$450.00

ACTION STATIONS

- Hand Tossed Salad Station
Caesar and Spring Mix
\$5.00 per person
- Fresh Tossed Pasta Station
Penne Chicken Alfredo
Vegetable Bowtie Marinara
\$9.00 per person
- Chicken Teriyaki
Pork Sweet & Sour Stir Fry
\$9.00 per person
- Shrimp and Spinach Dip
\$30.00 per quart
- Shrimp Scampi
Sautéed in Garlic & Olive Oil
\$15.00 per person

SUSHI

MAKI ROLLS

- California Roll
 - Crab Meat Avocado Cucumber
- Spicy Tuna Roll
 - Ahi Tuna, Cucumber, Spicy Sauce
- Eel Roll
 - Eel, Avocado, Sweet Glace Sauce
- Philadelphia Roll
 - Smoked Salmon, Cream Cheese, Avocado
\$20.00 Per Roll (8 piece)

NIGIRI DISPLAY

- Ahi Tuna
- Smoked Salmon
- Fresh Water Eel
- Red Snapper
- Shrimp
- Sweet Egg
\$5.00 per Piece