

RECEPTION

Platters & Displays

Market Vegetable Crudités & Assorted Dips	\$ 4 pp
Hot Artichoke & Blue Cheese Dip, Grilled Flat Bread	\$ 5 pp
Middle Eastern Mezze Platter w/ Hummus, Baba ghanoush, Cured Black Olives, Roasted Artichokes & Grilled Pita Bread Triangles	\$ 6 pp
Crispy Fried Calamari w/ Spiced Chipotle Mayo	\$ 6 pp
International Cheese Display w/ Premium Crackers & French Bread	\$ 6 pp
Wheel of Camembert, served warm – Assorted Breads, Grapes, Walnuts & Dried Fruit, <u>MINIMUM 24 persons</u>	\$ 7 pp
Antipasto Platter of Grilled & marinated Vegetables w/ Bocconcini Cheese	\$ 7 pp
Cold Epicurean Smoked Salmon Platter, Pumpnickel Bread & Condiments	\$ 10 pp
Seasonal Oyster Station, Based on 5 Pieces per Person Assorted Condiments	\$ 18 pp
Champagne poached Shrimp Pyramid (100 pcs), Lemons & Cocktail Sauce	\$ 275.00

Hot Hors d'Oeuvres: per dozen

Polenta, Italian Sausage & Melted Provolone	\$ 24
Sea Scallops wrapped in Bacon	\$ 28
Grilled Jumbo Tiger Shrimp on Bamboo Skewer in Garlic Butter	\$ 28
Seared Rare Beef Tenderloin, Horseradish Aioli on Crouton	\$ 28
Chicken Satays w/ Asian Peanut Dip	\$ 24
Beef Satays w/ Teriyaki & Sweet Chili Dip	\$ 24
Wild Mushroom Ragout, Fresh Chives in a Phyllo Cup	\$ 24
Sausage Rolls & HP Sauce Dip	\$ 20
Caramelized Onion, Goat Cheese & Grilled Chicken Mini Pizza	\$ 20
Vegetarian Spring Rolls w/ Thai Dip	\$ 20
Mini Beef Wellington in Puff Pastry	\$ 24
Thai Crab Cakes, Sweet Chili Dip	\$ 28

Cold Canapés: per dozen

Genoa Salami Cornet w/ Pommery Mustard & Caramelized Onions	\$ 18
Camembert & Walnut	\$ 18
Bruschetta served w/ Garlic Focaccia	\$ 18
Prosciutto & Melon w/ Fresh Mint	\$ 18
PEI Mussels	\$ 20
House Pate w/ Cumberland & Sauce	\$ 24
Smoked Salmon Rosettes w/ Dill Cream Cheese	\$ 24
Bocconcini, Olive & Cherry Tomato on Mini Skewers	\$ 24
Lobster Medallions & Red Pepper Aioli	\$ 30

MINIMUM OF 32 PEOPLE REQUIRED FOR ALL RECEPTION MENUS

PRICES SUBJECT TO TAXES AND GRATUITIES

And morepricing per dozen unless noted; per person (p.p.)

Chicken Wings

Your Choice of Finishing \$12

Chicken Fingers

with Plum & Honey Garlic Sauce \$18

Swedish Meatballs

Tossed in a Spicy BBQ Sauce \$18

Texas Snake Bites

Chicken Tenderloins Breaded with Chili Flakes, Chive Dip \$18

Chicken & Shrimp Spring Rolls

with Sweet Chili Dipping Sauce \$24

Prosciutto Pinwheel

Italian Ham & Basil Cream Cheese in Soft Tortilla Shell \$26

Grilled Tiger Shrimp on Bamboo Skewer

Mango Dipping Sauce \$30

BBQ Ribs

St. Louis Style, 2-Bone Rib Basted with our Smoky BBQ Sauce \$36

Chicken Kabobs

Chicken, Bell Peppers & Onion Basted with our Smoky BBQ Sauce \$36

Mini Reuben Sandwiches

Smoke Meat, Sauerkraut & Swiss Cheese on Rye Bread \$36

Thai Crab Cakes

Mango Dipping Sauce \$42

6' Meat Lovers Pizza

with Bacon, Pepperoni, Ham & Cheese \$4 p.p.

Nacho Chips & Salsa Basket

Corn Chips served with our Bruschetta Salsa \$4 p.p.

Raw Vegetable Platter with Dip

Carrot, Celery, Cucumber, Mushrooms, Peppers & Zucchini \$4 p.p.

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