

## RECEPTIONS

### *COLD HORS D'OEUVRES*

#### ICE SCULPTURES

With advance notice, our talented Chefs can provide custom designs and elaborate works of art to enhance your festive event.  
Priced per custom design

#### SEAFOOD

Presented on Ice with Lemon Wedges, Spicy Cocktail Sauce, Horseradish Sauce, Remoulade, Hot Sauce, Mignonette Sauce and Oyster Crackers  
Priced per piece - 50 piece minimum

Little Neck Clams on the Half Shell  
2.50

Seasonal Oysters on the Half Shell  
3.50

Chilled Jumbo Shrimp or Alaskan Snow Crab Claws  
4.50

Lobster Medallions  
6.00

#### SUSHI – CALIFORNIA ROLLS

A Fine Assortment of Handmade Tuna, Salmon, Smoked Eel, Sweet Shrimp, California Rolls, Pickled Ginger, Wasabi and Soy Sauce  
4.00 per piece - 50 piece minimum

\*Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase the risk of foodborne illness.

Guarantee must be within 3% of room set.  
Prices are exclusive of 20% service charge and 6% tax.



### BRUSCHETTA DISPLAY

Fresh Plum Tomato with Garlic, Basil and Olive Oil, Feta and Spinach, Artichoke and Red Pepper, Eggplant Caponata, Olive Tapanade, Hummus, Pita Wedges and Grilled Garlic Rubbed Italian Bread

Small	(Serves up to 20)	100.00
Medium	(Serves up to 40)	190.00
Large	(Serves up to 80)	360.00

### ANTIPASTO DISPLAY

Assorted Grilled Vegetables, Marinated Mushrooms, Mozzarella and Provolone Cheese, Artichokes, Olives, Sliced Italian Meats, Focaccia and Sliced Italian Bread

Small	(Serves up to 20)	140.00
Medium	(Serves up to 40)	270.00
Large	(Serves up to 80)	520.00

### GRILLED VEGETABLES

Marinated and Grilled with Olive Oil, Fresh Herbs and Balsamic Glaze

Small	(Serves up to 20)	95.00
Medium	(Serves up to 40)	150.00
Large	(Serves up to 80)	260.00

### CHEESE

Imported and Domestic Cheese Variety, Premium Cracker Assortment, Lavosh and Sliced French Bread

Small	(Serves up to 20)	120.00
Medium	(Serves up to 40)	230.00
Large	(Serves up to 80)	440.00

### CRUDITE

A Seasonal Medley of Fresh Vegetables

Choose two of the following dips:

Onion, Bleu Cheese, Green Goddess, Roasted Garlic, Spinach, Ranch, Roasted Pepper or Sun Dried Tomato

Small	(Serves up to 20)	65.00
Medium	(Serves up to 40)	120.00
Large	(Serves up to 80)	220.00

### SLICED FRESH SEASONAL FRUITS AND BERRIES

Presented with Marshmallow Cream Cheese Dip

Small	(Serves up to 20)	105.00
Medium	(Serves up to 40)	200.00
Large	(Serves up to 80)	380.00



**COLD CANAPÉS**

(Minimum order of 50 pieces combined)

Prosciutto, Melon and Parmesan Cheese  
3.75 per piece

Fresh Fruit Drizzled with Aged Balsamic Vinegar  
3.25 per piece

Carrot Ginger Soup Shooter  
3.00 per piece

Gazpacho Shooter  
3.00 per piece

California Roll with Wasabi and Ginger  
4.00 per piece

Crab Louie Spoon  
4.50 per piece

Tuna Tartar Spoon  
4.75 per piece

Oyster Shooter  
4.00 per piece

Beef Carpaccio, Shaved Parmesan, Truffle Oil Crostini  
4.00 per piece

Asian Chicken Salad in Cucumber Cup  
3.00 per piece

Jumbo Shrimp Cocktail Skewer  
4.75 per piece

Spicy Grilled Shrimp and Pineapple Skewer  
5.00 per piece

Tomato Mozzarella Boat  
3.75 per piece

Chipotle Deviled Egg  
2.75 per piece

Smoked Salmon and English Cucumber on Rye Chip  
3.75 per piece

Mini Lobster Salad Tacos  
5.00 per piece

Mini Vegetable Tacos  
3.75 per piece

Guarantee must be within 3% of room set.  
Prices are exclusive of 20% service charge and 6% tax.

### **HOT HORS D'OEUVRES**

(Minimum order of 50 pieces combined)

Artichoke, Olive Tart  
2.50 per piece

Spanikopitas  
2.75 per piece

Vegetable Spring Roll  
2.75 per piece

Brie and Raspberry Purse  
3.25 per piece

Mini Deep Dish Pizza (Plain and Pepperoni)  
2.75 per piece

Crab Rangoon, Wasabi Mayonnaise  
3.00 per piece

Coconut Fried Shrimp, Mango Relish  
3.50 per piece

Mini Crab Cake with Roasted Red Pepper Remoulade  
3.50 per piece

Beef and Vegetable Kabob, Roasted Shallot Aioli  
3.50 per piece

Grilled Baby Lamb Chop, Red Currant Demi-Glace  
4.50 per piece

Franks in a Blanket, Deli Mustard  
2.50 per piece

Mini Cheeseburgers and Hot Dogs  
2.50 per piece

Sesame Chicken Strips, Asian Plum Sauce  
2.50 per piece

Chicken Satay, Sweet and Sour Glaze  
2.75 per piece

Chicken and Vegetable Kabob, Thai Ginger Sauce  
3.00 per piece

Chicken Quesadilla  
2.75 per piece

Chicken Wellington  
3.00 per piece

### **THE CARVING BOARD**

100.00 per Chef

### **STEAMSHIP ROUND OF BEEF**

(Serves 50-60)

Au Jus, Creamy Horseradish, Herb Mayonnaise, Country Mustard,  
Steak Sauce and Mini Buns  
375.00

### **HERB CRUSTED BONELESS PRIME RIB OF BEEF**

(Serves 25)

Creamy Horseradish, Herb Mayonnaise, Country Mustard,  
Bordelaise Sauce and Mini Buns  
325.00

### **OVEN ROASTED TENDERLOIN OF BEEF**

(Serves 10-15)

Creamy Horseradish, Herb Mayonnaise, Country Mustard,  
Bordelaise Sauce and Mini Buns  
350.00

### **ROSEMARY ROASTED PORK LOIN**

(Serves 20)

Creamy Horseradish, Herb Mayonnaise, Country Mustard,  
Roasted Shallot Demi-Glace and Mini Buns  
225.00

**BAKED COUNTRY HAM**

(Serves 20)

Herb Mayonnaise, Honey Mustard, Orange Marmalade,  
Mini Buns and Cheddar Biscuits  
175.00

**SLOW BRAISED BEEF BRISKET**

(Serves 10)

Creamy Horseradish, Herb Mayonnaise, Country Mustard  
and Cheddar Biscuits  
125.00

**ROASTED RACK OF LAMB**

(Serves 20)

Pommery Mustard and Herb Bread Crumb Crusted,  
Mint Demi-Glace  
250.00

**OVEN ROASTED TURKEY BREAST**

(Serves 15)

Pan Gravy, Herb Mayonnaise, Orange-Cranberry Compote,  
Honey Mustard and Mini Buns  
125.00

**SPECIALTY STATIONS**

Specialty stations are designed to enhance your reception.  
Prices are per person. When ordering specialty stations, the  
guarantee must equal the full expected number of attendees.  
Should you desire to create a buffet dinner from several specialty  
stations, additional charges will be incurred.

**ARTISAN CHEESE STATION**

A Seasonal Variety of Four Artisan Cheeses, Hand Shaved  
by a Uniformed Chef. Presented in Wheels and Blocks  
accompanied by Dried and Fresh Fruit, Nuts, Conserves,  
Flatbread, Crackers and Artisan Bread

16.00

Chef(s) Required  
100.00 per Chef

**PASTA STATION**

Choose two pastas and one sauce for each pasta selection:

Penne, Cheese Tortellini, Fettuccini, Gnocchi, Orecchiette,  
Rigatoni and Farfalle

Pomodoro, Pesto, Alfredo, Bolognese, Carbonara,  
Aglio e Oilio, Puttanesca and White Clam

Presented with Freshly Grated Parmesan Cheese, Crushed  
Red Pepper, Sliced Italian Bread and Focaccia Bread

13.00

Create an Action Station with Chef Attendant(s)  
100.00 per Chef

**L' ABBONDANZA PASTA STATION**

A complete Pasta Station as noted above with the addition  
of the following;

Bay Shrimp, Mini Meatballs, Grilled Chicken Breast Strips,  
Italian Sausage, Broccoli, Green Peas, Asparagus, Mushrooms,  
Black Olives, Caramelized Onions, Roasted Tomatoes and  
Roasted Red Peppers

17.50

Chef(s) Required  
100.00 per 25 guests

**RISOTTO MARTINI STATION**

Parmesan Risotto Served in a Martini Glass with Chafers  
of Shrimp Scampi, Braised Short Rib Ragout and  
Chicken Caponata

16.50

Attendant(s) Required  
100.00 per Attendant

### LO MEIN STATION

Fresh noodles, traditionally prepared.

Choose two of the following:

Shrimp

Pork

Peking Duck

Vegetable

15.00

Create an Action Station with Chef Attendant(s)

100.00 per Chef

### TRADITIONAL PAELLA STATION

(Minimum of 50 Guests)

Assortment of Shrimp, Scallops, Clams, Mussels, Sausage, Chicken,

Red and Green Peppers Served with Saffron Rice

Presented in a Large Traditional Paella Pan

19.00

### ORIENTAL PAELLA STATION

(Minimum of 50 guests)

Salt and Pepper Shrimp, Roasted Pork, General

Tso Chicken, Peking Duck, BBQ Ribs, Tangerine

Beef, Served Over Vegetable Fried Rice

Presented in a Large Traditional Paella Pan

19.00

### FAJITA STATION

Marinated Grilled Skirt Steak and Chicken Strips,

Grilled Sunburst Peppers and Onions, Warm Flour

Tortillas, Salsa, Pico de Gallo, Guacamole,

Refried Beans, Sour Cream, Chopped Tomato,

Shredded Lettuce, Black Olives, Jalapeños

and Shredded Cheese

16.50

### GUACAMOLE STATION

Hand Crafted Guacamole, Salsa Fresca, Tomatillo

Salsa, Diced Tomato, Diced Red Onions, Sliced Black

Olives, Queso Fresco, Diced Jalapeño Peppers, Chipotle

Aioli and Fresh Tortilla Chips

14.00

Create an Action Station with Chef Attendant(s)

100.00 per Chef

### DUMPLING STATION

Pan Fried Shrimp

Pan Fried Pork

Pan Fried Vegetable

Served with Dipping Sauce

12.00

Create an Action Station with Chef Attendant(s)

100.00 per Chef

### MINI SLIDER STATION

Choose two of the following:

Pub Hamburger, Confit Tomato, Classic Bun

Grilled Chicken Breast, Roasted Red Pepper,

Smoked Mozzarella, Onion Roll

Grilled Salmon "Littles", Mini Kaiser, Cilantro-Chili Mayonnaise

Grilled Portabella Burger, Smoked Gouda, Basil Aioli,

Sweet Onion Roll

Mushu Pork Slider, Chinese Cabbage, Hoisin Sauce, Baked Bun

Served with Parmesan Fries

Ketchup, Mustard, Mayonnaise, Thousand Island Dressing,

Grilled Onions, Bermuda Onions, Sliced Tomatoes and Pickles

17.50

Chef(s) Required

100.00 per Chef

**GELATO BAR**

(25 person minimum)

Three Seasonal Handmade Premium Gelato Flavors, Bittersweet Chocolate Sauce, Salted Caramel Sauce, Chambord Berry Sauce, Praline Crunch and Fresh Seasonal Fruits

17.00

Attendant(s) Required

100.00 per Attendant

**SWEET CELEBRATION**

(25 person minimum)

Assorted Mini Pastries to Include: Éclairs, Fruit Tarts, Crème Puffs, Macaroons, Truffles, Cannolis, Chocolate Caramel Nuts, Chocolate Dipped Berries, Mini Cheese Cakes, Lemon Tarts, Pecan Tarts, Chocolate Dipped Pretzels, Chocolate Dipped Oreos®, Mousse Bombes, Sugar-Free Selection, Homemade Cookies and Brownies, Freshly Brewed Coffee, Decaffeinated Coffee and Fine Quality Teas

16.00

**DESSERT EXTRAVAGANZA**

(50 person minimum)

Assorted Mini French, Italian and Continental Pastries, Gourmet Blondies and Brownies, Chocolate Dipped Oreos®, Petit Fours, Dipped Strawberries, Carrot Cake, Lemon Mousse Cake, Chocolate Mousse Cake, Tiramisu, Cheese Cake Variety, Fresh Fruit Tart and Deluxe Cookies, Freshly Brewed Coffee, Decaffeinated Coffee and Fine Quality Teas

22.00

**FONDUE STATION**

(15 person minimum)

Warm Dark and Milk Chocolate, Cubed Fresh Seasonal Fruits and Berries, Cubed Pound Cake, Chocolate Chunks, Toasted Almonds and Fresh Whipped Cream

14.00

**CHOCOLATE FANTASY**

(50 person minimum)

Choose Between Dark, Milk or White Chocolate, Flowing from a Three Tier Fountain. Presented with the following for dipping:

Strawberries

Skewered Fresh Seasonal Fruit

Cubed Pound Cake

Pretzels

Coconut Macaroons

Biscotti

Krispy Treats

Marshmallows

Peanut Butter Cups

Truffles

19.00

Chef(s) Required

100.00 per Chef