



## HORS D'OEUVRE RECEPTIONS

### THE DINE AROUND RECEPTION

#### SEAFOOD BAR

Displayed around a 4-ft. decorated Ice Sculpture  
Jumbo Shrimp, Oysters, and Crab Legs  
Fresh Lemon Wedges and Pungent Cocktail Sauce

#### HORS D'OEUVRES

Chef's Display of Assorted Cold Canapes  
Miniature Chicken Wellington  
Spanakopita  
New Potato with Sour Cream and Caviar  
Grilled Vegetable Kabobs

#### PASTA STATION

Anti Pasta Display  
Selection of Pastas  
Marinara, Alfredo, and Bolognese Sauces  
Mild Sausage with Peppers and Onions  
Warm Garlic and Cheese Croutons

#### CARVING STATION

Carved Peppered Tenderloin of Beef  
Served with Petite Rolls  
Bearnaise and Cabernet Mushroom Sauces

#### DESSERT STATION

Assorted Petite Pastries  
Chocolate Fountain with Fresh Fruits  
Freshly Brewed Coffees and Teas

\$38.95 Per Person

Each reception requires a minimum of 100 guests

Prices do not include an additional 18% service charge  
and 8.3% sales tax

### THE NIBBLER

Displays of Imported and Domestic Cheeses  
served with Table Wafers  
Fresh Vegetable Crudite with Dips  
Garlic Shrimp Skewers  
Quiche Lorraine  
Mushroom Caps with Italian Sausage  
Chicken Satay  
Vegetable Spring Rolls  
Mini Pastries and Coffee Station  
Carving Station  
served with Petite Rolls and Condiments  
with Roast Turkey Breast \$19.95  
with Honey Baked Ham \$21.95  
with Peppered Tenderloin of Beef \$24.95

### THEME RECEPTION

#### ORIENTAL STATION

Sweet and Sour Shrimp Skewers  
Chicken Satay, Peanut Sauce  
Vegetable Spring Rolls  
Pot Stickers

#### MEXICAN STATION

Chili Poppers  
Mini Beef Burritos  
Chicken Tequitos  
Tortilla Chips and Salsa

#### ITALIAN STATION

Fried Ravioli, Marinara Dip  
Mushroom Caps stuffed with Italian Sausage  
Focaccia Bread with Plum Tomatoes and  
Fresh Mozzarella

#### AMERICAN STATION

Carved Baron of Beef, Rolls and Condiments  
Crispy Fried Chicken Strips  
Barbecued Baby Back Ribs

\$28.95 Per Person