

## Reception Packages

### Passed Hors D'oeuvres (Please select six)

- Vine Tomatoes with Feta Cheese & Chives
- Mini Ratatouille Vegetable Pastry Puff
- Fried Parmesan Artichoke Hearts
- Vegetable Samosas
- Roasted Beet & Goat Cheese in Buttery Pastry
- Wild Mushroom Empanada
- Endive Spears with Roquefort & Candied Pecans
- Spinach & Feta Cheese Wrapped in Crispy Phyllo
- Vegetarian Spring Roll with Scallion Sauce
- Comice Pear & Brie with Toasted Almonds Wrapped in Phyllo
- Shrimp Spring roll
- Mini Crab Cake with Tartar Sauce
- Potato Wrapped Shrimp & Seville Orange with Dijon Sauce
- Spicy Popcorn Shrimp with Mango & Papaya on Endive Spears
- Tempura Shrimp with Chili Lime Dressing
- Glazed Alaskan Salmon Cube served on a Toasted Crouton
- Seafood Pot Stickers with Ginger Coriander-Soy Sauce
- Thai Style Shrimp in Crisp Wonton Wrapper
- Tandoori Chicken Satay
- Indonesian Chicken Curry on Grilled Naan Bread
- Mini Chicken Quesadillas
- Applewood Smoked Bacon Wrapped Chicken
- Chicken Quesadilla
- Buffalo Chicken Spring rolls
- Crispy Coconut Chicken with Sweet and Sour Sauce
- Sesame Chicken Nugget with Honey Sauce
- Chicken & Cheese Empanada
- Steak Tartar on Melba Toast
- Mini Rubeen Sandwich Triangles
- Wood Fired Sirloin with Smoked Pepper Sauce
- Vienna Franks wrapped in Puff Pastry with Whole Grain Mustard
- Grilled Andouille with Yellow Mustard Seed Dressing
- Spicy Beef Satay with Homemade Steak Sauce

## ***Reception Packages***

### **Bar & Snack Selections**

Spiced Candied Whole Almonds  
Truffle Butter Popcorn  
Assorted California Olives  
Mini Pretzels & Mustard  
Tortilla Chips & Homemade Salsa  
Veggie Chips & Dip

### **High Top Table Items ~ Served Platter Style**

Signature Mac & Cheese with Aged Cheddar, Camembert & Brie  
Mini Burgers with Cheddar Cheese & Spicy Ketchup  
Roasted Chicken Baguette with Fresh Arugula, Tomato, Jalapeno & Cilantro Dressing  
Barbeque King Salmon Cube with Crouton  
Sliced Filet Mignon served with Steak Sauce & Country Bread  
Roasted Vegetable Risotto with Buffalo Mozzarella and Pecorino Cheese  
Tempura Style Rock Shrimp served alongside Chili Lime Dressing  
Sliced Roast Pork Loin with Sage, Garlic & Lemon  
Smoke Pit Slow Roasted Meat Nachos prepared with Chicken, Beef, Pork, & Cheddar  
cheese  
Lentil Chili with Smoked Andouille Sausage  
Cured Sausages with Farmhouse Cheeses  
Vegan Vegetable Skewers and Citrus Dressing

All Packages include the Chef's Selection of Desserts

# Buffet Style Menus

## Salads

Chopped Salad tossed with Carrots Cucumber, Tomato & Feta Cheese  
Classic Caesar Salad with Shaved Parmigianino -Reggiano Cheese & Garlic Croutons  
Chicory, Roquefort & Comice Pear Salad  
Vine Ripened Tomato & Red Onion Salad with Cracked Black Pepper Vinaigrette  
Wild Arugula, Apple, & Dried Cherries tossed in Hazelnut Dressing  
Garden Salad of Mixed Greens, Carrots, Tomatoes & Cucumber

## Entrées

### Meat

Black Angus Sliced Filet Mignon served with Steak Sauce  
Roast Sliced Tenderloin of Beef with Chimichurri Sauce  
Garlic Roasted Leg of Lamb served alongside Couscous  
Grilled Berkshire Rack Pork Chop with Caramelized Apples & Potato Pancake  
Roast Veal Tenderloin served with Peppercorn Sauce

### Poultry

Roast Chicken Breast with Pearl Onion Sauce  
Grilled Boneless Chicken Breast with Toasted Pine Nuts & Goat Cheese  
Seared French-Cut Chicken Breast with Curried Fruits  
Oven Roast Half Chicken with Bar-B-Q Sauce  
Classic Chicken Hash with Baby Spinach  
Roast Chicken Breast with Natural Jus  
Fried Chicken Tenders

### Seafood

Pan Seared Pacific King Salmon with Cucumber Dill Sauce  
Roast Red Snapper with Citrus Vinaigrette  
Grilled Salmon served with Fresh Tomato Chive Sauce  
Pan Seared Sea Scallops served with Parsley Sauce  
Bar-B-Q Shrimp served alongside South Carolina Grits

### Vegetarian

Risotto with Fresh Eggplant, Zucchini, Yellow Squash, & Tomato Compote  
Rigatoni Pasta and English Peas served in Creamy Tomato Basil Sauce  
Acorn Squash and Portabella Mushroom Risotto  
Farfalle Pasta with Baby Spinach, Tomato, Basil, Olive Oil, Shaved Parmesan  
Bouquet of Young Summer Vegetables with Basmati Coconut Rice  
Penne Pasta & Traditional Marinara Sauce

**All Buffets Include:**

chef's selection of fresh seasonal vegetables, carefully chosen to enhance your dining  
experience

Selection of Assorted Desserts

Freshly Brewed Coffee, Tea &, Decaffeinated Coffee

Dinner Buffets are served for (90) Minutes

**Plated Menu Packages, Custom Menus and Specialty Selections  
Available Upon Request**