



COCKTAIL RECEPTION

Please select (6) Hors d'oeuvres

BUTLERED HORS D'OEUVRES HOT

Barbequed Pulled Pork on Cornbread Rounds

Crispy Chicken Lollipops

Miniature Butternut Squash Soup

Tender Fillet Mignon with Horseradish on Garlic Crostini

Grilled Shrimp Skewers

Miniature Lamb Chops served with Mint Salsa

Maryland Crab Cakes with Red Pepper Aioli

ROOM TEMPERATURE

Caviar Crème Fraiche Bellini

Mini Quiche

Smoked Chicken on Cornbread Terrine with Spicy Guacamole

Grilled Zucchini and Goat Cheese Ribbons

Eggplant Caponata Chives

Smoked Salmon, Crème & Dill on Black Bread

Lemongrass Beef Skewers

Complementary Imported and Domestic Cheese Board
With Fruit, Dipping Breads, Chips and Crudités

\$41.00 per guest

We would be delighted to design a menu to suite your taste and budget.



COCKTAIL RECEPTION

RECEPTION DISPLAYS & HOSTED BAR

INTERNATIONAL & DOMESTIC CHEESES & BREADS

A Tower of Imported and Domestic Cheeses,
Figs, Apples, Pears and Berries

\$7.00 per guest

Crudités Served in Market Fresh Wheat Grass
Flat Breads, Organic Chips, Gourmet Crackers and Cheesestix
A Trio of Dipping Sauces

\$7.00 per guest

ASIAN FUSION

Beautifully Arranged Varieties of Fresh Rolled Sushi,
Asian Noodles, Seaweed Salad, Sardines and Poached Salmon
Wasabi, Soy and Fresh Ginger Toppings

\$16.00 per guest

ITALIAN PASTA

Homemade Orecchiette with Sweet Sausage and Rapini
Roasted Butternut Squash Ravioli with Sage Brown Butter
Cheese Tortellini with Smoked Chicken, Peas, Parmesan and Cream
Wild Mushroom Ravioli with Caramelized Onions and Sage
Bucatini with Clams, Pancetta and Hot Chilies

\$35.00 per guest

We would be delighted to design a display to suite your taste and budget.



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HOSTED BAR

Wine is billed on consumption
Beer and Wine is \$18.00 per guest
Open Bar serving premium brands is \$22.00 per guest
Open Bar serving call brands is \$20.00 per guest

CALL BRANDS INCLUDE

Smirnoff's Vodka, Bacardi Rum, Beefeater Gin,
Jim Beam Bourbon and Seagram's 7

PREMIUM BRANDS INCLUDE

Absolut Vodka, Captain Morgan's Rum, Tanqueray,
Jack Daniels and Johnny Walker Black Label

We would be delighted to suggest wines to suite your taste and budget.