

## RECEPTION MENU

### *HORS D'OEUVRES*

Please select 3 Hot & 3 Cold

#### *Cold*

Eggplant Caviar on Pita Chips  
Yellow-fin Tuna Tartar on Cucumber Cup  
Smoked Salmon, Pumpernickel Bread, Honey Dijon  
Grapes with Gorgonzola & Walnut Crust  
Ripe Honeydew Melon and Parma Ham  
Herbed Goat Cheese in Endive Leaf  
Mini Filet on Toast Horseradish Cream  
Mini Tomato and Mozzarella  
Mini Beef Carpaccio on Whole Wheat Toast

#### *Hot*

Vietnamese Vegetable Spring Roll, Sweet Sour Glaze  
Greek Spanikopita  
Mini Cheese, Mushroom and Truffle Pizza  
Mini Croque-Monsieur: Black Forest Ham, Aged Gruyère and Béchamel  
On Pain De Mie  
Potato Truffle Croquette  
Mini Crab Cakes with Lime-Ancho Remoulade  
Wild Mushroom "Vol-Au-Vent"  
Bacon Wrapped Scallop with Cherry Pepper Sauce  
Mini Shepherds Pie

## RECEPTION STATIONS

(all prices are based on one hour)

**Roasted Tenderloin of Beef with Green Peppercorn Sauce**

**Roast Rack of Lamb Au Jus**

**Stuffed Leg Lamb with Polenta Croutons, Pinot Noir Sauce**

**Whole Roast Turkey with Stuffing and Natural Gravy**

Carved To Order

**Smoked Salmon**

Whole Side of House Smoked Salmon

served with cucumber salad, traditional Condiments and Black Breads

**Iced Seafood Bar**

An assortment of Jumbo Shrimps, Bluepoint Oysters, Crab Claws, Alaskan King Crab and Littleneck Clams with Cocktail and Brandy Sauce

**Pasta Station**

Made to order with Penne Pasta, Marinara, Alfredo and Pesto Sauces

Sundried Tomatoes, Smoked chicken and Wild mushrooms

Served with Garlic Bread

**Crudités**

Baskets of Crisp Garden Vegetables Served with Assorted Dips

**International Cheese & Fruit Display,**

Sliced Seasonal Fruits, Assorted Crackers and Breads

*Our catering staff can assist you with additional stations such as  
Seasonal Risotto, Caviar and Sushi*