

COCKTAIL RECEPTION

BUTLER PASSED TRAYS OF ASSORTED WINE AND SPARKLING MINERAL WATER WITH LIME WHEELS.

Hot Pasta Station

Cheese-Filled Tortellini with Pesto
Orichiette with Broccoli Rabe, Oil and Garlic
Penne alla Vodka
Grated Parmesan Cheese

ASIAN STATION

Peking Duck, Hoisin Sauce and Scallion Pancake and Jullienne Scallions
Assorted Dim Sum, Pork or Vegetable Fried Rice
Chicken or Vegetable Pad Thai

ANTIPASTO STATION

(to consist of all of the following)

Soppressata, Capocollo, Prosciutto and Carpaccio
Grilled Italian Vegetables and Roasted Peppers,
Marinated Olives and Mushrooms, Provolone, Bocconcini,
Chunks of Aged Parmigiano, Caprese Salad, Bruschetta,
Beans and Shrimp Salad, Seafood Salad with Lentils,
Avocado and Artichoke Salad with Shaved Parmesan,
Baby Artichokes alla Romana, Marinated Salmon, Tuna Tartare,
Asparagus Vinaigrette, Braised Endive in Red Wine, White Bean Salad,
Rollotini of Eggplant, Avocado and Cherry Tomato Salad

PASSED HORS D'OEUVRES FOR 1 HR

Please select 6 hors d'oeuvres

- Artichoke & Spinach Tartlet.
- Southwest Black bean Spring roll
- Pork Pot sticker
- Thai Curry Samosa.
- Soy & Mushroom Garden Roll.
- Mediterranean Olive Pinwheel
- Feta & Sundries Tomato Pinwheel
- Mini potatoes Knish
- Coconut Shrimp Quiche.

➤ INTERNATIONAL SELECTIONS

- Breaded Ravioli
- Mozzarella Sticks

- Reuben Sandwich.
- Water Chestnut Wrapped in Bacon
- Monte Cristo.
- Bruschetta Rounds
- Bacon Wrapped Pineapple.
- Rumaki.
- Breaded Artichoke Heart w/Boursin Cheese

➤ **CHICKEN**

- Chicken Nuggets Pre-browned.
- Chicken Drummers Pre-browned.
- Chicken Puff with Almonds.
- Buffalo Wings (*Hot & Spicy*)
- Chicken Fingers/Tenders Pre-browned.
- Chicken Quesadillas.
- Chicken Cornucopia Wrap – (*Chicken Breast Cheddar Cheese, Vegetables, heavy Cream in Tortilla Wrap*).
- Chicken Wellington.
- Sesame Chicken Pre-Browned Fingers.
- Coconut Chicken Pre-browned Fingers.
- Chicken Macadamia Tenders (*on a skewer*)
- Moroccan Chicken w/ Apricot Glaze.
- Chicken Postickers.
- Chicken Sate (*Raw*).
- Chicken Teriyaki Sate.
- Chicken Kabob *on a skewer (Pineapple & Pepper)*.

➤ **FILO**

- Filo Cup (Pre-cooked)
- Spinach Filo (*No Cheese*). (*Spinach Triangle Wrapped in Greek Filo Dough*).
- Spanokopita (*Feta Cheese & Spinach Triangle Wrapped in Greek Filo Dough*).
- Vegetables Wrapped in Filo.
- Mushroom & Onion Filo.
- Zucchini & Tomato In Greek Filo Dough.
- Brie with Honey Mustard Walnuts in Filo.
- Brie With Raspberry & Almonds in Filo.
- Wild Mushroom Filo Bundle
- Duck Bundle in Filo Seasoned with Apricot & Brandy.

➤ **BEEF**

- Beef & Mushroom Turnover.
- Empanada (Meat).
- Beef Wellington.

- Beef Sate.
- Beef Terriyaki Sate.
- Beef Kabob (*On a Skewer*) (*Peppers, & Mushroom*).

➤ **STUFFED MUSHROOMS**

- Mushroom Cap/Bread Crumb (*Ala Caesar*) (*Italian*).
- Mushroom Cap/Broccoli & Cheese.
- Mushroom Cap/Florentine (*Spinach & Cheese*).
- Mushroom Cap/Seafood.
- Mushroom Cap/Sausage.
- Mushroom Cap/Boursin Cheese.

➤ **ASIAN DELIGHTS**

- Potato Wonton.
- Egg Roll (*All Vegetables*)
- Gyoza (*Chinese Vegetables Dumplings*).
- Shumai (*Chinese Dumpling*) (*Seafood & Pork*).
- Spring Rolls.
- Chicken Posticker.
- Tempura Shrimp.
- Imperial Shrimp Spring Rolls.

➤ **SEAFOOD**

- Shrimp Rolls (*Chinese*).
- Fried Shrimp
- Coquille St. Jacques – *Scallops and Shrimp in white Wine Sauce in Pastry Shell*.
- Shrimp Puff (*Whole Shrimp in Scampi Sauce*).
- Seafood Puff
- Lobster Scampi Puff (*langostino*).
- Crab Cake (*Mini*)
- Mushroom Cap Seafood.
- Crabmeat Rangoon *Seafood, crabmeat & Cream Cheese w/oriental Seasoning in wonton Wrapper*.
- Clam Casino. (*Natural Shell*).
- Clam Oreganato (*Natural Shell*).
- Premium Crab Cake (*Mini*) (*Blue Swimming Crab*).
- Shrimp Toast.
- Scallop in Bacon.
- Coconut Shrimp.
- Imperial Shrimp, Spring Rolls.
- Seafood Kabob (*Marinated Scallops & Shrimp*).
- Tempura Shrimp.

➤ **VEGETABLES**

- Vegetables Tempura
- Zucchini Stix
- Egg Roll (*All Vegetables*)
- Mushroom Quiche.
- Spinach Quiche.
- Empanada (*All vegetables*).
- Asparagus Rollup (*w/Romano in Puff Dough*).
- Spinach Filo (*No Cheese*) (*Spinach Triangle Wrapped in Greek Filo Dough*).
- Eggplant Parmigiana Encroute.
- Vegetables Wrapped in Filo.
- Mushroom & Onion Filo.
- Zucchini & Tomato in Greek Filo Dough.
- Eggplant Rollatini (*Ricotta, Mozzarella, Parmesan Cheese*).
- Sun Dried Tomato & Wild Mushroom Quiche.
- Vegetables Cornupia (*Wrap*) *Filled with eggplant, Squash, Green peppers & Cheddar cheese.*
- Wild Mushroom Tart Portabello, (*Shitake, Red Peppers, Swiss cheese*).

➤ **SOUTHEAST TOUCH**

- Jalapeno Poppers.
- Quesadilla (*Cheese*).
- Chicken Quesadilla.
- Chicken Cornucopia Wrap.
- Vegetables Cornucopia Wrap.

Full Bar Gold Service

Our Bar Package complements any type of Event

Absolut Vodka, Tanqueray Gin, Bacardi Rum, Scotch, Blended Whiskey, Triple Sec, Cabernet Sauvignon, Chardonnay, White Zinfandel, 1 Light Domestic, 1 Domestic & 1 imported Beer, Sparkling Water, Assorted Juices & Sodas.
Includes ice, ice tubs, bar setup, mixers and fruit

Stationary at the bar

Wasabi Peas, Assorted nuts & pecans

SALAD COURSE

Tomato "Gazpacho" Salad with Jumbo Gulf Prawns
Layers of Colorful Tomatoes, Cucumber and Fennel
with A Drizzle of Yellow and Red Tomato Coulis and Basil Oil
Garnished with Micro Greens

MAIN

Herb Crusted Filet Mignon

drizzled with a pinot noir and sun dried cheery sauce

or

Fresh Pacific Salmon Crusted with Pine Nuts, Olives and Rosemary

offered with a roasted red papper sauce

or

Grilled Chicken Breast

rolled with a sun dried tomato and mushroom risotto drizzled with a light mushroom wine sauce

All entrees to be accompanied by:

Pesto Mashed Potatoes

whipped with sweet creamery butter

Chef's Choice of Seasonal Vegetable Melange

braised with shallot butter

Crusty Dinner Rolls with Sweet Butter

SPECIALTY DESSERTS INDIVIDUAL SERVED

AND

COFFEE STATION SERVING REG, DECAF & ASSORTED TEAS

Choose one of Your Favorite dessert

Hazelnut Genoise

a moist yellow sponge dough soaked in a apricot, filled with butter cream, rolled in toasted almonds & topped with a hazelnut

Raspberry Truffle

A delicated dark chocolate shell filled with raspberry and garnished with shavings of white chocolate

Key Lime Tartlet

A flavorful shortbread shell filled with tangy Key lime mousse, garnished with toasted coconut crunch & a candied key lime slice

Chocolate Rum Ball

A rich chocolate fudge dough mixed with shredded coconut and a dash of rum flavoring, then wrapped in chocolate decorates

Apple Pecan Bouchee

Mini apple slices fill a butter-richlow shortbread shell which is topped with pecans and coated with a apricot glaze

Chocolate Decadence

A decadent dark chocolate cup filled with chocolate mousse, dusted with cocoa powder & garnished with white chocolate filigree.

Lemon Mousse Tartle

A tender shortbread shell filled with a lemon custard mousse, garnished with toasted coconut crunch & candied lemon slice.