

THE ULTIMATE COCKTAIL RECEPTION

CRUDITÉS DISPLAY

*A PRESENTATION OF SEASONAL VEGETABLES
BLUE CHEESE AND ONION DIPS*

INTERNATIONAL CHEESE AND FRUIT DISPLAY

*A SELECTION OF CHEESES TO INCLUDE
BRIE, SWISS, GRUYERE, GOAT CHEESE, NY STATE CHEDDAR
WITH SLICED BAGUETTES AND CARR CRACKERS*

ANTIPASTO TABLE

*A SELECTION OF ITALIAN STYLE MEATS AND CHEESE, CURED OLIVES
ROASTED RED PEPPERS AND SEMOLINA BREAD STICKS*

PASTA STATION

*FARFALLE WITH DICED TRI-COLOR PEPPERS
TORTELLINI WITH SUN-DRIED TOMATOES
BASKET OF FRESHLY BAKED BREADS AND ROLLS
CHEF'S SELECTION OF SAUCE*

CARVING STATION

*HONEY-GLAZED BAKED HAM
ROAST TURKEY
HERB-CRUSTED FILLETS OF SALMON
SLICED TENDERLOIN OF BEEF*

ALL STATIONS INCLUDE THE APPROPRIATE CONDIMENTS AND ROLLS

FAR EASTERN STATION

*SESAME CHICKEN, ORANGE MUSTARD SAUCE
VEGETARIAN AND PORK DUMPLINGS
FRIED RICE (CHICKEN, VEGETABLE OR SHRIMP)
STIR-FRIED VEGETABLES WITH SPICY GARLIC SAUCE
COLD SESAME NOODLES
FORTUNE COOKIES*

HORS D'OEUVRES

HOT

*STEAMED ASIAN DUMPLINGS WITH SOY SAUCE
SESAME CHICKEN, ORANGE MUSTARD SAUCE
VEGETABLE SPRING ROLLS
MINIATURE BEEF WELLINGTON
TANDOORI CHICKEN SATAY
QUESADILLA CORNUCOPIA
WILD MUSHROOM TARTLET
MINIATURE QUICHE
COCONUT SHRIMP
SHRIMP TEMPURA
LOBSTER & MANGO CRISPS
SPANAKOPITA
BEEF SATAY
ROASTED VEGETABLE TART
EMPANADAS*

COLD

*SMOKED SALMON ON BLACK BREAD
VERMONT GOAT CHEESE ON TOASTED SOURDOUGH CROUTONS
HERB-MARINATED MOZZARELLA AND PROSCIUTTO
SALMON PINWHEELS*
