

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*