

Banquet and Catering Reception

Butler Passed Cold Hors D'œuvres

Heirloom Tomato and Fresh Basil Bruschetta on Garlic Crostini
Line Caught Ahi Tuna Tartare with Daikon Radish Sprouts and Orange Sesame Dressing
Chicken Breast Au Poivre with Gorgonzola
Peppered Brie and Asparagus Crostini
BBQ Beef with Plum Compote and Crème Fraiche on Cornbread
Asparagus Tips with Smoked Salmon on Bonito Flakes
Smoked Chicken Salad with Dried Cranberry in Puff Pastry Cup

Butler Passed Hot Hors D'œuvres

Farm Raised Paprika Shrimp Skewers with Cucumber Wasabi Dipping Sauce
Citrus Infused Maryland Crabcakes with Roasted Red Pepper Aioli Dipping Sauce
Tandoori Chicken Skewers with Cilantro Yogurt Sauce
Crispy Vegetable Spring Rolls with Sweet Chili Sauce
Phyllo Pouch with Spinach, Feta and Sundried Tomato
Mini Chicken Quesadillas
Italian Sausage Turnover in Puff Pastry
Diver Scallops wrapped in Apple Smoked Bacon

Culinary Stations

Our uniformed attendants prepare menu items which are designed to compliment your theme and décor. The following are descriptions of our most popular stations

Events in excess of two hours may be subjected to additional charges

Prime Carvery

Selection of the following items
Served with Rolls and appropriate condiments

Herb Crusted NY Strip
Pepper Crusted Tenderloin
Herb Crusted Lamb

Italian Pastabilities

Pasta is made to order with a variety of toppings and sauces
Select two from the following:

Penne with Farm Raised Salmon, Vodka and Fresh Tomato Cream Sauce
Bowtie Pasta with Smoked Free Range Chicken, Grilled Vegetables and Basil Pesto
Tricolor Tortellini with Mild Mushrooms, Roasted Garlic and Truffle Cream
Fusilli with Oven Roasted Tomatoes, Asparagus and Fresh Mozzarella Cheese

Reception Menu

Shrimp Cocktail

Champagne Poached Black Tiger Shrimp, Cocktail Remoulade Sauce

Smoked Salmon Presentation

Cold Smoked Ducktrap Salmon with Capers, Eggs, Red Onions and Toasties

Elaborate Cheese Presentation

European and American Cheese Board with Crusty Bread

Traditional Vegetable Crudite

Assortment of Raw Organic Vegetables with Ranch Dressing

Seasonal Fruit and Berries

Pastries and Snacks

Assorted Baked Cookies

Brownies with Walnuts

Blondies with Hazelnuts

Chocolate Dipped Strawberries

Pretzels

Mixed Nuts

Assorted Miniature Desserts

A La Carte Beverage Items

Housemade Lemonade
Home Brewed Iced Tea
Tropical Fruit Punch
Bottled Water
Can Soda
Starbucks Organic Coffee
Decaffeinated Coffee, Selected Tazo Teas

Bar Menu and Pricing

Please contact your Catering Service Manager for list of available items and prices.