



RECEPTIONS

FROM THE CARVERY

All carveries include fresh baked rolls and appropriate condiments. Chef attendants are provided at 150.00 per chef

SMOKED BRISKET OF BEEF

Gourmet mustard, horseradish and aioli 375.00 Serves 75

GARLIC STUDED TENDERLOIN OF BEEF

Red onion marmalade, tomato basil aioli and Creole mustard 550.00 Serves 75

HONEY MUSTARD BAKED HAM

Savory apple chutney and mayonnaise with pineapple and hot pepper salsa 475.00 Serves 75

ROAST CITRUS CILANTRO TURKEY BREAST

Chimichurri, pineapple pepper salsa and citrus aioli 450.00 Serves 75

JERK SEASONED PORK LOIN

Smothered onions, roasted garlic, and tropical fruit salsa 375.00 Serves 75

PEPPERED NEW YORK STRIP LOIN

Creamed horseradish, caramelized shallots and lemon tarragon aioli 575.00 Serves 75

All carveries serve a minimum of 75 people unless otherwise noted

ACTION STATIONS

Chef attendants are available at 150.00 per Chef Banquet Station. Attendants are provided at 150.00 per Attendant

PASTA, PASTA, PASTA

Tri-colored tortellini, bowtie pasta, meatballs, sausages, marinara and creamy garlic sauce with garlic focaccia bread 13.50

FIESTA CHICKEN FAJITAS

Sautéed peppers and onions, Monterey Jack cheese, lettuce, guacamole, salsa, sour cream, and warm flour tortillas 13.50

FIESTA STEAK FAJITAS

Sautéed peppers and onions, Monterey Jack cheese, lettuce, guacamole, salsa, sour cream, and warm flour tortillas 14.50

MERCADO DE COCINA

Vegetarian refried beans, Cheddar cheese, lettuce, diced tomatoes, onions, sour cream, salsa and warm flour tortillas 12.95

A TASTE OF THE ORIENT

Vegetable stir-fry with choice of beef, chicken, or pork and your choice of rice or whole-wheat garlic noodles 13.25



RECEPTIONS

ASIAN NOODLE BAR

Select a variety of ingredients to create your own Asian-style noodles

HOT CHICKEN BROTH WITH CHOICE OF PORK OR BAY SHRIMP

LO MEIN NOODLES AND ASIAN VEGETABLES WITH CHILI GARLIC AND ASIAN SAUCE

14.00 per person

HORS D' OEUVRES

FRESH BRUSCHETTA STATION

Grilled rosemary chicken, garlic shrimp, roma tomatoes, mozzarella with garlic bread, focaccia breads, olive oil and pesto 13.50

MOO SHU WOK STATION

Chef attended wok station with chicken or pork, thin pancakes, garlic noodles, scallions, and hoisin sauce 15.50

GOURMET MASHED POTATO MARTINI BAR

Martini glass with sautéed mushrooms, garlic, Vermont Cheddar cheese, and broccoli florets 10.00

CLASSIC SHRIMP "SHOOTERS"

Horseradish cocktail sauce 8.50

BABY TWICE BAKED POTATOES

Parmesan, sour cream, chives and truffle oil 4.50

SMOKED SALMON AND CAVIAR "CONES"

Miniature savory cone with chive crème fraîche 6.50

FIGS IN A BLANKET

Wrapped in pancetta with balsamic glaze
5.25 per piece

DUNGENESS CRAB STUFFED BABY PORTOBELLO MUSHROOMS 6.75



RECEPTIONS

THEMED HORS D' OEUVRES

SPORTS PUB

Buffalo hot wings
Teriyaki wings
Barbecue wings 24.00

SPINACH AND ARTICHOKE DIP

Crusty baguettes

NACHO BAR

Spicy chili, Cheddar cheese sauce, sour cream
and jalapeño peppers

MINI CHEESEBURGERS

Cheddar cheese with our own secret sauce

BRATWURST

Sauerkraut and gourmet mustards
24.00 per person

MEXICAN

NACHO BAR

Spicy chili, Cheddar cheese sauce, sour cream
and jalapeño peppers

CHICKEN QUESADILLA

Pico de gallo and tomatillo salsa

SOUTHWESTERN EGG ROLLS

Black bean, corn and chicken with salsa fresca
and sour cream

REFRIED BEANS AND SPANISH RICE

18.00 per person

ASIAN

PORK POT STICKERS

Plum and chili soy sauce

VEGETABLE SPRING ROLLS

Hot mustard sauce and sweet and sour sauce

TERIYAKI CHICKEN SKEWER

CHAR SUI RIBS

FRIED RICE

Scallions, peas and bean sprouts
18.50 per person

ISLANDS

TOSTONES

Tropical fruit salsa

MINI CUBAN SANDWICHES

Roast pork, ham, Swiss cheese, pickle and mustard

YUCCA FRIES

Ajo sauce

CARIBBEAN CONCH FRITTERS

Citrus tartar sauce

COCONUT SHRIMP

Coconut and tiger sauce

JERKED CHICKEN SATÉ

Mango chutney
18.75 per person



RECEPTIONS

COLD RECEPTION TABLES

ARTISAN CHEESE AND FRUIT BOARD

English Cheddar, Maytag bleu cheese, French mimolette, Humboldt fog, Camembert Claudel, with dried cherries, clover honey, apricots, lavosh, assorted crackers and gourmet flat bread 775.00

SPRING VEGETABLE CRUDITÉS

Seasonal vegetable with chili lime crema and ranch dipping sauce 550.00

SMOKED SALMON TRIO

Dill cured, pastrami and traditional smoked salmon accompanied by chopped egg, capers, red onions, toast points, lavosh crackers and dill aioli 625.00

TASTE OF THE MEDITERRANEAN

Marinated artichokes, prosciutto ham, olives, feta cheese, roasted peppers, tomatoes, romaine, roasted peppers and hummus with focaccia and pita bread 750.00

JUMBO SHRIMP

Cocktail and remoulade sauce 1350.00 3 pieces per guest

FRUIT TRAY

Seasonal fresh fruit 500.00

Served for a minimum of 100 people



RECEPTIONS

HOT HORS D' OEUVRES

CAPRESE MINI QUICHE

Tomatoes, basil, mozzarella, and sun-dried tomato 3.75

ANDOUILLE SAUSAGE EN CROÛTE

Spicy sausage and pommery mustard in puff pastry 3.00

CHICKEN SAMOSAS

Indian curry in a spring roll wrapper 5.00

TANDOORI CHICKEN SATAY

Raita sauce 3.25

MINI PORK DUMPLING 3.50

VEGETABLE POT STICKERS

Ginger soy dipping sauce 3.00

LOBSTER EMPANADAS

Black beans, corn, onions, peppers and cheese 5.25

RED HOT CHILE POPPERS

Red jalapeño stuffed with cream cheese 3.50

ITALIAN SAUSAGE MUSHROOM CAPS

Fennel spiced on baby portobello mushrooms 5.00

MINI CORN DOGS

Ketchup and mustard 3.00

BENGAL SHRIMP

Sweet and sour curry glaze on a sugar cane skewer 3.75

CHILI LIME SALMON SATAY

Chili pepper and lime sauce 4.00

BASIL GRILLED SCALLOPS

Grilled crostini with tomato confit 4.50

HOISIN GLAZED BABY LAMB CHOPS

Cilantro ginger vinaigrette 3.50

VOODOO SHRIMP

Spicy coconut fried shrimp
with mango salsa 10.00 3 pieces per guest



RECEPTIONS

COLD HORS D' OEUUVRES

FONTINA CRESCENT

Kalamata olive, sun-dried tomato and garlic in puff pastry 4.25

PORTOBELLO MUSHROOM SKEWER

Sweet peppers, pesto and balsamic vinegar 4.50

THAI SHRIMP

Curry paste, pickled vegetables in rice paper 5.25

BLEU CHEESE AND PEAR FILO STARS 4.25

BIG EYE TUNA POKE

Chili wonton and chives 6.00

FIG AND GOAT CHEESE FLATBREAD

Focaccia and balsamic glaze 5.25

BASIL GRILLED SHRIMP

Focaccia crostini with tomato 4.50

SMOKED SALMON BLINI

Crème fraîche and caviar 5.25

STEAK AND POTATOES

Gorgonzola and red onion marmalade 4.25

TRIPLE O MALOSSOL CAVIAR

Melba toast 7.75

GRILLED SHRIMP BLOODY MARY

Lemon grass skewered in a shot glass 5.25