

Appetizers

~ Cold Hors D'oeuvres ~

North East Smoked Salmon with Dill Crème Fraîche on Cucumber
Maytag Blue Cheese, Grape, Toasted Almond Crisp
Shrimp Cocktail, Spicy Tomato Sauce
Hummus, Red Pepper, Kalamata Olive Crostini
Sesame Seared Tuna on a Crisp Wonton, Wasabi Cream, Pickled Ginger
Classic Heirloom Tomato Bruschetta
Tomato, Basil, Fresh Mozzarella Skewers
Wild Mushroom, Feta Crisp
Jonah Crab Salad on Endive, Chive
Artichoke stuffed with Burnoise Vegetable, Boursin Cheese
\$3.50 per piece

~ Hot Hors D'oeuvres ~

Chicken Skewers, Spicy Peanut Sauce
Maryland Crab Cake, Spicy Remoulade
Mini Beef Wellington
Applewood smoked Bacon wrapped Atlantic Scallop
Petite Vegetable Spring Roll, Sweet Chili Sauce
Spinach, Feta in Crisp Phyllo
Vegetable Pot sticker, Tamari Sauce
Beef Franks in Puff Pastry
Beef Teriyaki
Pastrami Spring roll
Sweet Potato Latke, Sour Cream
Sesame Chicken, Orange Ginger Sauce
Sweet Italian Sausage stuffed Mushroom
Shrimp Pot sticker, Sweet Chili Sauce
Roast Eggplant, Tomato Crisp with Feta
Crab Rangoon
Assorted Mini Quiche
Peking Ravioli, Tamari Sauce
Coconut Chicken, Mango Chutney
*Grilled Petite Lamb Chop, Mint Jelly Glaze
\$3.50 per piece

***Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of food-borne illness.**

***Before placing your order, please inform your server if a person in your party has a food allergy”.**

Reception Items

~ Stationary Reception Displays ~

Antipasto Display

Sliced Cured Meats, Marinated Olives, Regional Italian Salads,
Fresh Mozzarella, Roasted and Grilled Fresh Vegetables,
Artisan Grilled Bread with Spreads
\$13 per person

Mediterranean Spreads

Humus, Tabouli, Tzatziki, Marinated Olives, Feta Cheese,
Carrot, Cucumber, Celery, Pita, Baguette
\$7 per person

Domestic Cheese Platter

Swiss, Dill Havarti, Cheddar and Munster Cheeses
with Assorted Crackers
\$4 per person

Imported Cheese Platter

Manchego, Auricchio, Roquefort, Brie Cheeses
Orange Marmalade, Crackers, Baguette
\$6 per person

Classic Crudités

Fresh, Crisp Vegetables, House Made Dressings
\$4 per person

Sliced Fresh Fruit Platter

Assorted Fruit & Berries
\$5 per person

Smoked Salmon Platter

Capers, Red Onion, Egg White & Yolk, Dill Crème Fraîche and Toasted Pumpernickel
\$9 per person

Warm Brie En Croute

Golden Puff Pastry, Sour Cherry, Walnut Compote
\$60 each
serves approximately 25

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Viennese Dessert Display

Mini Pastries, Chocolate Dipped Strawberries, Assorted Tortes,
Fresh Baked Cookies, Coffee, Decaffeinated Coffee and Teas

\$14 per person

~ Stationary Reception Displays ~

Tapas Station

Artichoke Hearts, Cherry Tomatoes
Ginger Meatball, Spicy Chicken Wings
Grilled Chorizo, Manchego Cheese & Spanish Olives
Oven-Roasted Yellow Tomatoes
Marinated Button Mushrooms
Spanish Bruschetta with Rustic Breads & Olive Oils

\$17 per person

Asian Station

One piece of each per person

Coconut Shrimp
Vegetable Pot Stickers
Turkey Pot Stickers
Sesame Chicken
Beef Teriyaki

Sweet Garlic Chili Sauce, Plum Sauce, Ponzu Sauce, Chinese Mustard

\$16 per person

Italian Pasta Station

Create your own pasta dish with a choice of two pastas and two freshly made sauces.

Penne Regatta and Tricolor Cheese Tortellini
Asparagus, Broccoli, Roasted Peppers, Artichokes, Mushrooms, Garlic, Onion, Olives
Basil Marinara and Alfredo Pesto Sauce
Parmesan Cheese, Herb Focaccia, Tuscan Bread

\$17 per person

Middle Eastern Station

Tabouli with Cucumber & Tomato
Grilled Moroccan Chicken & Harissa Beef Shish Kabob, Tazaki Sauce
Rice Stuffed Peppers, Grilled Vegetables, Pomegranate Glaze
Warm Pita Bread
Baklava with Chocolate Sauce

\$24 per person

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