

RECEPTION #1

PRICED PER 100PPL

All Packages Are Priced For Food Only Per Guest. Staff, Rentals & Taxes Are Additional -
\$48.25 per guest

STATIONARY HORS D' OEUVRES

Hand Sliced Potato Chips with Gorgonzola Scallion Gravy

(4) Pieces Of Skewered Fresh Mozzarella & Cherry Tomatoes w/ Basil & Balsamic Glaze Per Guest

Imported & Domestic cheeses with grapes, berries & thins

Vegetable Crudite with Roasted Red Pepper Ranch Sauce

SALADS

Pear & Gorgonzola with Candied Walnuts w/ Pineapple-Tarragon Vinaigrette

Garden Salad w/ Raspberry Vinaigrette & Ranch

BUFFET MENU

4 Oz Sun dried Tomato Pasta w/ Roasted Chicken & Grilled Artichokes Per Guest

3 Oz Mediterranean Chicken w/ Sun-dried Tomatoes & Crumbled Feta Per Guest

4 Oz Apple Glazed Beef w/ Charred Onion Jam Per Guest

Herb Roasted Potatoes

Mixed Roasted Vegetables

House-made Focaccia Bread w/ Butter Packets

RECEPTION #2

PRICED PER 100PPL

All Packages Are Priced For Food Only Per Guest. Staff, Rentals & Taxes Are Additional -
\$61.95 Per Guest

STATIONARY HORS D' OEUVRES

Wood Grilled Flatbreads w/ White Bean Hummus & Assorted Tapenades

Imported & Domestic Cut Cheeses w/ Grapes, Berries & Thins

Vegetable Crudite w/ Spinach & Artichoke Dip

(4) Pieces Of Asparagus Spears Wrapped w/ Goat Cheese & Prosciutto Per Guest

(4) Pieces Of Eggplant Caponata Filled Phyllo Cups w/ Gorgonzola Fonduta, Toasted Pine Nuts & Fresh Herbs Per Guest

Parmesan & Asiago Encrusted Bread Sticks w/ Infused Olive Oil & Balsamic Essence

SALADS

Caprese Salad Over Spinach & Honey Balsamic

Pear & Gorgonzola w/ Candied Walnuts & Pineapple-Tarragon Vinaigrette

Roasted Vegetables Over Mixed Greens & Honey Balsamic Essence

BUFFET MENU

3 Oz Caribbean Chicken w/ Sweet Pineapple & Toasted Coconut Per Guest

4 Oz Marinated Fire Grilled Steak Tips w/ Charred Onions Per Guest

4 Oz Haddock Florentine w/ Spinach & Bechamel Sauce Per Guest

Herb Rice Pilaf

Grilled Asparagus w/ Lemon & Olive Oil

House-made Focaccia Bread w/ Butter Packets

RECEPTION #3

PRICED PER 100PPL

All Packages Are Priced For Food Only Per Guest. Staff, Rentals & Taxes Are Additional-
\$79.75 per person

STATIONARY HORS D' OEUVRES

Sweet & Spicy Wontons w/ Apricot Chili Sauce

Imported & Domestic Cheeses w/ Grapes, Berries & Thins

(3) Pieces Of Sea Scallop Wrapped Hickory Bacon w/ Pure Maple Caramel Drizzle Per Guest

(4) Pieces Of Spicy Tuna & California Sushi Rolls Per Guest

(2) Pieces Of Fresh Fruit Skewers w/ Honey Goat Cheese Creme Fraiche & Mint Per Guest

(3) Pieces Of Cocktail Shrimp w/ Bloody Mary Cocktail Sauce Per Guest

SALADS

Classic Caesar Salad w/ Herb Croutons

Pear & Gorgonzola w/ Candied Walnuts & Pineapple-Tarragon Vinaigrette

Caprese Salad Over Spinach w/ Honey Balsamic

BUFFET MENU

4 Oz Four Hour Braised Short Ribs w/ Maple Demi Glaze Per Guest

3 Oz Candied Walnut Chicken w/ Caramel Butter Cream Per Guest

4 Oz Szechuan Seared Salmon w/ Ginger Cream Sauce Per Guest

Wild Mushroom Risotto

Roasted Spaghetti Squash

House-made Focaccia Bread w/ Butter Packets