

Receptions

Cocktail Reception I Stationary Hors D'oeuvres

Choice of one:

Hummus Spread

Kettle Chips, Pita Points, Crostinis, Roasted Red Pepper Hummus, & Traditional Hummus

Imported and Domestic Cheese Display

Accompanied with Cracker Assortment

Crudité Display

An Array of Fresh Vegetables & Crackers served with Blue Cheese & Herb Ranch Dips

Hot Artichoke and Spinach Dip

Accompanied with Pita Points & Crostinis

Sliced Fruit Display

Sliced Melon, Pineapple, & Ruby Grapes

Charcuterie Platter

Assorted Cured Meats, Imported & Domestic Cheeses
Accompanied with Crackers, Crostinis, and Dijon Mustard

Passed Hors D'oeuvres

Choice of three:

Pork Potstickers with Soy Ginger Dipping Sauce

Fried Mac-n-cheese Bites with Spicy Marinara

Lemongrass Chicken Potstickers with Teriyaki Dipping Sauce

Asparagus wrapped in Phyllo Dough with Asiago Cheese

Wild Mushroom in Phyllo Dough

Coconut Shrimp with Sriracha Aioli

Smoked Salmon Crostini with Dill Crème Fraîche

Vegetable Eggroll with Sweet Pineapple Chili Sauce

\$20.00

Cocktail Reception II Stationary Hors D'oeuvres

Choice of two:

Hummus Spread

Kettle Chips, Pita Points, Crostinis, Roasted Red Pepper Hummus, & Traditional Hummus

Imported and Domestic Cheese Display

Accompanied with Cracker Assortment

Crudité Display

An Array of Fresh Vegetables & Crackers served with Blue Cheese & Herb Ranch Dips

Hot Artichoke and Spinach Dip

Accompanied with Pita Points & Crostinis

Sliced Fruit Display

Sliced Melon, Pineapple, & Ruby Grapes

Charcuterie Platter

Assorted Cured Meats, Imported & Domestic Cheeses
Accompanied with Crackers, Crostinis, and Dijon Mustard

Passed Hors D'oeuvres

Choice of three:

Pork Potstickers with Soy Ginger Dipping Sauce

Fried Mac-n-cheese Bites with Spicy Marinara

Lemongrass Chicken Potstickers with Teriyaki Dipping Sauce

Asparagus wrapped in Phyllo Dough with Asiago Cheese

Wild Mushroom in Phyllo Dough

Coconut Shrimp with Sriracha Aioli

Bacon Wrapped Scallops

Vegetable Eggroll with Sweet Pineapple Chili Sauce

\$30.00

Receptions

Cocktail Reception III

Stationary Hors D'oeuvres

Choice of two:

Hummus Spread

Kettle Chips, Pita Points, Crostinis, Roasted Red Pepper Hummus, & Traditional Hummus

Imported and Domestic Cheese Display

Accompanied with Cracker Assortment

Crudité Display

An Array of Fresh Vegetables & Crackers served with Blue Cheese * Herb Ranch Dips

Hot Artichoke and Spinach Dip

Accompanied with Pita Points & Crostinis

Sliced Fruit Display

Sliced Melon, Pineapple, & Ruby Grapes

Charcuterie Platter

Assorted Cured Meats, Imported & Domestic Cheeses
Accompanied with Crackers, Crostinis, & Dijon Mustard

Passed Hors D'oeuvres

Choice of three:

Pork Potstickers with Soy Ginger Dipping Sauce

Fried Mac-n-cheese Bites with Spicy Marinara

Lemongrass Chicken Potstickers with Teriyaki Dipping Sauce

Asparagus wrapped in Phyllo Dough with Asiago Cheese

Smoked Salmon Crostini with Dill Crème Fraîche

Coconut Shrimp with Sriracha Aioli

Bacon Wrapped Scallops

Vegetable Eggroll with Sweet Pineapple Chili Sauce

Mini Beef Wellingtons & Hollandaise Sauce

Dessert Station

Assortment of Cookies, Brownies, & Mini Cheesecakes
Coffee, Decaffeinated Coffee, Hot Tea

\$40.00