



PRIVATE RECEPTION MENUS

FOOD TABLE DISPLAYS

VEGETABLE CRUDITÉ

Carrots, celery, red radish, cauliflower, broccoli, asparagus, cherry tomato, endive, hummus, bleu cheese, southwest ranch

\$10.00 per guest

ARTISANAL CHEESE AND VEGETABLE DISPLAY

Aged cheddar, Maytag bleu cheese, Manchego, heirloom baby carrots, cherry tomatoes, asparagus, marinated mushrooms, English cucumbers, broccolini, roasted cauliflower, roasted peppers, house-made flatbread

\$13.00 per guest

SLICED ATLANTIC SMOKED SALMON BOARD

Horseradish sauce, cream cheese, chopped eggs, diced shallots, capers, mini toasted bagels

\$15.00 per guest

CHARCUTERIE, ARTISAN CHEESES AND VEGETABLES

prosciutto di parma, organic soppressata, sweet coppa, parmigiana reggiano, fresh ricotta with local honey, maytag blue cheese, goat cheese, chick pea puree, house-made flatbread

\$18.00 per guest

BUILD YOUR OWN RAW BAR

seasonal assortment west and east coast oysters, little neck clams on the half shell,
snow crab legs, jumbo shrimp cocktail
traditional cocktail and mignonette sauces lemons, limes and tabasco

\$3 per piece

*minimum order of 20 pieces per item

MAINE LOBSTER FINGER ROLLS

Warm Lobster Roll with melted clarified butter OR Chilled Lobster Salad Roll with mayonnaise, celery, fennel

\$120.00 (PER DOZEN)

HAND PASSED HORS D'OEUVRES

TIER I

Tomato Basil Bruschetta, Evoo, Aged Balsamic

Caprese Skewers, Balsamic Drizzle

Beef Sliders, Tomato Confit, Onion Jam, Garlic Aioli

Vegetable Spring Rolls, Sweet Chili Sauce

Shrimp Salad Mini Taco

Deviled Eggs

Curry Vegetable Samosas, Tamarind Sauce

Beef/Chicken Satay, Spicy Peanut Sauce

Petite Swedish Meatballs, Cognac Sauce

Pastry Wrapped Mini Hot Dogs, Spicy Mustard

Butternut Squash Soup Shooters

Southwest Beef Empanada, Chipotle Chile Dip

TIER II

Tuna Tartare, Sesame Cones

Mini Beef Wellington, Hennessy VS Pan Jus

Shrimp Ceviche in Cucumber Round

Chilled Lobster Salad, Phyllo Cups

Beef Tenderloin Crostini, Gorgonzola Fondue

Smoked Salmon Blini with Crème Fraiche

Bacon Wrapped Scallops, Cider Glaze

Miniature Pan-Seared Crab Cakes, Citrus Aioli

Coconut Shrimp, Sweet Chili Garlic Sauce

Lobster Bisque Shooter, Maine Lobster

Crab Stuffed Mushroom Caps

Chilled Shrimp Cocktail

Selection of 2 Hors d'oeuvres from each Tier I & 2

\$19.00 Per Person for the first hour. \$8.00 for second hour

Selection of 3 Hors d'oeuvres from each Tier I & 2

\$25.00 Per Person for the first hour. \$10.00 for second hour

Prices based on 2.5 portions per selection, per person

ENHANCED RECEPTION STATIONS

PASTA STATION

(choice of two pastas and two sauces)
pastas: penne, gemilli, cheese tortellini
sauces: marinara, classic alfredo, pesto, vodka
accompanied by sweet sausage, grilled chicken, parmesan, mushrooms, peppers, onions, zucchini & red pepper flakes
house made focaccia, evoo

\$16.00 per guest
\$75.00 CHEF'S FEE

GRILLED CHEESE & SOUP BAR

smoked cheddar grilled cheese, apple and honey mustard on brioche smoked mozzarella grilled cheese, tomato and pesto on sourdough fontina grilled cheese, tomato on rustic baguette
served with warm tomato soup or chilled gazpacho

\$11.00 per guest

(based on 3 petite sandwiches per person)

"NOT YOUR KIDS" MACARONI & CHEESE STATION

bacon, scallions, caramelized onions, sautéed mushrooms, fresh herbs, roasted garlic fondue, cheddar and mascarpone, truffle sauces

\$13.00 per guest

**add lobster meat! \$7.00 per guest*

MASHED POTATO MARTINI BAR

Yukon gold and sweet potatoes
shredded chicken, Maytag blue cheese, cheddar cheese, crumbled bacon, scallions, caramelized onions, mushrooms, fresh herbs, sour cream, garlic butter & cabernet gravy

\$13.00 per guest

**add lobster meat or seared scallops! \$7.00 per guest for each item *add braised short ribs! \$5.00 per guest*

CARVING STATION

Choose any two items: teres major, pork loin, short ribs, honey glazed ham, roasted turkey
horseradish cream, cabernet au jus, Dijon mustard and cranberry compote grilled vegetable display and assorted miniature rolls

\$20.00 per guest
\$75.00 CHEF'S FEE

**other options are available for carved items and priced accordingly.*

OPEN BAR BEVERAGE SELECTIONS

BEER, WINE & SOFT DRINKS BAR

Select Bottled Beer & Draft Beer, Select House Wines, Assorted Soft Drinks and Sparking Mineral Water

20.00 per person, first hour – 10.00 per person each additional hour

PREMIUM BRAND BAR

Titos, Tanqueray, Bacardi, Mt. Gay, Dewar's, Canadian Club, Jack Daniels, Altos Tequila, Imported and Domestic Bottled Beer, Draft Beer, Select House Wines, Assorted Soft Drinks and Sparking Mineral Water

25.50 per person, first hour -14.00 per person each additional hour

DELUXE BRAND BAR

Grey Goose, Bombay Sapphire, Bacardi, Captain Morgan, Chivas Regal, Johnny Walker Black, Maker's Mark, Don Julio, Imported and Domestic Beer Bottled Beer, Draft Beer, Select House Wines, Assorted Soft Drinks, Sparking Mineral Water

31.50 per person, first hour – 15.00 per person each additional hour

6.35% sales tax and service charge of 20% additional