



## **Private Reception Displays**

### **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 PLATTER**

Aged cheddar, Maytag bleu cheese, Manchego, crostini, home-made jam, cheese crackers, candied pecans, dried fruit, and grapes

*\$10.00 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**

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

*\$18.00 per guest*

#### **BUILD YOUR OWN RAW BAR**

Seasonal assortment of west and east coast oysters, little neck clams on the half shell, jumbo shrimp cocktail, traditional cocktail and mignonette sauces, lemons, limes, tabasco

*\$3.00 per piece*

*\*minimum of 20 pieces per item*

#### **MAINE LOBSTER FINGER ROLLS**

Warm lobster roll with melted clarified butter OR chilled lobster salad roll with mayonnaise, celery, and fennel

*\$120.00 per dozen*



## Hand Passed Hors D'Oeuvres

### TIER I

Tomato Basil Bruschetta, Evoo Aged Balsamic	Curry Vegetable Samosas, Tamarind Sauce
Caprese Skewers, Balsamic Drizzle	Beef/Chicken Satay, Spicy Peanut Sauce
Beef Sliders, Tomato Confit, Onion Jam, Garlic Aioli	Petite Swedish Meatballs, Cognac Sauce
Vegetable Spring Rolls, Sweet Chilli Sauce	Pastry Wrapped Mini Hot Dogs, Spicy Mustard
Shrimp Salad Mini Taco	Butternut Squash Soup Shooters
Deviled Eggs	Southwest Beef Empanada, Chiptotle Chile Dip

### TIER II

Tuna Tartare, Sesame Cones	Bacon Wrapped Scallops, Cider Glaze
Mini Beef Wellington, Hennessy VS Pan Jus	Miniature Pan-Seared Crab Cakes, Citrus Aioli
Shrimp Ceviche in Cucumber Round	Coconut Shrimp, Sweet Chill Garlic Sauce
Chilled Lobster Salad, Phyllo Cups	Lobster Bisque Shooter, Maine Lobster
Beef Tenderloin Crostini, Gorgonzola Fondue	Crab Stuffed Mushroom Caps
Smoked Salmon Blini with Crème Fraiche	Chilled Shrimp Cocktail

### **Selection of 2 Hors d'oeuvres from each Tier 1 & 2**

\$19.00 per person for the first hour.

Additional \$8.00 per person for the second hour

### **Selection of 3 Hors d'oeuvres from each Tier 1 & 2**

\$25.00 per person for the first hour.

Additional \$10.00 per person for the second hour



## Enhanced Reception Stations

### PASTA STATION

(choice of two pastas and two sauces)

Pastas: Penne, Gemelli, Cheese Tortellini

Sauces: Marinara, Classic Alfredo, Pesto, Vodka

Accompanied by sweet sausage, grilled chicken, Parmesan, peppers, onions, zucchini, and red pepper flakes

*\$16.00 per guest*

*\$75.00 CHEF'S FEE*

### GRILLED CHEESE & SOUP BAR

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

*\$11.00 per guest*

*\*Based on 3 petite sandwiches per person*

### "NOT YOUR KIDS" MACARONI & CHEESE STATION

Build your own mac & cheese bar: 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*

### CARVING STATION

Choose any two items: beef, 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 Selection**

### **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

