



Reception Selections

Cold Hors D'oeuvres

Eggplant Caponata with Olive Tapenade on French Bread

Crostini with Fresh Mozzarella, Sun Dried Tomato Puree, and Fresh Basil

Prosciutto wrapped Asparagus with Dried Mission Figs, Fresh Mozzarella, Olive Oil

Pear and Gorgonzola on Crostini

Tomato Cornet with Brie Cream, Pistachios and Citrus

\$150.00 per 50 Pieces

Hot Hors D'oeuvres

Chorizo Stuffed Medjool Date

Spinach and Feta Cheese in Phyllo

Thai Chicken Satay

Assorted Pot Stickers with Dipping Sauce

Vegetarian Spring Roll served with Chinese Mustard and a Sweet & Sour Sauce

Assorted Mini Deep Dish Pizzettas

\$150.00 per 50 Pieces

Deluxe Cold Hors D'oeuvres

Deviled Egg with Black Caviar

Smoked Salmon Pinwheels, Caramelized Onions, Cucumber, Avocado, Baby Greens

Seared Scallop on Potato Round with Avocado Mousse

Peppered Beef Tenderloin with Horseradish Cream on Focaccia Crostini

Poached Shrimp with Papaya Mousse and Mango Salsa

Mediterranean Salad on Bamboo Skewer

Smoked Chicken Salad in Cucumber Round

\$200.00 per 50 Pieces

3-4 pieces per person per hour for light hors d'oeuvres recommended

6-8 pieces per person per hour for heavy hors d'oeuvres recommended

Prices do not include service charge, currently at 21% or sales tax, currently at 8.5%



Deluxe Hot Hors D'oeuvres

New Orleans Cajun Chicken Skewer

Dungeness Crab Stuffed Mushrooms

Mushroom Profiterole

Manhattan Mini Reuben in Puff Pastry

Scallops Wrapped in Pancetta

Cuban Style Frank in a Blanket

Mini Chicken Cordon Bleu

\$200.00 per 50 Pieces

Specialty Hors D'oeuvres

Caribbean Coconut Shrimp Brochette

Argentinian Beef Chimichurri

Nectar Spiced Turkey Mini Burger "Sliders" with Sun dried Tomato Relish

Dungeness Crab Cakes with Meyer Lemon Aioli

Moroccan Lamb Meatballs with Almond Sauce

\$250.00 per 50 Pieces

3-4 pieces per person per hour for light hors d'oeuvres recommended
6-8 pieces per person per hour for heavy hors d'oeuvres recommended

Prices do not include service charge, currently at 21% or sales tax, currently at 8.5%



Elegant Displays and Stations

Designed for reception style events or as additions to full buffets

ANTIPASTO PLATTER

(Minimum 25 Persons)

An Assortment of Grilled Roasted Vegetables, Sundried Tomatoes, Marinated Artichoke Hearts, Roasted Peppers, Olives, Provolone, Mozzarella, Prosciutto, Salami, Pepperoni, and Cornichons

\$6.00 per guest

VEGETABLE CRUDITE

(Minimum 25 Persons)

A Variety of Raw Vegetables with Dips to Include: Creamy Ranch Dip

\$5.00 per guest

LOCAL FARM AND INTERNATIONAL CHEESE PLATTER

(Minimum 25 Persons)

Decorated with Whole Fresh Fruits, Sliced Baguettes, and Gourmet Crackers

\$6.00 per guest

SLICED SEASONAL FRESH FRUIT PLATTER

(Minimum 25 Persons)

\$5.00 per person

SEAFOOD BAR

(Minimum of 100 pieces)

Jumbo Prawns, Snow Crab Claws, Cherrystone Clams, Oysters on the Half Shell

Presented on Shaved Ice with Brandied Cocktail Sauce,

Horseradish, Lemon and Trenton Crackers

\$5.00 per piece

SUSHI AND SASHIMI

(Minimum of 100 pieces)

Pre-made Sushi and Sashimi with Pickled Ginger, Wasabi, Daikon And Soy Sauce

\$6.00 per piece

SIDE OF SMOKED SALMON

(Serves 50 Guests, Minimum 25 Guests)

Served with Diced Onions, Capers, Creamed Horseradish, Lemon Wedges and Whipped Cream Cheese, Dark Rye Bread

\$7.00 per guest

Prices listed do not include service charge of 21% and 8.5% sales tax



Specialty Stations

These stations are designed as an add on to a buffet or a minimum of 3 stations
Attendant required for each station \$125.00 per attendant
Minimum of 50 guests per station and 2 hours of service

BIG BOWL STATION

Sautéed to order: Shrimp, Beef, Chicken, Broccoli, Bean Sprouts, Peppers, Celery, Carrots,
Water chestnuts, Green Onion, Chopped Garlic, Oyster Sauce, White Rice, Chop Sticks
\$18.00 per guest

MASHED POTATO MARTINI BAR

Grilled Portobello Mushrooms, Caramelized Onions, Roast Garlic, Blue Cheese,
Cheddar Cheese, Scallions, Applewood Smoked Bacon
\$9.00 per guest

PASTA STATION

Orecchiette with Fresh Tomatoes, Basil & Garlic, Pappardelle with Wild Mushroom Ragout
Lemon Pepper Fettucini with Herb Chardonnay, Cracked Pepper, Red Chiles and Parmesan Cheese
\$11.00 per guest

CAESAR SALAD STATION

Romaine Leaves, Garlic Croutons, Traditional Caesar Dressing, Grated Parmesan Cheese,
Fresh Peppermill, Grissini Breadsticks
\$8.00 per guest

Warm Fresh Grilled Chicken Strips

Additional \$5.00 per guest

CRÊPE STATION

Black Forest Ham, Gruyere Cheese, Spinach, Artichoke, Roasted Garlic, Mushroom, Baby Shrimp
\$15.00 per guest

DESSERT CREPE STATION

Fillings to include Seasonal Fruits, Whipped Cream, Nutella
Toppings to include Chocolate, Caramel, and Wild Berry Sauces
\$15.00 per guest

SWEET BITE STATION

Bite Size Petit Fours and Mini Desserts to include:
Chocolate Dipped Strawberries, Chocolate Éclairs, Pistachio Raspberry Diamonds,
Almond Tart, Assorted Tea Cookies, Macarons, and Merlitons.
\$15.00 per guest

ICE CREAM STATION

Flavors may include Vanilla, Chocolate, Strawberry. Toppings to include Chocolate Chips,
Rainbow Sprinkles, Chopped Nuts, Maraschino Cherries, and Toasted Coconut.
Hot Fudge, Caramel, and Fruit Toppings
\$12.00 per guest

Prices listed do not include service charge of 21% and 8.5% sales tax



CARVING STATIONS

Minimum of (50) Persons Per Item
These items require a carver at a \$125.00 labor charge
Carver fee based upon one carver per 100 guests
Maximum of 2 Hours

ROAST SIRLOIN OF BEEF

Aus Jus, Cracked Pepper Crust
\$12.00 per guest

ROASTED WHOLE TURKEY

Served with Cranberry Chutney and Giblet Sauce
\$9.00 per guest

CUMIN-SCENTED PORK LOIN

Chipotle Glaze, Slow Cooked Posole, Corn Salsa
\$10.00 per guest

VIRGINIA SMOKED HAM

Served with Orange Mustard Seed Glaze
\$8.00 per guest