



Cocktail Reception

Selection 1

Choose 2 Cold Hors d'oeuvres
Choose 2 Hot Hors d'oeuvres
Artisanal Cheese and Fruit Board with Crackers
Vegetable Cruudités with Dipping Sauce
\$20.95

Cold Hors d'oeuvres
Smoked Salmon Canapés
Crab and Avocado on Brioche
Potato Latkes
Ahi Tuna Tartare on Wonton Chip
Assorted Bruschetta
Devilled Eggs
Country Ham Devilled Eggs
Antipasti Bites
Loaded New Potato Bites
Stuffed Piquillo Peppers
Tomato and Leek Canapés

Selection 2

Choose 2 Cold Hors d'oeuvres
Choose 2 Hot Hors d'oeuvres
Artisanal Cheese and Fruit Board with Crackers
Vegetable Cruudités with Dipping Sauce
Charcuterie Board with Dry-Cured Meats,
Sausages and Pates served with Mustards and Crostinis
\$26.95

Hot Hors d'oeuvres
Lemongrass Chicken Sate
Grilled Beef and Scallion Skewer
Bacon Wrapped Dates
Crab Stuffed Mushrooms
Bacon Wrapped Scallops
Maryland Crab Cakes
Coconut Shrimp
Prosciutto Wrapped Asparagus
Chicken-Bacon-BBQ Bites
Onion and Fig Tartlet

Reception Enhancements (Stations without attendant)

Shrimp Cocktail Display

Chilled Gulf Shrimp accompanied with lemon, cocktail sauce and old bay mayo
\$2.50 per shrimp

Full Raw Bar

Gulf Shrimp Cocktail, Blue Point Oysters on the half shell and Snow Crab Claws
\$18.00 per person (minimum 50 people)

Sliced Tenderloin Platter

Prime Beef Tenderloin with horseradish sauce, whole grain mustard and toasted baguette crostinis
\$335.00 (Serves 50)

Slider Bar

Smoked Chicken Breast, Angus Beef Burgers and Berkshire Pork Belly
Accompaniments include lettuce, tomato, pickled onions, salted cucumbers, jalapeno relish, assorted cheeses, B&B pickles, spicy kimchi and assorted sauces with homemade brioche slider buns
\$12.00 per person (minimum 30 people)

Action Stations

(\$75.00 additional charge for attendant, minimum 50 guests)

Sushi Bar

Ahi Tuna, Scottish Salmon, Surimi, Shrimp Katsu and Scallops
With nori, tobiko, cucumber, asparagus, pickled ginger, wasabi, cream cheese, radish sprouts and tofu with various dipping sauces
\$17.00 per person

Risotto Bar

Maine Lobster, Chicken Confit, Calamari & Wild Mushrooms
Other accompaniments include english peas, saffron, truffle oil, basil pesto, sun dried tomato, parmesan reggiano, pecorino romano and gorgonzola dolce
\$13.00 per person

Mozzarella Bar

Cows Milk Mozzarella and Burrata
Marinated heirloom cherry tomatoes, assorted pesto's, eggplant caviar, prosciutto bits, pine nuts, balsamic reduction and olive oil crackers
\$10.00 per person