



# Cocktail Reception

## Selection 1

Choose 2 Cold Hors d'oeuvres  
Choose 2 Hot Hors d'oeuvres  
Artisanal Cheese and Fruit Board with Crackers  
Vegetable Crudités 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 Crudités 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