



Cocktail Reception

Choice of Six Items; 5 Pieces per Person at \$9.95* per Person.

Choose Four from Tier I & Two from Tier II.

All Parties are Subject to a \$1 per Guest Setup/Restoration Fee (\$40 Minimum).

All Pricing is Subject to Applicable House Charge & State Sales Tax.

Tier I

Hot

Artichoke Heart Francaise, Bacon & Blue Cheese
Asparagus Wrapped in Phyllo with Asiago Cheese
Chicken or Beef Brochettes
Chicken Strips (Coconut or Sesame Seed)
Fried Mozzarella
Fried Ravioli with Herbed Cheese
Individual Quiche
Pigs in a Blanket
Potato Pancakes
Potato Croquettes
Quesadillas (Vegetable or Chicken)
Raspberry & Brie Purses
Spanakopita
Stuffed Mushrooms
Swedish Meatballs
Vegetable Spring Rolls

Cold

Deviled Egg Halves
Endive with Herbed Goat Cheese
Prosciutto & melon Wraps
Seared Beef on Crostini with Horseradish Cream
Smoke Salmon with Crème Fraiche
Stuffed Cherry Tomatoes with Chicken
Tomato Bruschetta

Cold Displays

International Cheese & Crudité, \$4 per Person
Tomato & Fresh Mozzarella, Balsamic Drizzle, \$4 per Person
Kilo of Brie, Raspberry wrapped in Puff Pastry, \$125 per Wheel
Grilled Seasonal Vegetable Platter, \$4 per Person
Smoked Salmon with Crackers, Sauce & Garnishes, \$175 per Side
Grilled Salmon Garnished & Served with Dill Sauce, \$150 per Side
Whole Poached Salmon with Garnishes, \$200 per Fish

Tier II

Hot

Bacon & Artichoke Heart Gorgonzola
California Rolls
Clams Casino
Crab Cake
Crab Rangoon
Grilled Shrimp Skewers
Oysters Rockefeller
Chicken Potstickers
Mini Beef Wellington, Add \$2
Miniature Cheeseburgers, Add \$2
Scallops & Bacon, Add \$2

Extras

Australian Lamb Lollipops (Seven/Rack) \$40/Rack
Prosciutto Horseradish Shrimp \$29 per lb.
Shrimp Cocktail \$29 per lb.

