

Reception Hors D'oeuvres

The following selections may be butler passed or displayed.

We recommend six to eight pieces per person per hour for planning purposes.

Minimum of 25 pieces per selection ordered...

House Selections

\$1.30 per piece

<i>Mini Chicken Cordon Bleus</i>	<i>Wild Mushroom Pillows</i>	<i>Tomato Basil Crostini</i>
<i>Prosciutto wrapped Melon</i>	<i>Boursin Stuffed Endive</i>	<i>Crab Rangoon</i>
<i>Steak and Bleu Cheese Bruschetta</i>	<i>Caramelized Onion and Blue Cheese Tart</i>	<i>Spinach and Brie Stuffed Mushrooms</i>
<i>Ahi Tuna and Wasabi Mayo on a Crostini</i>	<i>Vegetable Spring Rolls</i>	<i>Salmon Mousse on a Cucumber Canapé</i>

Club Selections

\$1.75 per piece

<i>Sea Scallops Wrapped with Bacon</i>	<i>Grilled Baby Lamb Chops With Mint Jelly</i>	<i>Miniature Crab Cakes with Remoulade</i>
<i>Coconut Shrimp</i>	<i>Mini Beef Wellingtons</i>	<i>Lobster Puffs</i>
<i>Romano stuffed Artichokes</i>	<i>Antipasto Chicken Kabob</i>	<i>Blackened Shrimp Skewers</i>

Antipasto

\$5.00 per person

Italian Cured Meats, Imported Cheeses, Marinated Mushrooms, Roasted Davina Tomato Salad, a variety of Peppers, Olive Tapenade, Hummus, Spinach and Artichoke Dip, and Assorted Artisan Breads

International Montage Display

\$5.00 per person

*Chef's Deluxe International Montage Display of Imported and Domestic Cheeses,
Fresh Vegetable Crudités, Fresh Seasonal Fruits,
Olive Tapenade, Hummus, Spinach and Artichoke Dip, and Assorted Artisan Breads
Optional Chef's Specialty Pasta Offering \$2.95 per person*

Raw Bar

<i>Cold Poached Salmon Display</i>	<i>\$65.00 per side (A Side Serves Approx. 25 ppl.)</i>
<i>Oysters</i>	<i>\$1.20 per piece</i>
<i>Littleneck Clams</i>	<i>\$1.50 per piece</i>
<i>Jumbo Shrimp cocktail sauce & lemon (May also be Butler Passed)</i>	<i>\$2.00 per piece</i>

Displayed on a Bed of Crushed Ice with Horseradish, Cocktail Sauce and Lemon.

Reception Buffet Stations

All Reception Stations include one choice from Salads and Greens and two choices from two entrée stations

Salads and Greens

Please choose one

Pacific Rim

Field Greens with Wasabi Peas, Mandarin Oranges, Roasted Peppers, Cold Szechuan Noodles, and an Oriental Vinaigrette.

Or

Traditional Caesar

Hearts of Romaine Lettuce, Anchovies, Garlic Confit, Croutons, Shredded Asiago Cheese, Caesar Dressing.

Or

The Market Place

Fresh Harvest Greens, Garden Vegetables, Croutons, Sun-dried Cherries, Roasted Nuts and assorted Salad Dressings.

Entrées

Please Choose two Themes

Little Italy

Displayed with Greens and Beans soup, cured Olives, imported Parmesan cheese, and Extra Virgin Olive Oil.

Please Choose Two Entrées

Chicken Marsala

Baked Lasagna

Chicken Neapolitan

Tortellini a la Vodka

Sausage and Peppers

Penne and Marinara

Roasted Vegetable Ravioli in a Sun-Dried Tomato Cream Sauce

Little India

Tandoori Chicken, Curried Chicken, Garlic Naan, Jasmine Rice and Samosas

El Mexicano

Enchiladas, Quesadillas, Taco Bar, Assorted Salsa's, Black Beans and Roasted Corn

A Taste of the Pacific Rim

Displayed with Steamed Rice, Wasabi Peas, Pickled Ginger, Scallions, Wonton Noodles, Fortune Cookies, Tamari and Sriracha Sauces.

Please choose two preparations

Szechuan Chicken

Mandarin Beef

Vegetable Stir-Fry

Sesame Shrimp

American Bounty

Your Choice of Two

California Lemon Herb Chicken Breast

*White Bean and Rosemary
Roasted Tomato Ragout*

New Orleans Jambalaya

*Chicken, Shrimp, and Sausage
Roasted Vegetable Orzo*

Yankee Pot Roast

*Cabernet Demi-glace, Roasted Vegetables,
Mashed Potatoes*

Texas BBQ Pork Loin

*Sweet and Spicy Home Made BBQ Sauce
Cheddar Mashed Potatoes*

Off the Carving Block

Your choice of two

Artisan Rolls with appropriate Accompaniments, Chef's choice of Potato and Vegetables.

Carved Roast Sirloin

Roast Turkey Breast

Roast Rosemary Pork Loin

Whole Grain Mustard Sauce

Sliced Tenderloin of Beef

an additional \$4.00 per person

Ahi Tuna

an additional \$7.00 per person

\$26.00 per person \$8.00 per person each additional station.

These stations are presented self-service and buffet style. For an added enhancement, our Chefs will prepare your selection in your function room for an additional charge of \$100.00 per station.

A la carte ordering is also available. Please see your Banquet Coordinator for details.

Reception Stations may be added to your Cocktail Reception for an additional \$10.00 per person each Station. Please see your Banquet Coordinator.