

Includes disposable wear, utensils and napkins.
Minimums apply; please ask your sales representative for details.

Reception I

equivalent to seven pieces per guest

Passed Hors d'Oeuvres

four pieces per guest

California Rolls

served with wasabi and soy sauce

Chicken Caesar Saladettes

crostini topped with grilled chicken, lettuce, caesar dressing and parmesan shavings

Gorgonzola Stuffed New Potatoes

baby red potatoes scooped and baked and filled with a whipped gorgonzola cheese then dusted with crumbled walnuts

Herb Grilled Shrimp Skewers

marinated shrimp with fresh herbs and olive oil

Displayed Platters

Fresh Vegetable Crudit  with Dill Dip

fresh assortment of crisp seasonal vegetables attractively arranged and served with your choice of dill or spinach dip

Chips & Salsa

homemade tortilla chips accompanied by fire-roasted salsa, salsa verde and our chef's special guacamole

Sliced Fresh Fruit Array

served with raspberry yogurt dip

Sweets

Chocolate Mousse

Carrot Cake Squares

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Reception II

equivalent to ten pieces per guest

Passed Hors d'Oeuvres

six pieces per guest

Fresh Mozzarella & Tomato Skewers

fresh mozzarella skewer with cherry tomatoes and fresh basil

Chicken Satay

chicken marinated in asian spices skewered and served with peanut sauce

Horseradish Roast Beef Mini Roulades

thinly sliced beef with horseradish cream cheese and rolled with a cornichon

Deviled Eggs

hard-boiled eggs sliced in half, scooped and piped with a creamy egg mixture

Pork Pot Stickers

Traditional with ginger soy sauce

Beef Negimaki

green onion tips wrapped in tender beef with a teriyaki glaze

Carving Station & Platters

Mini Sandwich Platter

*baked ham and cheese, cognac beef tenderloin, turkey avocado and
grilled veggie hummus*

Grilled Vegetable Tray

*including zucchini, peppers, asparagus, eggplant, roasted garlic, red onions,
tomatoes, and portobello mushrooms with a spinach walnut dip*

Imported and Domestic Cheese Display

garnished with fruit and served with crackers

Sweets

Pineapple Tree with Fruit Skewers

Chocolate Fondue

*served with strawberries, marshmallows,
cheesecake squares and pound cake squares*

**chef fee required*

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Reception III

equivalent to fourteen pieces per guest

Passed Hors d'Oeuvres

eight pieces per guest

Beef Wellington

tenderloin of beef with mushrooms and onions wrapped in a puff pastry

Spicy Chicken Sesame Drumettes

meatballs made with chicken and arugula served with a cayenne cream sauce

Shredded Duck Quesadillas

shredded duck, poached pear and cheese mixture grilled in a tortilla

Crab Cakes

chopped crab meat and cajun seasonings mixed with garlic bread crumbs and served with remoulade sauce

Gorgonzola Stuffed New Potatoes

baby red potatoes scooped and baked and filled with a whipped gorgonzola cheese then dusted with crumbled walnuts

Arancini

italian fried risotto rounds with a mixture of pancetta and fontina cheese

Deviled Eggs Trio

Assortment of deviled eggs consisting of traditional, bacon and cheese and sun-dried tomato and basil

Carving Station & Platters

Carved Beef Tenderloin

béarnaise sauce and red wine reduction

Carved Baked Ham

*dijon seasoned baked ham with petite rolls, mayonnaise, dijon mustard
and house tarragon dressing*

Imported and Domestic Cheese Display

garnished with fruit and served with crackers

Antipasto Display

*including french bread, capicola, genoa salami, sopressetta,
fresh mozzarella, provolone, olives, artichokes and sun-dried tapenade*

Grilled Vegetable Tray

*including zucchini, peppers, asparagus, eggplant, roasted garlic, red onions,
tomatoes and portobello mushroom with spinach walnut dip*

Sweets

French Pastries

Fruit Tarts

Chocolate Covered

Chocolate Cups

Strawberries

Filled with Mousse

**chef fee required*