

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

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

## 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*

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

## 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*