



Receptions

(Butler Passed Hors d' Oeuvres)

Chef Selection

Have our Executive Chef select a mixed variety of Hors d' Oeuvres for your event.

\$65.00 Inclusive per 25 PC

(The selection made by the chef is based on availability and seasonal ingredients and you may mix and match any passed Hors d' Oeuvres hot or cold, the selected Hors d' Oeuvres will be determined the day of the event.)

Cold Hors D' Oeuvres

(Inclusive prices per 25 pieces)

Smoked Salmon Rosette, Pumpernickel, Chives & Sour Cream \$96.35

Buffalo Pearls, Baby Heirloom Tomato, Bermuda Onions, Pomegranate Reduction \$69.75

Green Mussels with Basil Pesto Vinaigrette, Shaved Pecorino Romano \$80.72

Shrimp Cucumber Cups filled with Ranch Cream Cheese \$79.23

Seared Ahi Tuna, Wakame Cucumber Salad, Pineapple Ginger Relish, Wasabi Aioli \$132.47

Wild Mushroom Bruschetta with Pomegranate Reduction, Fresh Basil \$74.11

Prosciutto with Cantaloupe Melon \$75.35

Chicken Pecan Sliders \$163.02

Smoked Trout Caviar & Crème Fraiche Tartlets \$116.25

Smoked Turkey Pinwheels with Cranberry Chutney \$91.33

Shrimp Ceviche \$85.37



Hot Hors D' Oeuvres

(Inclusive prices per 25 pieces)

Spinach & Feta Cheese Spanakopita \$72.65

Meatballs with Chunky Marinara Sauce \$53.13

Mini Beef Deluxe Wellingtons with Demi-Glace \$122.15

Mini Lamb Lollipops with Pomegranate Reduction \$137.59

Bacon Wrapped Prawns with Sweet Citrus Emulsion \$73.11

Pretzel Bites with Aged Cheddar Cheese Sauce \$32.24

Mini Korean Beef Taco, Pico de Gallo, Chipotle Aioli \$136.23

Pepperoni Flat Breads \$80.14

Corn Dog Nuggets with Honey Mustard \$45.41

Lemon Chicken Pot sticker with Asian Soy Citrus Glaze \$54.94

Teriyaki Beef Skewers with Pineapple Relish \$90.36

Beef Taquitos \$80.15

Display Selections

Artichoke & Spinach Dip

Served with pita chips

\$152.03 Inclusive serves 25 guests

\$299.15 Inclusive serves 50 guests

Fresh Fruit & Berries Display

Selection of seasonal fresh fruits

\$97.87 Inclusive serves 25 guests

\$195.74 Inclusive serves 50 guests



Vegetable Crudités Platter

Market fresh vegetables served with ranch dressing

\$53.34 Inclusive serves 25 guests

\$106.68 Inclusive serves 50 guests

Domestic Cheese Board

Served with grapes, and cheese crackers

\$126.93 Inclusive serves 25 guests

\$253.86 Inclusive serves 50 guests

Live Action Station Enhancers

\$100 Chef fee per 50 guests (25 guests minimum)

Pasta Station

Choice of: Penne or Linguini pasta

Chunky marinara & Alfredo sauce

Choice of vegetables to consist of: baby spinach, mushrooms, mixed bell peppers, baby heirloom tomatoes, caramelized onions

Choice of proteins to consist of: Italian mild sausage, marinated chicken & baby bay shrimp

Parmesan cheese & crushed red pepper flakes

Toasted garlic bread

\$30.24 Inclusive per person

Slow Roasted Prime Rib

Marinated in a Mesquite rub, garlic chips, fresh herbs

Sour cream horseradish, horseradish & grain mustard

Accompanied with Rosemary Ajus

\$17.76 Inclusive per person

Smoked Honey Glazed Ham

Slow baked honey glazed ham

Pineapple slices & maraschino cherries

Accompanied with Apple cider glaze

\$13.40 Inclusive per person