



RECEPTION

Hot Hors d'oeuvres (per 50 pieces)

Quiche with Assorted Fresh Vegetables and Swiss Cheese	\$75.00
Pork Wontons with Oriental Dipping Sauce	\$75.00
Potato Pancakes topped with Sour Cream and Bacon Pieces	\$75.00
Chicken Fingers with Honey Mustard	\$75.00
Spinach and Cheese Phyllo Wraps	\$75.00
Bruschetta with Baby Shrimp, Tomatoes, Basil and Topped with Fontina Cheese	\$85.00
Scallops wrapped in Bacon	\$100.00
Stuffed Mushrooms with Boursin Cheese and Crabmeat	\$100.00
Mushroom Strudel	\$100.00
Spring Rolls	\$100.00
Miniature Turkey Pot Pies	\$110.00
Brie with Almond and Pear Purses	\$110.00
Maryland Crab Cakes with Remoulade Sauce	\$125.00
Miniature Chicken Wellington	\$125.00
Miniature Beef Wellington	\$125.00
Chicken Cashew Spring Rolls	\$125.00
Beef or Chicken Satays	\$125.00
Coconut Breaded Shrimp	\$150.00
Lobster Phyllo Triangles	\$160.00
Pecan Crusted Lamb Chops	\$190.00

Cold Hors d'oeuvres (per 50 pieces)

Prosciutto wrapped with Fresh Mozzarella and Basil	\$85.00
Deviled Eggs with Crabmeat	\$85.00
Smoked Salmon Pinwheels	\$125.00
Oysters or Clams with Cocktail Sauce and Lemon Wedge	\$150.00
Snow Crab Claws with Mustard and Cocktail Sauce	\$150.00
Jumbo Shrimp with Cocktail Sauce	\$180.00

Stationary Hors d'oeuvres

International Cheese Display with Domestic and Imported Cheeses, Fresh Fruit and Assorted Crackers
\$5.50 per guest

Fresh Seasonal Vegetables with Choice of Two Dips – Ranch, Onion, Spicy Red Pepper with Roasted
Garlic and Gorgonzola or Artichoke and Spinach
\$4.50 per guest

Platters, Boards and Displays (Each Serves 50 Guests)

Grilled Vegetable Display

Portobello Mushroom, Red, Yellow and Green Bell Pepper, Belgian Endive, Zucchini, Yellow Squash,
Fennel, Scallions and Eggplant
Served with Hummus, Pita Bread and Crackers
\$150.00

Smoked Salmon Platter

Salmon, Cream Cheese, Capers, Chopped Eggs and Red Onion
Baguettes and Pumpernickel
\$250.00

Antipasto Display

Pepperoni, Salami, Mozzarella and Provolone Cheeses, Pepperoncini, Mortadella, Prosciutto, Kalamata
and Sicilian Olives, Fire Roasted Peppers, Cappicola and Marinated Button Mushrooms and Artichokes
Served with Fresh Focaccia Bread Points
\$260.00

Sushi Roll Display

Kappa-Maki, Tekka-Maki, Futo-Maki, California Roll, Tekkappa-Maki
\$260.00

Smoked Seafood Tray

Salmon, Trout, Peppered Mackerel, Capers, Chopped Eggs and Onions
Served with Bagel Chips and Baguettes
\$270.00

The Seafood Bar

Oysters on the half shell, Cherrystone Clams, Smoked Salmon, Scallop Ceviche, Melon and Crab
Ceviche with Cocktail and Remoulade Sauces
\$310.00