

RECEPTIONS

INTERNATIONAL CHEESEBOARD

A Selection of Imported and Domestic Cheeses
Garnish with Seasonal Fruits and Berries
Served with Sliced Baguettes,
Breadsticks, Assorted Crackers, and Lavosh

Small (25 Portions)	\$150.00
Medium (50 Portions)	\$300.00
Large (100 Portions)	\$500.00

FRESH VEGETABLES DISPLAY

Buttermilk Herb and Onion Dip

Small (25 Portions)	\$150.00
Medium (50 Portions)	\$300.00
Large (100 Portions)	\$500.00

CALIFORNIA FRESH FRUIT DISPLAY

Sliced Seasonal Fruits and Berries Served with Berry Yogurt Dip

Small (25 Portions)	\$150.00
Medium (50 Portions)	\$300.00
Large (100 Portions)	\$500.00

SEAFOOD SELECTIONS

Served on Crushed Ice with Lemons
Cocktail Sauce and Mignonette
Market Price
(Priced per 100 Pieces)

Choice of:

Chilled Jumbo Gulf Shrimp
Bluepoint Oysters on Half Shell
New Zealand Mussels
Snow Crab Claws
Cherrystone Clams on Half Shell

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CHILLED HORS'D OEUVRES (Priced Per 100 pieces)

White Asparagus Wrapped In Salmon
\$300.00

Lobster Medallions
Ginger Mayonnaise on a Toasted Baguette
\$400.00

Bay Shrimp Canapé
\$300.00

Salami Coronet
\$300.00

California Roll
Wasabi & Soy Sauce
\$300.0

Artichoke Bottoms
Crabmeat Salad
\$300.00

Olive Crostini
Sun Dried Tomato Pesto
\$300.00

Deviled Eggs
Salmon Caviar
\$300.00

Prosciutto & Melon
\$300.00

Steamed Red Potato
Crème Fraiche & Sevruga Caviar
\$400.00

Smoked Salmon
on Toasted Rye
\$300.00

Kiwi and Brie
\$300.00

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HOT HORS'DOEUVRES (Minimum of 100 Pieces per Item)

Buffalo Chicken Wings Bleu Cheese Dipping Sauce \$300.00	Crabcakes Remoulade Sauce \$400.00
Beef Satay Thai Peanut Sauce \$300.00	Meatballs Bordelaise \$300.00
Scallops Wrapped In Bacon \$400.00	Chicken Coconut Orange Marmalade and Horseradish Sauce \$300.00
Chicken Pot Stickers Steamed with Ginger Sauce \$300.00	Vegetable Spring Rolls Honey Mustard Sauce \$300.00
Fried Mozzarella Marinara Sauce \$300.00	Chicken Satay Thai Peanut Sauce \$300.00
Petite New Zealand Lamb Chops Mint Brandy Sauce \$400.00	Mandarin Spareribs Plum Sauce \$300.00
Roast Mushrooms Filled with Boursin Cheese \$300.00	Spanakopita Phyllo Triangles Filled with Spinach and Feta \$300.00
Fried Jalapeno Filled with Jack Cheese \$300.00	

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SPECIALTY STATIONS

Pricing Based on Per Person, Per Hour, (50) Person Minimum

*PASTA STATION

Selection of Fresh Tortellini, Penne and
Rotelle Pasta Marinara, Alfredo
And Pesto Sauces
Sautéed to order with the following
Ingredients:
Sweet Italian Sausage, Bay Shrimp,
Roasted Chicken, Julienne of Vegetables,
Sliced Mushrooms, Red & Green Peppers,
Onions, Grated Parmesan, Pine-nuts
\$12.00 Per Guest Per Hour

*SIZZLING FAJITAS and NACHO BAR

Sizzling Southwestern Fajitas
Sliced Marinated Grilled Beef & Chicken
Served with Guacamole, Sour Cream,
Grilled onions, Diced Tomatoes,
Pico de Gallo, Shredded Cheese,
Jalapeno Peppers, Chili con Queso
Corn & Flour Tortillas, Crisp Tortilla Chip
\$12.00 Per Guest Per Hour

KUNG FU STATION

Chicken & Beef Satay – Peanut Sauce
Sesame Shrimp
Pot Stickers
Vegetable Egg Rolls
Soy Sauce
Chili Sauce
\$15.00 Per Guest Per Hour

POTATO MARTINI BAR

Sweet Whipped Potatoes
Select Three Toppings
Wild Mushrooms,
Crab Salad, Horseradish,
Sun dried Tomato & Asiago,
Cheddar Cheese, Onion,
Pancetta & Rock Shrimp,
Shaved Filet with Demiglaze
\$16.00 Per Guest Per Hour

SUSHI & SASHIMI

An Assortment of Maki and Nigiri Sushi to Include
Tuna, Salmon, Shrimp, Hokkigai, White Fish,
California Roll, Spicy Tuna Roll, and Vegetable Roll
\$14.00 Per Guest Per Hour

*Attendant Fee

*Carver Fee at \$100.00 (Based on two hours)

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SPECIALTY ITEMS

GRILLED VEGETABLE DISPLAY

An Array of Grilled Vegetables
Drizzled with Virgin Olive Oil
and Balsamic Vinegar
Focaccia and Breadsticks
\$500.00
(serves 100)

ANTIPASTA DISPLAY

Assortment of Cured Italian Meats and Cheeses
to Include Fresh Mozzarella, and Provolone,
Genoa Salami Capicola, Mortadella and Prosciutto,
Olives, Cherry Peppers and Marinated Artichokes
Focaccia and Olive Baguettes
\$500.00
(serves 100)

CARVED IN THE ROOM

***ROAST TENDERLOIN OF BEEF**

Madeira Truffle Sauce
\$300.00
(serves 35)

***HOISIN GLAZED PORK LOIN**

Boneless Pork loin
Slow-Roasted in
Chinese Barbeque Sauce
Plum Sauce and Cocktail Rolls
\$275.00
(serves 35)

***GLAZED BONE IN HAM**

Mayonnaise and Mustard
Cocktail Rolls
\$275.00
(serves 50)

***WHOLE ROASTED TOM TURKEY**

Cranberry-Orange Relish
Mayonnaise and Natural Gravy
Sweet French Rolls
\$275.00
(serves 50)

***TOP ROUND OF BEEF**

Dijon Mustard,
Mayonnaise, Creamy Horseradish,
Silver Dollar Rolls
\$600.00
(serves 150)

*Attendant/Carver required at \$100.00

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