

## COCKTAIL HOUR ENHANCEMENTS

### ARTISANAL CHEESE & GRILLED VEGETABLE DISPLAY

**\$8.00 PER PERSON**

Chef's selection of artisanal & hand-crafted cheeses with grilled seasonal vegetables served with balsamic aioli

### CHEESE, CHARCUTERIE & GRILLED VEGETABLE DISPLAY

**\$10.00 PER PERSON**

Chef's selection of artisanal & hand-crafted cheeses, salami, prosciutto & cured meats with grilled seasonal vegetables, country olive mix served room temperature with grilled bread & balsamic aioli

### MEDITERRANEAN DISPLAY

**\$7.00 PER PERSON**

Grilled pita bread, hummus, baba ghanoush, roasted red pepper, feta, olives & cucumbers, chick pea salad, warm artichoke & spinach dip

### SEAFOOD DISPLAY

**\$20.00 PER PERSON**

Jumbo shrimp, East & West Coast oysters, clams on a half shell & crab claws with homemade cocktail sauce, fresh horseradish, cucumber mignonette, tabasco & lemons

### BRUSCHETTA STATION

**\$6.00 PER PERSON**

Toasted crostini including tomato bruschetta, roasted red pepper, local mozzarella, yellow tomatoes, basil oil, balsamic reduction & olive tapenade

### CHEF-ATTENDED PASTA STATION

**\$12.00 PER PERSON**

(REQUIRES CHEF ATTENDANT - \$50.00 PER ATTENDANT)  
Chef attendant to prepare guests their choice of tortellini or penne pasta, fresh seasonal vegetables & chicken with marinara or Alfredo sauce

### MASHED POTATO BAR

**\$6.00 PER PERSON**

Mashed sweet potatoes & red bliss with choice of toppings to include bacon, cheddar cheese, sour cream, chives, toasted pecans, marshmallow & brown sugar

### SLIDER STATION

**\$10.00 PER PERSON**

CHOOSE THREE SLIDERS  
Cheeseburger | Salmon | Crispy chicken | Short rib  
Pulled pork | Veggie burger

### CHEF-ATTENDED STIR-FRY STATION

**\$12.00 PER PERSON**

(REQUIRES CHEF ATTENDANT - \$50.00 PER ATTENDANT)  
Lo mein & rice noodles with fresh vegetables, shrimp, chicken, skirt steak, fried rice & choice of sauce

### SUSHI STATION

**4 PCS. PER PERSON | \$18.00 PER PERSON**

**6 PCS. PER PERSON | \$21.00 PER PERSON**

YOU MAY ADD A SUSHI ROLLER FOR AN ADDITIONAL  
**\$150.00 PER ROLLER**

Assortment of four rolls, three sashimi, soy, wasabi, ginger

### CHEF-ATTENDED TACO STATION

**\$12.00 PER PERSON**

(REQUIRES CHEF ATTENDANT - \$50.00 PER ATTENDANT)  
Choose Two: chicken | beef | pork | fish | vegetable  
Spanish rice, homemade salsa, flour & corn tortilla, queso fresco, salsa verde, salsa rioja

### CHEF-ATTENDED TASTE OF PHILLY STATION

**\$12.00 PER PERSON**

(REQUIRES CHEF ATTENDANT - \$50.00 PER ATTENDANT)  
Beef & chicken cheesesteaks with or without whiz, soft pretzels with dipping sauces, choice of two Italian water ices

### CHEF-ATTENDED CARVING STATION WITH PETITE ROLLS

(REQUIRES CHEF ATTENDANT - \$50.00 PER ATTENDANT)

**BEEF TENDERLOIN | \$13.00 PER PERSON**

Au jus, horseradish cream, whole grain brown mustard

**CHERRYWOOD SMOKED SALMON | \$8.00 PER PERSON**

Served chilled, dijon mustard sauce, brioche

**GLAZED HAM | \$6.00 PER PERSON**

Horseradish cream, whole grain brown mustard

**HERB-ROASTED TURKEY BREAST | \$7.00 PER PERSON**

Whole grain brown mustard, mayo

**NIMAN RANCH PORK LOIN | \$10.00 PER PERSON**

Sage mustard gravy, cherry fennel jam

**USDA GIBSONS PRIME ANGUS PRIME RIB | \$12.00 PER PERSON**

Au jus, horseradish cream, giardiniera, whole grain brown mustard, popovers

**VANWELL FARMS RACK OF LAMB | \$14.00 PER PERSON**

Chimichurri

PRICES REFLECT A 1-HOUR COCKTAIL SESSION ONLY. INCREASES APPLY FOR A LONGER SESSION.

\*All menu pricing is subject to 16% gratuity, 4% service charge & 8% PA sales tax.