



# Adult Reception



# Adult Reception

**\$160 per person\***

## Cocktail Hour

(4) Hot passed hors d'oeuvres  
(4) Cold passed hors d'oeuvres  
(4) Stations

## Dinner Buffet

(2) Salads  
(2) Pastas  
(3) Entrées  
(2) Sides

OR

## Dinner Stations

*Choice of 4 stations.  
+\$20pp additional*

## Dessert

## 4-hour Premium Open Bar



# Adult Reception

## Cocktail Hour

### PASSED HORS D'OEUVRES - HOT

SELECT 4

#### Popcorn Sesame Chicken

with Hot & Sour Sauce

#### Potato Pancakes

with Scallion Cream Sauce

#### Barbeque Pulled Pork Sliders

#### Sesame Franks en Croûte

with Dijon Mustard

#### Wasabi Shrimp Skewers [G]

with Sweet Chili Sauce

#### Mac & Cheese Bites

#### Ginger Shrimp & Sticky Rice Spoon [G]

#### Bruschetta & Artichoke

with Crispy Crumbled Bacon

#### Short Rib & Mashed Potato Martini [G]

#### Sesame Beef Satay

with Scallion Soy Dip

#### Roasted Vegetable & Goat Cheese Cup [G]

#### Sashimi Tuna Taco

#### Peppered Filet Mignon

with Sundried Tomato Aioli Toast

#### Seared Yellow Fin Tuna Crostini

with Black Olive Tapenade

#### Mini Angus Burger Melt

with Cornichon on a Petite Brioche

#### Miso Glazed Chicken Skewer

#### Chicken Empanaditas

with Tomatillo Salsa

#### Crispy Portobello Fries

with Balsamic Ketchup

#### Chicken Quesadilla

with Chipotle BBQ Sauce and Guacamole

#### Organic Chicken and Caramelized Onion Meatballs [G]

with Kale Pesto



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## **Sweet Sausage and Fennel Stuffed Baby Bellas** [G]

with Pecorino and Sage

## **Teriyaki Steak Skewers**

with Scallion and Ginger

## **Seared Day Boat Scallops**

with Asparagus & Bell Pepper Salad, Watercress Butter Sauce

## **Pan Seared NY Strip**

with Garlic, Crostini, Boursin Cheese, Pinot Noir Reduction (+\$8pp additional)

## **Grilled Lollipop Lamb Chops** [G]

with Minted Curry Yogurt (+\$8pp additional)

## **Louisiana Crab Cake**

with Creole Sauce (+\$8pp additional)

## **PASSED HORS D'OEUVRES - COLD**

SELECT 4

### **Crudités Shot** [G]

with Butter Milk Poppy Seed Vinaigrette

### **Salmon & Caper Crème Fraiche Toast**

### **Salmon & Wild Striped Bass Tartar in a Petite Cone**

### **Prosciutto & Fresh Melon** [G]

### **Port Wine Macerated Fig & Bleu Cheese**

### **Chilled Cocktail Shrimp** [G]

with Horseradish Sauce

### **Stuffed Medjool Dates** [G]

with Goat Cheese & Balsamic Nectar

### **Cold Sesame Noodle**

with Peanut Sauce in Tiny Container with Chopsticks

### **Crab Cocktail Shot** [G]

### **Greek Salad Skewers** [G]

### **Watermelon & Feta Skewers** [G]

### **Chicken Salad Bites**

### **Deviled Eggs** with Bacon Crumble [G]

### **Fresh Tuna Tartare Cone** with Wasabi Aioli

### **Vine Ripened Tomato & Fresh Mozzarella Bruschetta**

with Sweet Basil on Crostini

### **Roasted New Potato filled with Smoke Salmon** [G]

with Chive Mustard Aioli



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## Pickled Golden Beet Cone

with Honey Whipped Goat Cheese and Toasted Almond

## Creamy Devilish Farmstead Egg [G]

with Crispy Prosciutto, Black Pepper

## Marinated Grilled Vegetable Skewer [G]

with Basil Oil and Aged Balsamic

## Chick Pea Hummus

with Feta, Kalamata Olives and Pita Chips

## Micro Lobster Roll on Butter Brioche

with Maine Lobster, Meyer Lemon Aioli (+\$5pp additional)

## COCKTAIL STATIONS

SELECT 4

### Cheese & Fruit Station [G/O]

Imported & Domestic Cheeses, Assorted Seasonal & Dried Fruit, Crackers, Flat Breads and Crostini

### Tuscan Station [G/O]

Fire Roasted Peppers, Portobello Mushrooms, Eggplant, Zucchini & Yellow Squash, Asparagus & Other Seasonal Vegetables, Assorted Salami, Selection of House Marinated Olives, Bread Display with Extra Virgin Olive Oil, Cracked Pepper & Balsamic Vinaigrette

### Charcuterie Platter [G/O]

Prosciutto di Parma, Sweet Copa, Imported Salami, Olives, Cornichons & Olive Oil Crostini

### Assorted Artisanal Cheese [G/O]

Tomato Marmalade, Spiced Nuts, Dried Organic Fruit & Fine Crackers

### Middle Eastern Station [G/O]

Hummus, Babaganoush, Tahini & Tabouli, Chicken Kabobs with Preserved Lemon, Za'atar Pita Bread, Mediterranean Olives

### Trio of Steamed Dumplings

Beef, Shrimp & Vegetable displayed in Bamboo Steamer Baskets.

Served with Hot & Sour and Sweet Soy & Ginger Sauces.

Platters of Chicken Satay, Asian Slaw

### Mexican Station [+]

Taquito Station, Warm Corn Tortillas, Fresh Salsas, Carnitas & Skirt Steak, Freshly made Tortilla chips, Pico de Gallo & Guacamole served en Molcajetes, Fried Plantains, Cheese Quesadillas

### Carving Station [G]

SELECT 2

Grilled Balsamic Turkey | Rotisserie Leg of Lamb |

New York Sirloin | Corned Beef | Pastrami |

Roasted Filet Mignon\* | Herb Crusted Prime Rib\*

\*plus market price additional per person



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## Asian Station [+]

Sesame Seed Noodles, California Spring Rolls, Shrimp or Chicken Stir Fry, Vegetable Fried Rice, Beef Skewer with Peanut Dipping Sauce, Fortune Cookies

## BBQ Station [G/O]

Hand Carved Dry Rubbed BBQ Brisket, BBQ Baby Back Ribs, BBQ Chicken or Pulled Pork Sliders, Fresh Corn & Black Bean Salad, Red & White Coleslaw, Mac & Cheese or Cheddar Biscuits, Jalapeno Corn Bread, Bite-sized Watermelon

## Pasta Station [+]

### SELECT 2

Penne alla Vodka | Baked Rigatoni | Macaroni and Cheese |  
Cavatappi Primavera | Rigatoni with Broccoli and Sweet Sausage |  
Cavatelli Bolognese | Garganelli | Penne Pomodoro |  
Wild Mushroom Ravioli | Orchiette | Cheese Ravioli

## Fan Food

### SELECT 2

Chicken Fingers | Mozzarella Sticks | Buffalo Wings | Quesadillas |  
Mini Hot Dogs | Hot Pretzels | Mac & Cheese Bites | Spring Rolls |  
Grilled Chicken Skewers | Mini Pizzas | California Rolls (+\$5pp additional)

## Sushi Station

*Plus market price additional per person*

## SALADS

### SELECT 2

### Hearts of Palm, Avocado & Mango Salad

Baby Greens, Chopped Vegetables, Passion Fruit Vinaigrette

### Organic Baby Kale Salad

Fresh & Dried Figs, Roasted Pecans, Shaved Parmesan Cheese,  
Flax Seeds, Dijon Dressing

### Farmers Market Salad

Field Greens, Golden Raisins, Danish Blue Cheese,  
Candied Pepitas, White Balsamic Vinaigrette

### Tomato & Mozzarella Salad

Arugula, Vine Ripened Tomato, Sweet Basil,  
Fresh Mozzarella, Olive Oil, Aged Balsamic

### Classic Caesar Salad

Romaine Lettuce, Tomatoes, Garlic Anchovy Dressing,  
Grated Parmesan Cheese

### Mediterranean

Marinated Orzo, Tomato, Cucumber, Feta Cheese, Olives,  
Romaine Lettuce, Lemon & Olive Oil

### Country Salad

Sliced Pears, Spiced Walnuts, Haricot Vert,  
Great Hill Blue Cheese, Dijon Vinaigrette

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## Mixed Greens

Fresh Picked Herbs & Sherry-Shallot Vinaigrette

## Chopped Vegetable Salad

Chopped Market Vegetables, Ricotta Salata & Garbanzo Beans

## Oven Roasted Beet Salad

Balsamic Onions, Walnuts, Orange Segments & Goat Cheese



# Main Dinner Reception

## ENTRÉES

SELECT 3

### Tuscan Lemon Chicken [G]

Marinated Grilled Chicken finished Lemon Butter, Shallot, Italian Parsley, Roasted Peppers and Artichoke

### Garlic and Herb Marinated Flank Steak [G]

Grilled, Sliced and Served with Red Wine Jus

### Grilled Mahi-Mahi Filet [G]

Lemon-Caper Butter, Garnished with Scallion, Grape Tomato, and Kalamata Olive

### Citrus Crusted Salmon Filet

Lightly Crusted with Herb and Citrus Scented Bread Crumbs, Creamy Lemon Dijon Mustard Sauce, Baby Spinach

### Grilled Soy Honey Glazed Atlantic Salmon

Stir Fried Broccoli, Snow Peas & Carrots, Roasted Potatoes, Soy Ginger Butter Sauce

### Organic Miso Crusted Wild Norwegian Cod

Sesame Rice, Grilled Scallions, Julienne of Vegetables

### Slow Braised Beef Short Rib [G]

Whipped Russet Potatoes, Roasted Cipollini Onions, Baby Carrots, Cabernet Short Rib Jus  
(+\$12pp additional)

### Grilled Angus Filet Mignon [G]

Roasted Fingerling Potatoes, Sautéed Spinach. Baby Carrots. Wild Mushrooms, Au Jus

### Lemon Zest & Herb Marinated Australian Rack of Lamb [G]

Whipped Russet Potatoes, Organic Farro & Lentil Ragout  
(+\$12pp additional)





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## PASTA

SELECT 2

### Penne alla Vodka

Fresh Basil, Creamy San Marzano Tomato Sauce

### Baked Rigatoni

Mezza Rigatoni, Fresh Mozzarella, Ricotta, Marinara Sauce

### Macaroni and Cheese

White Cheddar, Parmesan and Gruyere  
Baked with Golden Bread Crumbs

### Cavatappi Primavera

Sautéed Seasonal Vegetables, Creamy Peppercorn  
and Parmesan Sauce

### Rigatoni with Broccoli and Sweet Sausage

Grilled Italian Sausage, Broccoli Florets, Extra Virgin Olive Oil,  
Roasted Garlic, Roasted Grape Tomato

### Cavatelli Bolognese

Marinara & Chopped Meat Sauce

### Garganelli

English Peas and Fresh Pesto

### Penne Pomodoro

Light Tomato Sauce & Fine Herbs

### Wild Mushroom Ravioli

Grilled Portabello Mushrooms, Pecorino Romano Cheese

### Sautéed Chicken Orchiette

Asparagus, Vodka Cream Sauce

### Cheese Ravioli

Roasted Plum Tomato Sauce

## SIDES

SELECT 2

**Roasted Red Bliss Potatoes** with Butter & Herbs [G]

### Roasted Garlic Whipped Potato

Butter, Chive & Sour Cream [G]

**Sautéed Seasonal Vegetables** [G]

### Lightly Grilled Asparagus

Olive Oil, Garlic and Sea Salt, Lemon Zest

### Rice Pilaf Confetti

Fluffy Carolina Rice, Confetti Vegetables, Fresh Chive







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## Dessert

SELECT 5

### Cheesecake Lollipops

**Red Velvet, Vanilla,  
and Chocolate Cupcakes**

**Vanilla Bean Crème Brûlée**  
in an Asian Spoon [G]

**Chocolate Pot De Crème**  
in an Asian Spoon

**Chocolate Covered  
Strawberries [G]**

**Mini Chocolate Mousse**

**Carrot Cake Squares**

**Classic Tiramisu**  
with Chocolate Sauce

**Blueberry & Apple  
Crumb Bars**

**Ricotta Cheese Donuts**  
with Chocolate & Vanilla Sauces

**NY Cheesecake**  
with Strawberry Sauce & Whipped Cream

**Warm Pear Tart**  
with Crème Anglaise  
and Dulce de Leche

### Cake Pops

**Hot Apple Turn Over**  
with Cinnamon Whipped Cream

**Individual Assorted Sorbet [G]**  
Apple, Raspberry, Mango & Lemon

**Flourless Valrhona  
Chocolate Cake [G]**  
with Whipped Cream, White Chocolate  
Crème Anglaise, Mixed Berries

**Chocolate Chip Cookie  
Shooters with Milk**

**Ice Cream Sundae Bar**  
Toppings based on availability:

Fresh Fruit  
Freshly Grated Coconut  
Chocolate Shavings  
Gummy Bears  
Toffee Pieces

Reeses Peanut Butter Cups  
M&M's

Hot Fudge & Butterscotch Sauces  
Fresh Whipped Cream  
(+\$10pp additional)

**Hot Chocolate Bar**  
Steamy hot cocoa with assorted toppings  
(+\$5pp additional)

## Premium Open Bar

4 HOURS

**Imported & Domestic Beer**

**House Red and White Wine**

**Spirits**

Stoli, Absolut, Titos, Grey Goose, Bombay Sapphire, Tanqueray,  
Bacardi, Mt. Gay, Meyers, Herradura, Milagro, Makers Mark,  
Jack Daniels, Crown Royal, Jameson, Johnny Walker Black, Chivas

Listed brands are examples and subject to change within same quality level.

Customized brands and cocktails are available upon request.

Shots are not served with open bar package.

Soft drinks, coffee, tea & water included. Must be 21+ to consume alcohol.