

PASSED HORS D'OEUVRES

All pricing is per 100 pieces

SPANIKOPITA	\$275
VEGETABLE SPRING ROLLS	\$275
ASSORTED MINI QUICHE	\$275
SESAME CHICKEN with Dipping Sauce	\$275

ASPARAGUS WRAPPED IN PROSCIUTTO	\$325
ARTICHOKE BEIGNETS	\$325
MINI CHEESEBURGERS	\$325
LOBSTER MAC N CHEESE BITES	\$325

MINI BEEF WELLINGTONS	\$400
COCONUT SHRIMP	\$400
SCALLOPS WRAPPED IN BACON	\$400

JUMBO SHRIMP COCKTAIL	\$450
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*Six to eight pieces per person is recommended prior to dinner
Twelve to fourteen pieces per person is recommended in lieu of dinner*

RECEPTIONS

STATIONARY RECEPTION DISPLAYS

Minimum of 25 people

	50 person	100 person
GARDEN FRESH VEGETABLE CRUDITES with Dipping Sauce	\$200	\$400
INTERNATIONAL CHEESE DISPLAY Garnished with Fresh Fruit, Accompanied by Assorted Crackers	\$250	\$450
WHOLE BAKED BRIE with Strawberries and Apples in Puff Pastry with Sliced Baguettes & Raspberry Sauce		\$300
SEASONAL SLICED FRESH FRUIT DISPLAY with Vanilla Yogurt Dipping Sauce	\$200	\$400
JUMBO SHRIMP with Cocktail Sauce		\$350
SEVEN LAYER DIP Served with Tortilla Chips		\$295

CHICKEN WINGS <i>Tossed with:</i> Buffalo Sauce • Bourbon Sauce • BBQ, • Naked	per dozen	\$24
CHICKEN TENDERS <i>Tossed with:</i> Buffalo Sauce • Bourbon Sauce • BBQ, • Naked	per dozen	\$20
RUSTIC ANTIPASTO DISPLAY Italian Meats, Cheeses, Roasted Marinated Vegetables, Olives, Mixed Field Greens and Balsamic Reduction • A Basket Display of Italian Breads	per person	\$12

There is a 25 person Minimum for all buffets.
 All food and beverage will be provided for a maximum of 1 ½ hours. Menu pricing is guaranteed 90 days before your event.
 All Banquet prices are subject to 22% taxable service charge and 7% tax.

RECEPTIONS

RECEPTION ENHANCEMENTS

Minimum of 25 people

NACHOS GRANDE STATION	per person	\$10
Tri Colored Nachos with Salsa, Nacho Cheese, Guacamole, Sour Cream, Black Olives and Sliced Jalapeños		
MASHED OR BAKED POTATO BAR	per person	\$10
served with Butter, Sour Cream, Broccoli, Bacon Bits, Shredded Cheese and Chives		
	add Chili con Carne:	per person \$2
GARDEN SALAD STATION	per person	\$8
Mixed Greens • Assorted Fresh Vegetables • Seasoned Croutons • a Selection of Dressings		
	add Grilled Chicken:	per person \$5
PASTA STATION	per person	\$10
served with Freshly Grated Parmesan Cheese • a Basket Display of Italian Breads		
	add Grilled Chicken:	per person \$5
<i>Choice of Two Pastas: Bowtie • Penne • Spaghetti</i>		
<i>Choice of Two Sauces: Pesto • Garlic and Oil •</i>		
<i>Marinara • Parmesan-Garlic Alfredo • Tomato-Vodka Cream Sauce</i>		

RECEPTION CARVING STATIONS

STEAMSHIPROUND OF BEEF	(100-125 cocktail portions)	\$550
served au Jus with Horseradish Sauce • Herbed Mayonnaise • Petite Rolls		
TOP ROAST OF BEEF	(50 cocktail portions)	\$350
served au Jus with Horseradish Sauce • Whole Grain Mustard • Petite Rolls		
ROAST TURKEY BREAST	(30 cocktail portions)	\$250
served with a Natural Gravy • Cranberry-Sage Stuffing • Petite Rolls		
ROASTED HONEY GLAZED HAM	(60 cocktail portions)	\$275
served with Whole Grain Mustards • Petite Rolls		
ROAST PORK LOIN	(30 cocktail portions)	\$300
served with Rosemary-Mint Jus • Petite Rolls		

A \$95 culinary fee will be applied to all carving stations

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RECEPTIONS

RECEPTION DESSERT STATIONS

SWEET STATION

Display of Chef's Selection Assorted Cakes and Pies

Accompanied by: Regular and Decaffeinated Coffee with a Selection of Herbal Teas

per person **\$10**

VIENESE TABLE *Three Pieces per Person*

Display of Petite Desserts to Include: Chocolate Dipped Fruit, Assorted Mini Pastries, Crème Puffs and Cannoli's

Accompanied by: Regular and Decaffeinated Coffee with a Selection of Herbal Teas

per person **\$12**

SERVED ICE CREAM SUNDAES

Chocolate and Vanilla Ice Cream • Hot Fudge and Caramel Sauces • Strawberry Topping • Sprinkles • Crushed Snickers • M&M's, Chopped Nuts • Whipped Cream • Cherries • Pitchers of Assorted Soft Drinks

per person **\$12**

Ask about our FIRESIDE RECEPTIONS



Propane Fire Pits Now Available for All Types of Functions!

Two Hours of Use
Each Additional Hour

per pit **\$200**
per pit **\$100**

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