

cocktail reception packages

Our cocktail menus are designed to create a less formal affair than a plated dinner or buffet, yet ensure your guests enjoy their experience.



cocktail reception 1 \$49/pp

- greeting station: international cheeses, crackers, crudites and antipasto
- choice of four passed hors d'oeuvres
- made to order pasta station with two salads
- elaborate dessert display *add 6pp*
- coffee and tea *add 3pp*

cocktail reception 2 \$58/pp

- greeting station: international cheeses, crackers, crudites and antipasto
- choice of four passed hors d'oeuvres
- made to order pasta station with two salads
- elaborate dessert display
- coffee and tea

cocktail reception 3 \$73/pp

- greeting station: international cheese, crackers, crudites and antipasto
- choice of five passed hors d'oeuvres
- made to order pasta station with two salads
- one chef's carving station
- elaborate dessert display
- coffee and tea

greeting stations

international cheeses, crackers, crudites and antipasto selection of cheeses, crackers, crudites, dips, spreads, marinated grilled vegetables and imported meats

complete new england raw bar* featuring jumbo shrimp, littleneck clams on the half shell, oysters on the half shell, sashimi tuna (*available with reception package 2 only*)

passed hors d'oeuvres

assorted grilled pizza artichoke crisps herbed boursin cheese, garlic toast

vegetable spring rolls baby bok choy, carrots and bean sprouts, sesame soy sauce

caribbean barbeque chicken skewers panko coated chicken, spicy caribbean barbeque sauce

sweet and sour scallops wrapped in bacon pineapple and ginger chutney

wild mushroom tartlet wild mushrooms, cheese, flaky pastry

white gulf shrimp cocktail house made horseradish cocktail sauce (*add 2 pp*)

maryland lump crabmeat cakes cilantro cream, curry vinaigrette

mini beef wellington pastry wrapped tenderloin, mushroom, horseradish cream sauce

mini steak and cheese egg rolls shaved steak, red bell peppers, vidalia onions, philly cheese sauce

pasta station

chef attended with 50 or more guests and made to order* cavatelle pasta primavera; pasta bolognese; and pecorina romano and parmigiano cheese

served with caesar salad and garlic bread

carving station

roasted turkey breast sage aioli, cranberry chutney

black angus roast sirloin of beef* with horseradish cream

black angus roast tenderloin of beef* with béarnaise sauce, horseradish cream

roast pork loin natural jus, apple compote

* *Gluten free menu options can be made available upon request*

Prices do not include gratuity, 4% administrative fee, 7% state and local tax, and \$2pp room fee