

COCKTAIL RECEPTION PACKAGES



COCKTAIL RECEPTION 1

\$57/pp

- greeting station: international cheeses, crackers, crudités and antipasto
- choice of four passed hors d'oeuvres (1 hour)
- caesar salad and fresh garden salad
- pasta station (choose two)
- elaborate dessert display **add 6pp**
- coffee and tea **add 3pp**

COCKTAIL RECEPTION 2

\$78/pp

- greeting station: international cheese, crackers, crudites and antipasto
- choice of four passed hors d'oeuvres (1 hour)
- caesar salad and fresh garden salad
- pasta station (choose two)
- one chef's carving station
- elaborate dessert display
- coffee and tea

PASSED HORS D'OEUVRES (ONE HOUR)

ASSORTED GRILLED PIZZA

VEGETABLE SPRING ROLLS baby bok choy, carrots, bean sprouts, sesame soy sauce

CARIBBEAN BARBECUE CHICKEN panko coated chicken, spicy caribbean barbecue sauce

THAI CHICKEN thai peanut sauce

COCONUT CHICKEN cilantro chile sauce

CRABMEAT STUFFED MUSHROOMS lemon beurre blanc

SCALLOPS WRAPPED IN BACON pineapple and ginger chutney

JUMBO SHRIMP COCKTAIL house made horseradish cocktail sauce (add 3 per piece)

COCONUT SHRIMP orange marmalade (add 3 per piece)

MINI BEEF WELLINGTON pastry wrapped tenderloin, mushroom, horseradish cream sauce

ITALIAN EGGROLLS | hot italian sausage, mushrooms, peppers, onions, marinara

PASTA STATION

PASTA PRIMAVERA mixed seasonal vegetables, penne pasta, choice of sauce: garlic & oil, marinara, or pecorino romano cheese sauce

RIGATONI BOLOGNESE braised veal, beef & pork, italian sausage, mushrooms, tomato sauce, cream

BAKED ZITI WITH ITALIAN SAUSAGE AND MEATBALLS

CHICKEN CAVATELLE chicken, mushrooms, spinach, white wine garlic butter sauce

SEASONAL VEGETABLE RISOTTO

SHRIMP PESTO grape tomatoes, chopped asparagus, creamy basil pesto, bowtie pasta

LOBSTER RAVIOLI lobster & marscapone cheese filling, sherry cream sauce (add 8pp)

CARVING STATION

ROAST PORK LOIN rack roasted bone-in pork loin, natural jus, apple compote

BLACK ANGUS ROAST SIRLOIN OF BEEF whole roasted, herb merlot demi glaze

BLACK ANGUS ROAST TENDERLOIN OF BEEF herb merlot demi glaze

Gluten free, vegetarian & vegan options can be made available upon request

Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of food-borne illness, especially if you have certain medical conditions.

Prices do not include gratuity, 5% administrative fee, 7% state and local tax, and \$4/pp event setup, breakdown and cleaning fee. 10312023