

## cocktail reception packages



### cocktail reception 1 \$54/pp

- greeting station: international cheeses, crackers, crudités and antipasto
- choice of four passed hors d'oeuvres (1½ hours)
- caesar salad and fresh garden salad
- pasta station (choose two)
- elaborate dessert display *add 8pp*
- coffee and tea *add 3pp*

### cocktail reception 2 \$63/pp

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

### cocktail reception 3

\$75/pp

- greeting station: international cheese, crackers, crudites and antipasto
- choice of four passed hors d'oeuvres
- 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

**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

**baked ziti with italian sausage and meatballs**

**penne with seasonal vegetables and garden fresh pesto**

**ziti with a spicy arrabiata sauce**

**cheese tortellini** light, pomodoro sauce

**cavatelle** chicken, mushrooms, spinach, white wine garlic butter sauce

**penne with seasonal vegetables and alfredo sauce**

**fresh seafood risotto**

**lobster and shrimp ravioli** house made (add 3pp)

### carving station

**roasted turkey** sage aioli, cranberry chutney

**maple glazed baked ham**

**roast pork loin** natural jus, apple compote

**black angus roast sirloin of beef\*** with horseradish cream

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

\* Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness. Before placing your order, please inform your server if a person in your

Prices do not include gratuity, 5% administrative fee, 7% state and local tax, and \$2pp room fee