

cocktail reception packages



cocktail reception 1 \$35/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 \$44/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

\$56/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