RECEPTION MENU PACKAGES & HORS D'OEUVRES

RECEPTION PACKAGES

PACKAGE ONE

Domestic cheese and sausage montage served with a variety of specialty crackers, gourmet vegetable crudités with Chef's selection of dips and a seasonal gourmet fruit display

PACKAGE TWO

Includes items in Package One. PLUS - choose any combination of two hors d'oeuvres

PACKAGE THREE

Includes items in Package One. PLUS - choose any combination of three hors d'oeuvres

PACKAGE FOUR

Includes items in Package One. PLUS - choose any combination of four hors d'oeuvres

HORS D'OEUVRES

- Mini beef wellington
- Macaroni & cheese on a stick
- Mini crab cakes
- Caprese skewers
- Shrimp cocktail
- California sushi rolls
- Assorted mini deli hoagies
- Assorted petite finger sandwiches
- Grilled and chilled shrimp
- Assorted canapés
- Grilled shrimp skewers
- Salami coronets
- Bacon-wrapped shrimp
- Vegetable spring rolls

- Chicken drummettes with choice of BBQ, buffalo or sweet and sour sauces
- Mini chicken guesadillas

25-person minimum required. Water, iced tea and coffee service included. 1-hour reception. If butler service is requested, a charge will apply.

- Spanakopita
- Toasted beef or cheese ravioli with marinara sauce
- Mini chicken cordon bleu
- Crab rangoon served with sweet & sour
- Beef or chicken satay served with peanut sauce
- Egg rolls served with sweet & sour and spicy mustard
- Meatballs with BBQ or sweet & sour sauce
- Pork potstickers with soy dipping sauce

All prices subject to 21% Taxable Service Charge and Applicable Sales Tax.

