

Reception Menu

25 Person Minimum*

Choice of 6 Items - \$17.00 per person

Hot Hors d'Oeuvres

- Shrimp Toast
- Blackened Chicken Bites
- Smoked Salmon & Dill Quiche
- Sausage Stuffed Mushrooms
- Water Chestnuts with Bacon
- Coconut Chicken Fingers
- Mini Italian Meatballs Marinara
- Grilled Sea Scallops
- Spinach Stuffed Mushrooms
- Cocktail Franks with Mustard
- Assorted Mini Quiches
- Spinach & Cheese Phyllo Triangles
- Grilled Teriyaki Chicken Kabobs
- Deep Fried Shrimp with cocktail sauce
- Chinese Seafood Dumplings with dipping sauce

Cold Hors d'Oeuvres

- Garden Vegetable Crudités with dip
- Herb Cream Cheese filled Endive
- Crostini with Tomato Salsa
- Deviled Eggs
- Sliced Fresh Fruit
- Fruit & Cheese platter with crackers
- Smoked Salmon on Pumpernickel with Mustard Dill Sauce

Carving Station

Baked Fleur d'Lis ham with Pineapple Glaze - \$7.50 pp

Breast of Turkey with Maple Sage Gravy - \$7.50 pp

Pork Loin with Apple Gravy - \$7.50 pp

Whole Poached Salmon with Cucumber Dill Sauce - \$7.50 pp

Beef Tenderloin Aus Jus - \$15.00 pp

Pasta Station

\$4.00 per person per selection

Penne Ala Vodka

Whole Wheat Penne with Vegetable Aioli

Farfalle with Prosciutto, Peas, Mushrooms in basil cream

Four Cheese Baked Pasta

Lasagna plain or with Roasted Vegetables

Corkage - \$1.00 pp (includes wine glasses)

Garlic Bread - \$1.50 pp

Caesar Salad - \$3.00 pp

Bar Setup with soda, bottled water, mixers & glassware - \$4.50 pp

Bartender - \$150.00

*Under 25 guests will result in the following up charges - 5-9 guests - \$5.00 pp, 10-15 guests - \$3.00 pp, 16-20 guests - \$2.50 pp, 21-24 guests - \$1.50 pp