



## Reception Menu

*Beginning with the Lightest of Affairs to the most Extravagant Event...*

\*\*Add a light fruity flavored punch to any reception package for **\$1.50 per person**

### Menu A

Assorted Dessert Bar: cookies, brownies, lemon bars, pecan squares, oreo bars, mini cheesecakes, mini cream puffs and fruit tartlets (2 pieces per person)

**\$4.25 per person**

Upscale Dessert Bar: Includes more deluxe decadent deserts such as Mini Individual Mousse Cups, Individual Key Lime pies and much more to choose from.

**\$5.50 per person**

### Menu B

Choose 3 Cold Hors d'oeuvres

**\$10.95 per person, min. of 20 people**

### Menu C

Choose 3 Cold Hors d'oeuvres

Choose 1 Hot Hors d'oeuvre

**\$16.95 per person, min. of 20 people**

### Menu D

Choose 2 Cold Hors d'oeuvres

Choose 3 Hot Hors d'oeuvres

**\$21.95 per person, min. of 20 people**

### Menu E

Choose 3 Cold Hors d'oeuvres

Choose 3 Hot Hors d'oeuvres

Choose 1 Carving or Action Station

**\$28.95 per person, min. of 20 people**



CORPORATE CATERING

Reception Menu

A L A C A R T E
H O R S D ' O U E V R E S

Minimum of 10 people per selection

C O L D H O R S D ' O U E V R E S

Table with 2 columns: Item Name and Price per guest. Items include Fresh Seasonal Vegetable Display with Dill Dip (\$3.75), Grilled Seasonal Vegetable Display (\$4.25), Domestic Cheeses (\$3.25), Gourmet Cheese Display (\$5.25), Seasonal Fruit Display (\$4.25), Add Chocolate Fondue (\$2.25), Fresh Fruit Kabobs (2pp) (\$3.95), Traditional Antipasta Display (\$4.95), Shrimp Cocktail with Spicy Cocktail Sauce (3pp) (\$5.95), Hummus with Pita Chips (\$3.25), Chicken Salad in Pretzional Cup (2pp) (\$3.95), Spinach Dip in bread boulle with tortillas chips (\$3.95), Tortillas Chips and Fresh Salsa (\$3.75), Homemade Potato Chips and Fresh Dill Dip (\$3.75), Hyroll Finger Sandwiches (2pp) (\$3.95), Assorted Finger Sandwiches (2pp) (\$3.95), Raspberry and Toasted Almond Baked Brie (min. of 20p) (\$2.75), Rosemary Cashews (3.95), and Mini Mozzarella and Sundried Tomato Rolls (3pp) (\$4.95).



**CORPORATE CATERING**

## Reception Menu

### A L A C A R T E H O R S D ' O U E V R E S

*Minimum of 10 people per selection*

#### — H O T H O R S D ' O U E V R E S —

Spinach and Cheese Stuffed Baby Portabella Mushroom (3pp)	\$3.95 per guest
Fried Italian Cheese Ravioli (4pp)	\$4.95 per guest
Manchego Olive Bites (2pp)	\$3.95 per guest
Mushroom Beggar's Purses (2pp)	\$5.25 per guest
Mini Roasted Veggie Tarts (2pp)	\$5.25 per guest
Mini Kalmata Olive and Artichoke Tarts (2pp)	\$5.25 per guest
Veggie Spring Rolls with Dipping Sauce (2pp)	\$4.25 per guest
Black Bean Taquitos (2pp)	\$4.95 per guest
Baked Brie and Raspberry Puff Pastry Bites (2pp)	\$4.95 per guest
Asiago Asparagus Puff Pastries (3pp)	\$5.50 per guest
Mini Potato Puff Pastries (2pp)	\$3.95 per guest
Mini Fried Macaroni and Cheese Bites (2pp)	\$4.95 per guest
Mini Monte Cristo Sandwich Bites (2pp)	\$5.95 per guest
Petite Fig and Caramelized Onion Puff Pastries (2pp)	\$5.50 per guest
Chesapeake Bay Blue Crab Dip	\$4.95 per guest
Roasted Corn and Lobster Dip	\$4.95 per guest
Chicken Samosa (2pp)	\$4.95 per guest
Sesame Ginger Chicken Skewers (2 pp)	\$4.95 per guest
Hawaiian Polynesian Chicken Skewers (2 pp)	\$4.95 per guest

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### Hot Hors D'oeuvres

Mini Chicken Quesadillas Roll-ups with Chive Sour Cream (2pp)	\$4.95 per guest
Chicken Fingers with Honey Mustard (2 pp)	\$5.95 per guest
Buffalo Wings with Celery and Carrots (3 pp)	\$5.95 per guest
Mini Chicken Wellington (2pp)	\$5.95 per guest
Bourbon Glazed Meatballs (4pp)	\$4.95 per guest
Mini Beef Wellington with Horseradish Cream Sauce (2pp)	\$5.95 per guest
Mini Kobe Beef Sliders (2pp)	\$5.95 per guest
Rosemary Skewered Grilled Sirloin (2 pp) <i>with Gorgonzola Dipping Sauce</i>	\$5.95 per guest
Shrimp Tempura (2pp)	\$5.95 per guest

### Carving & Action Stations

*minimum of 40 people, pricing does not include Chef Attendant*

Oven Roasted Turkey Carving Station <i>Cranberry Mayo Sauce and Bistro Sauce with Mini Rolls</i>	\$6.50 per guest
Beef Tenderloin Carving Station <i>Horseradish Cream Sauce with Mini Rolls</i>	\$7.95 per guest
Shrimp and Grits <i>Bacon, Cheese, Chives, Diced Tomato (Served in Martini Glass)</i>	\$7.50 per guest
Pasta Bar <i>Three Sauces and Two Pastas, parmesan cheese</i>	\$7.50 per guest
Mashed Potato Bar <i>Sour Cream, Butter, Chives, Bacon, and Cheese (Served in a martini glass)</i>	\$6.50 per guest