

RECEPTION SUGGESTIONS

Displayed Selections

Vegetable Crudités—3.75 per person

Freshest of the Season with Ranch Dips

Grilled Vegetable Display—5.25 per person

Balsamic Reduction, Grilled Citrus and Parmesan

Seasonal Fruit Presentation—4.25 per person

Fresh Melons, Pineapple, Grapes and Seasonal Berries

Waterfront Place Cheese Display—5.75 per person

Cheddar, Swiss, Dill Havarti, Pepper Jack, Brie, Boursin
With Baguettes and Crackers

Raspberry Brie En Croute—115.00

With Lahvosh and Crackers

Hot Baked Dip—130.00

Crab or Spinach and Artichoke or BBQ Chicken
With Baguettes and Crackers

Whole Poached Atlantic Salmon—275.00

Capers, Cucumbers and Sweet Onions

Smoked Atlantic Salmon—250.00

Chopped Eggs, Tomatoes and Capers

Iced Shrimp Cocktail—135.00

Lemon, Lime and Spicy Cocktail Sauce

Snow Crab Cocktail Claws—135.00

Lemon, Lime and Spicy Cocktail Sauce

Chocolate Fountain Display—8.00 per person (Minimum of 100 people)

Vanilla Pound Cake, Pretzels, Marshmallows, Vine Ripened Strawberries and Fresh Pineapple

Let Them Eat Cake—7.00 per person

New York Style Cheesecake with Fresh Fruit Toppings, 3 Layer Red Velvet Cake, Carrot Cake
and Cake Style Brownies

The Chocolate Factory—8.00 per person

Chocolate Silk Pie, Gourmet Chocolate Cake and Chocolate Dipped
Strawberries and Pretzels

The Key West—9.00 per person

Key Lime Cheesecake, Strawberry Whipped Cream Cake, Coconut Meringue Pie
and Lemon Bars

Almost Heaven—14.00 per person

Chocolate Fountain with Fruit and Accompaniments, Assorted Mini
Gourmet Cookies and Fruit Tartlets and Assorted Petite Fours

Hors d'Oeuvres

All Hors d'Oeuvres are Priced per Fifty Pieces

Cold

Belgian Endive with Boursin and Walnuts.....	100.00
Artichoke and Chevre Crustini.....	100.00

Hummus Crustini with Red Peppers and Chive.....	80.00
Tomato, Mozzarella and Basil Bruschetta.....	80.00
Prosciutto and Melon.....	100.00
Crab and Phyllo.....	80.00
Spicy Asian Beef Phyllo.....	80.00
Strawberry Stuffed with Chevre.....	80.00
Spinach Pesto Flatbread.....	80.00
Crawfish Wonton with Corn Salsa.....	125.00
Poached Scallop with Tapenade.....	125.00
Seared Tuna with Seaweed Salad.....	150.00
Cucumber Canapé with Boursin and Caviar.....	80.00

Hot

Mini Quiche.....	100.00
Buffalo Wings.....	80.00
Swedish Meatballs.....	80.00
Vegetable Spring Rolls.....	100.00
Jalapeno Poppers.....	80.00
Franks En Croute.....	80.00
Spanakopita.....	80.00
Saltimbocca Bites.....	100.00
Brie En Croute.....	125.00
Crispy Asparagus Asiago.....	125.00
Mini Crab Cakes.....	150.00
Mini Sausage Pizzas.....	80.00
Assorted Crustini.....	125.00
Boneless Chicken Wings.....	100.00
Chicken Duxelles.....	150.00
Prosciutto Wrapped Shrimp.....	125.00
Stuffed Artichokes.....	125.00
Oven Roasted Tomatoes with Asiago.....	80.00
Zucchini Cakes (<i>Vegetarian Crab Cakes</i>).....	80.00
Crab and Brie Potato Cups.....	125.00
Bacon Wrapped Sirloin.....	125.00
Mini Beef Sliders.....	125.00
Balsamic Bell Peppers in Phyllo.....	80.00
Coconut Shrimp.....	125.00
Caramel Apple Phyllo Cup with Goat Cheese.....	125.00
Creamy Shrimp Wontons.....	100.00
Chicken Spring Rolls.....	100.00
Breaded Portobello.....	80.00

Chef Attended Specialty Stations

***\$75.00 Fee for Two Hours with Chef Attendant
1 Attendant Required Per 50 people***

Little Italy—7.00 per person

Farfalle and Penne Rigate with Basil Marinara and Pesto Cream Sauce, Fresh Romano, Red Pepper Flakes, Olives, Fresh Herbs, Roma Tomatoes, Fresh Garlic and Fresh Rolls

The Mashed Potato—7.00 per person

Plain Mashed Potatoes with Crumbled Blue Cheese, Bacon, Green Onions, Cheddar Cheese, Asiago Cheese, Sautéed Mushrooms, Caramelized Onions, Roasted Garlic, Butter and Sour Cream

Fresh from the Garden—8.00 per person

Mixed Greens, Chopped Romaine and Iceberg, Tomatoes, Cucumbers, Carrots, Olives, Pepperocini, Croutons, Asiago Cheese, Cheddar Cheese, Goat Cheese, Pine Nuts, Sun Dried Tomatoes, Sliced Radishes, Assorted Dressings and Fresh Rolls

The Mexican Fiesta—9.00 per person

Hard and Soft Shells and Seasoned Beef and Chicken, Shredded Lettuce, Cheddar and Jack Cheese, Diced Tomatoes, Jalapenos, Sour Cream, Salsa and Guacamole

Bananas Foster—8.00 per person

Fresh Sliced Bananas sautéed with Rum, Brown Sugar and Banana Liquor served over Vanilla Ice Cream

Cherries Jubilee—8.00 per person

Dark Red Cherries flambéed with Sugar and Brandy served over Vanilla Ice Cream

Chef Attended Carving Stations

\$75.00 Fee for Two Hours with Chef Attendant

Garlic Crusted Prime Rib of Beef—395.00

Horseradish, Stone Ground Mustard and Fresh Rolls
Serves approximately Thirty-Five

Oven Roasted Breast of Turkey—165.00

Cranberry Relish, Dijonaise and Fresh Rolls
Serves approximately Forty

Roasted Tenderloin of Beef—205.00

Horseradish Cream, Dijon Mustard and Fresh Rolls
Serves approximately Twenty-Five

Roasted Pork Loin—150.00

Creole Mustard Sauce and Fresh Rolls
Serves approximately Forty

Cola Glazed Ham—185.00

Brown Sugar and Mustard Sauce and Fresh Rolls
Serves approximately Forty-Five

Rosemary Crusted Leg of Lamb—195.00

Mint Jelly and Fresh Rolls
Serves approximately Thirty