



cocktail reception



Passed Hors d'Oeuvres

(all hors d'oeuvre packages include 1 custom station, minimum of 30 guests)

Choice of 6 custom, passed for 1 hour

Choice of 6 custom, passed for 2 hours

Choice of 6 custom + deluxe, passed for 1 hour

Choice of 6 custom + deluxe, passed for 2 hours

Custom Passed Hors d'Oeuvres

- Vegetable Spring Rolls, sweet chili-mango sauce
- Tomato & Sweet Pepper Bruschetta
- Spanakopita
- Smoked Salmon Mousse, cucumber, dill cream
- Franks Wrapped in Puff Pastry
- Chili-Mimosa Meatballs
- Fried Calamari, honey-chili dipping sauce
- Beer-Battered Baby Shrimp, remoulade sauce
- Parmesan Chicken, lemon-basil sauce
- Bacon Chicken Satay, maple barbeque sauce
- Sesame Chicken with plum sauce
- Tomato Soup & Grilled Cheese Shot
- Coconut Chicken, sweet & sour chili sauce
- Spinach & Artichoke Filled Mushrooms
- Grilled Italian Sausage, sweet pepper, onion
- Beef Chimichurri on toasted baguette
- Blue Cheese Mousse Phyllo Cups, bacon, chives

Deluxe Passed Hors d'Oeuvres

- Bacon Brie Grilled Cheese Slider, raspberry mustard, multigrain bread
- Oysters Rockefeller, green herb bread crumbs, baby spinach
- Crab Stuffed Cremini Mushrooms
- Big Eye Tuna Tartare, avocado, sesame, ginger-citrus vinaigrette
- Braised Beef Short Rib Slider, pickled peppers, challah roll
- Seared Foie Gras, balsamic reduction, micro greens
- Mini Crab Cakes, honey-jalapeño aioli
- Truffled Deviled Eggs, caviar, dill
- Bacon-Wrapped Scallops, honey-hoisin sauce
- Lobster Bisque Shooter
- Grilled Beef Tenderloin, roasted marinated cherry tomato
- Steak Tartare, capers, radish, mustard vinaigrette
- Prosciutto-Wrapped Grilled Asparagus, dijon mustard

Custom Stations

- Vegetable Crudités** a selection of raw seasonal vegetables with green goddess, blue cheese dressings
- Imported & Domestic Cheese** garnished with fruit, dijon mustard, crackers
- Caprese** sliced beefsteak tomatoes, fresh mozzarella, roasted sweet peppers, fresh basil, extra virgin olive oil, balsamic vinegar
- Seasonal Fruit** a selection of mixed fruit, sweet yogurt dip
- Hummus Dip** chickpea puree with pita bread, flatbread, toasted baguette
- Baby Spinach & Artichoke Dip** a rich, creamy dip with parmesan, jack cheese, toasted baguette



Premium Stations

- **Antipasto Display** sliced cured prosciutto, capicola, fresh mozzarella, provolone, marinated roma tomatoes, roasted peppers, grilled red onions, marinated olives
- **Smoked Salmon Display** pickled onions, caper berries, hard boiled egg, crostini, herb mayonnaise
- **Mashed Potato Station** yukon gold mashed potatoes, jumbo lump crab, sour cream, butter, chopped scallions, smoked bacon, crispy onions, cheddar cheese, pan gravy
- **Slider Station** beef, crab cakes, pulled pork barbeque, soft brioche rolls, american cheese, pickles, baby lettuce, sliced tomatoes, herb mayonnaise, spiced mustard, ketchup

Deluxe Stations

live-action stations, chef fee

- Pasta Station**
Pasta (choice of 2) penne – farfalle – rigatoni – orecchiette
Sauce (choice of 2) alfredo, marinara, tomato-cream sauce, green herb pesto

- Stir-Fry Station**
Flank steak, chicken, bok choy, sweet peppers, onions, garlic, ginger, broccoli, snow peas, tofu, white rice

- Carving Station (minimum of 30 people)**
 - Herb Roasted Turkey Breast** honey mustard, pan sauce
 - Garlic Roasted Pork Loin** white wine pan sauce
 - Roast Prime Rib of Beef** horseradish cream, spicy mustard
 - Whole Beef Tenderloin** red wine shallots, roasted mushrooms
 - Mustard Crusted Rack of Lamb** tomato jam, balsamic
 - Smithfield Virginia Ham** honey mustard, pineapple chutney



- Raw Bar (price per order of 50; no chef fee)**
Displayed on ice with an attendant, includes sun-dried tomato cocktail sauce, red wine mignonette sauce, horseradish, lemon wedges
 - East Coast oysters on the half shell
 - Little neck clams on the half shell
 - Citrus-poached shrimp cocktail
 - Cracked snow crab cocktail claws

All deposits are nonrefundable and are required to reserve a date. A guaranteed number of guests with entrée selections must be finalized 10 days in advance. Menu selections must be finalized 30 days prior to the function. All prices are subject to 6% sales tax and a 20% service charge. Prices are effective April 1, 2017 and subject to change without notice. The Commonwealth of Pennsylvania suggests that consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness.