

Cocktail Reception

Passed Hors d'Oeuvre Packages

all hors d'oeuvre packages include 1 custom station (guaranteed minimum of 30 adults)

- 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

order of 50

- Vegetable Spring Rolls sweet chili- mango sauce
- Tomato & Sweet Pepper Bruschetta
- Spanakopita
- Smoked Salmon* dill cream
- Franks Wrapped in Puff Pastry
- Mango BBQ Meatballs
- Fried Calamari honey- chili dipping sauce
- Beer-Battered Baby Shrimp remoulade sauce
- Parmesan Chicken* lemon- basil sauce
- Chicken & Spinach Meatballs
- Tomato Soup* & Grilled Cheese Shot
- Coconut Chicken sweet & sour chili sauce
- Spinach & Artichoke filled Mushrooms*
- Grilled Italian Sausage sweet pepper, onion
- Beef Chimichurri toasted baguette
- Boursin Cheese Mousse Phyllo Cups bacon, chives
- Mediterranean Quiche

Deluxe Passed Hors d'Oeuvres

order of 50

- Oysters Rockefeller green herb breadcrumbs, baby spinach
- Crab Stuffed Cremini Mushrooms
- Fried Mushroom Ravioli
- Big Eye Tuna Tartare* avocado, sesame, ginger- citrus vinaigrette
- Citrus Bay Scallop Ceviche* cilantro, orange, lime, lemon
- Mini Crab Cakes red pepper remoulade
- Bacon Wrapped Scallops honey- hoisin sauce
- Peking Duck Roll sweet chili sauce
- Braised Beef Short Rib Slider pickled peppers, challah roll
- Truffled Deviled Eggs* caviar, dill
- Lobster Bisque Shooter
- Grilled Beef Tenderloin tomato jam, crostini
- Steak Tartare* capers, radish, mustard vinaigrette
- Lobster Salad* sliced cucumber
- Four Cheese Manicotti Crepes

Custom Stations

Vegetable Crudités*

chef's selection of raw seasonal vegetables, green goddess dressing, buttermilk ranch dressing

Artisan Cheeses*

assorted cheeses, grapes, dried fruit, dijon mustard, crackers, french bread

Caprese Antipasto*

sliced beefsteak tomatoes, fresh mozzarella, fresh basil, extra virgin olive oil, balsamic vinegar, french bread

Fresh Seasonal Fruit*

selection of mixed fruit, sweet yogurt dip

Hummus Dip Trio*

assortment of roasted garlic, roasted red pepper, thai chili chickpea puree, pita bread, flatbread crackers

Baby Spinach & Artichoke Dip*

parmesan, jack cheese, flatbread crackers, pita bread

Premium Stations

Italian Antipasto Display*

sliced cured prosciutto, genoa salami, capicola, smoked provolone, sun-dried tomatoes, roasted peppers, artichokes, marinated olives

Smoked Salmon Display*

pickled onions, caper berries, hard boiled egg, crostini, herb mayonnaise

Mashed Potato Bar*

yukon gold mashed potatoes, jumbo lump crab, smoked bacon, chopped scallions, crispy onions, cheddar cheese, sour cream, butter, pan gravy

Mac 'n' Cheese Bar

bacon, ham, jumbo lump crab, tomatoes, jalapeño, scallions

Slider Station

shredded lettuce, sliced tomatoes, american cheese, pickles, onions, herb mayonnaise, spiced mustard, ketchup, soft brioche rolls **per order of 50**

Beef Sliders

Crab Cake Sliders

Chicken Parmesan Sliders

Deluxe Stations

live action stations

Pasta Station

Pasta (choice of 2) penne – farfalle – rigatoni

Sauce (choice of 2) alfredo- tomato marinara- tomato cream- green herb pesto

Parmesan Cheese Wheel Station

housemade linguini, truffle salt, parmesan cheese, red chili flakes, crispy pancetta

Stir-Fry Station

flank steak, chicken, bok choy, sweet peppers, onions, garlic, ginger, broccoli,
snap peas, tofu, white rice

Fajita Station*

garlic- lime flank steak, adobo chicken, sweet peppers, onions, lettuce, tomato,
salsa, guacamole, cheddar cheese, crema, rice & beans, tortillas

Carving Station* (minimum of 30 people)

Herb Roasted Turkey Breast honey mustard, pan sauce

Roast Prime Rib of Beef horseradish cream, spicy mustard

Whole Beef Tenderloin red wine, shallots, roasted mushrooms

Roasted Leg of Lamb tomato jam, balsamic

Pork Loin Roulade spinach, artichokes, sun- dried tomatoes, gruyère cheese

Garlic Roasted Pork Loin white wine pan sauce

Smoked Pit Ham honey mustard, pineapple chutney

Raw Bar*

Displayed on ice, includes sun- dried tomato cocktail sauce,
red wine mignonette, 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

* Dish is gluten free or can be made gluten free. Please speak to your event manager about any dietary restrictions.

The Commonwealth of Pennsylvania suggests that consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness.

Enhancements

Late Night Snacks order of 50

Truffle Parmesan Fries*
Garlic Parmesan Pretzels
Mac 'n' Cheese Bites
Deep Dish Pizzas
Beef Burger Sliders
Chicago Style Hot Dogs

Don't see your favorite? Ask us about customizing your late night snacks.

Dessert Displays

S'mores Bar*

graham cracker, chocolate graham cracker, milk chocolate, dark chocolate,
cookies, caramel, marshmallow, tabletop fire

Viennese Table

selection of house made miniature pastries and cakes

Ice Cream Sundae Bar*

vanilla and chocolate ice cream, chocolate sauce, caramel sauce,
whipped cream, cherries, sprinkles, chocolate chips, walnuts