

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

Vegetable Spring Rolls sweet chili- mango sauce

Tomato & Sweet Pepper Bruschetta

Spanakopita

Smoked Salmon* dill cream

Franks Wrapped in Puff Pastry

Cocktail Meatballs honey sauce

Fried Calamari honey- chili dipping sauce

Beer-Battered Baby Shrimp remoulade sauce

Parmesan Chicken lemon- basil sauce

Chicken & Spinach Meatballs tzatziki sauce

Tomato Soup* & Grilled Cheese Shot

Coconut Chicken sweet & sour chili sauce

Spinach & Artichoke filled Mushrooms*

Grilled Italian Sausage sweet pepper, onion, marinara sauce

Beef Chimichurri toasted baguette

Mediterranean Quiche

Deluxe Passed Hors d'Oeuvres

Baked Stuffed Oysters garlic and herb cheese, sun-dried tomato, pancetta, herbed breadcrumbs

Crab Stuffed Cremini Mushrooms

Fried Asiago Gnocchi

Big Eye Tuna Tartare* avocado, sesame, ginger- citrus vinaigrette

Citrus Shrimp Ceviche* cilantro, orange, lime, lemon

Mini Crab Cakes red pepper remoulade

Bacon Wrapped Scallops honey- hoisin sauce

Peking Duck Roll cherry- jalapeño 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

Cajun Corn Dip

andouille sausage, sweet peppers, applewood smoked bacon, monterey jack cheese, tortilla chips

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, 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

Pasta Station

Pasta (choice of 2) penne, farfalle, rigatoni

Sauce (choice of 2) alfredo, marinara, tomato cream, lemon-caper butter

Slider Station

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

Beef Sliders - Crab Cake Sliders- BBQ Chicken Sliders

Enhancements

Late Night Snacks

Truffle Parmesan Fries*
Garlic Parmesan Pretzels
Mac 'n' Cheese Bites
Flatbread Pizzas
New York Style Hot Dogs
Steak and Cheese Egg Rolls

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