

Reception Menu

BUTLER STYLE HOT AND COLD HORS D'OEUVRES

Your selection of eight hot or cold hors d'oeuvres will be passed butler style

Cold Passed Hors d'oeuvres

Classic Bruschetta, Mozzarella & Roma Tomato, Garlic Crostini

Asparagus Tips Wrapped in Prosciutto

Santa Fe Chicken Salsa in Phyllo Cups

Gazpacho Shots, Traditional Gazpacho & Cucumber Yogurt

Smoked Salmon Blini, Sour Cream and Scallion

Miniature Shrimp Cocktail, Cocktail Sauce

Sesame Tuna, Vinaigrette, Wonton Cup

Cheeseboard Spoons, Stilton, Toasted Walnuts, Dried Cranberries with Balsamic Reduction

Hot Passed Hors d'oeuvres

Leek and Ginger Tart

Lobster Bisque Shooter

Wild Mushroom Quiche

Little Neck Clams Casino

Asparagus & Fontina Phyllo

Crispy Risotto Ball, Arborio Rice, Shallots & Garlic, Truffle Oil

Brochettes of Marinated Filet Mignon

Crab Cakes, Wasabi Mayonnaise

Scallops Wrapped in Applewood Smoked Bacon

Chicken Quesadilla Cones

Pigs in a Blanket

Raspberry & Brie Pastry Bites

Baby Lamb Chops, Red Wine Sauce (add \$3 pp)

Food Stations

Main Reception Table

Exotic Fruit Display, Artisan Bread, International Cheese Display, Fresh Vegetable Crudités

Pasta Station

(Select Two)

Tortellini with Arugula & Roasted Tomatoes
Linguine, Local Clams, Roasted Garlic
Orecchiette Pasta with Broccoli Rabe & Sweet Italian Sausage
Farfalle Pasta with Julienne Vegetables, Roasted Garlic
Penne Pasta with Pancetta & Parmesan, Pink Vodka Sauce
Vegetarian Lasagna, Tomato Basil Sauce
Risotto – Wild Mushroom or Asparagus and Peas

Carving Station

(Select Two)

Roast Beef with Sherry Mushroom Sauce
Herb Roasted Turkey Breast, Cranberry Dressing
Whole Roasted Cod, Mustard Sauce
Marinated London Broil, Horseradish Cream Sauce

Dessert Station

Chef's Selection of Assorted Mini Pastries & Cookies
Served with Freshly Brewed Coffees & Teas