

# Reception Menu

## PASSED HORS D'OEUVRES

Your selection of any eight hot and cold passed hors d'oeuvres

## COLD PASSED HORS D'OEUVRES

- Olive Tapenade Crostini
- Classic Bruschetta, Mozzarella & Roma Tomato, Garlic Crostini
- Gazpacho Shots, Traditional Gazpacho & Cucumber Yogurt
- Smoked Salmon Blini, Sour Cream and Scallion
- Miniature Shrimp Cocktail
- Antipasto Skewer with Cherry Tomato, Mozzarella, Artichoke, Basil & Balsamic Glaze
- King Salmon Tartare, Wonton Cup, Sriracha Sauce
- Shrimp & Guacamole Crostini
- Blackened Shrimp, Chili Lime Aioli
- Watermelon & Feta Bites

## HOT PASSED HORS D'OEUVRES

- Lobster Bisque Shooter
- Wild Mushroom Quiche
- Little Neck Clams Casino
- Asparagus & Fontina Phyllo
- Crispy Risotto Ball, Arborio Rice, Shallots & Garlic, Truffled Oil
- Crab Cakes, Wasabi Mayonnaise
- Scallops Wrapped in Applewood Smoked Bacon
- Fried Ravioli, Marinara Sauce
- Chicken Satay, Thai Peanut Sauce
- Chicken Flautas, Fresh Salsa
- Raspberry & Brie Pastry Bites
- Malaysian Beef Satay
- Mini Reuben Sandwiches
- Chorizo Empanadas
- Spinach & Artichoke Pastry Cups



## 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
- 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
- Rigatoni Bolognese
- Tortellini Alfredo with Grilled Chicken and Parmesan

### CARVING STATION

*(Select Two)*

- Loin of Pork, Smoked Apple Glaze
- Roast Beef, Sherry Mushroom Sauce
- Herb Roasted Turkey Breast, Cranberry Dressing
- Marinated London Broil, Horseradish Cream
- Pernil, Pickled Onions
- Pastrami, Whole Grain Mustard

### DESSERT STATION

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