

Cocktail Reception

Open Bar - Premium (3 Hours)

Hors D'oeuvres (Stationary)

Garden Chilled Vegetables with Assorted Dips
Seasonal Fruits on a Mirror with a Chocolate Grand Marnier Fondue
Bundles of Bread with Herbed Dips and Mustards
Imported and Domestic Cheese Display with Gourmet Crackers

Hors D'oeuvres (Passed with White Gloves)

Diver Scallops Wrapped in Bacon
Mushroom Caps Stuffed with Italian Sausage and a Trio of Cheeses
Phyllo Triangles Filled with Spinach and Herbed Feta
Sun dried Tomato and Wild Mushroom Quiche Squares

Chef Manned Stations

Pasta Station

Your Choice of Pasta Accompanied by a Choice of Two:
Roasted Vegetables Tossed with Rosemary Infused Olive Oil * Carbonara *
Roasted Garlic and Fresh Basil Marinara Sauce * Traditional Pesto Sauce *
Alfredo Sauce * Wild Mushroom Cream Sauce * Roasted Garlic Butter Sauce

Carving Station

Oven Roasted Breast of Turkey and Crusted Filet Mignon Served with
Cranberry Orange Chutney, Sage Mayonnaise and Béarnaise Sauce
Assorted Freshly Baked Breads and Petite Rolls

Includes

Tiered Buffet Set with any Colored Linen and Flowers * Skirting * China * Flatware *
Stemware *All Necessary Paper Products * Delivery and Trash Removal

\$ 45.00 per guest

20% Gratuity and 8% Sales Tax are Additional