



canapés  
shrimp  
wraps  
sushi  
bruschetta  
tenderloin  
oysters  
cheese

# occasions



## reception

breakfast breaks lunch  
RECEPTION dinner beverage  
technology info



### **fresh market seafood display**

(minimum 50 people,  
priced per person)

jumbo shrimp (3 per person)

fresh oysters (2 per person)

alaskan king crab leg (1 per person)

served over a bed of ice

cocktail sauce, mignonette sauce

### **enhance your raw bar**

with a customized ice carving  
with company logo or decorative  
display

## displays & platters

### **italian antipasto**

prosciutto, pepperoni, genoa salami, capicola, kalamata olives, artichoke hearts, pepperoncini, fresh mozzarella, provolone, crusty italian breads and flavored italian oils

### **domestic & international cheeses**

danish bleu, sharp cheddar, smoked gouda, boursin, brie, havarti, manchego and swiss cheeses garnished with fresh fruits & berries, crostinis & french baguettes

### **european meats**

sliced prosciutto, sliced capicola, genoa salami and black forest ham

### **fruit platter**

papaya, cantaloupe, red & black grapes, kiwi, watermelon, strawberries, pineapple, honeydew melon and mango

### **fresh vegetable platter**

green asparagus, carrots, zucchini, sweet peppers, yellow squash, red grape tomatoes, broccolini, purple-yellow-green cauliflower florets with chef's selection of dips

### **grilled balsamic vegetable platter**

green asparagus, eggplant, zucchini, portobello mushrooms, artichoke hearts, roasted marinated peppers, squash and sweet onion, drizzled with balsamic vinaigrette dressing

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## the carvery

### side of smoked salmon

*(serves 20 people)*

capers, chopped onions, hard cooked eggs and crostinis

### roasted beef tenderloin

*(serves 20 people)*

rolled in black peppercorn and roasted, burgundy sauce, soft kaiser rolls

### roast breast turkey

*(serves 20 people)*

honey mustard, cranberry relish, soft kaiser rolls

### steamship round of beef auJus

*(serves 60 people)*

horseradish cream, mustard, soft kaiser rolls

### baked sugar cured virginia ham

*(serves 25 people)*

molasses citrus glaze virginia ham, vidalia onion relish, dijonnaise mayonnaise, soft kaiser rolls

### garlic peppercorn crusted pork loin

*(serves 20 people)*

seasoned in crushed peppercorn, dijon mustard, apple burgundy sauce, soft kaiser rolls



all stations are attended by one of our talented chefs, one chef per 75 people, chef fee applies

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**\*attendant required**  
each based on one attendant per 50 guests, attendant fee applies

## action stations

### caesar salad station

grilled chicken, grilled salmon, hearts of romaine, parmesan cheese, white anchovies, roasted garlic croutons tossed with caesar dressing

### santa fe fajita bar\*

chicken & beef fajitas, chicken quesadillas, pico de gallo, guacamole, sour cream, monterey jack & cheddar cheeses

### pasta station\*

(select three pastas and three sauces)

rigatoni, tortellini, penne, farfalle carbonara, marinara, bolognese, condiments

### shanghai stir-fry\*

vegetable fried rice accompanied by your choice

(select two items)

seared duck with fresh ginger, snow peas, seared beef with scallions & sesame garlic sauce, spiced pork lo-mein, general tso's chicken, vegetable fried rice

### sweet endings

fresh fruit tarts, miniature cheesecakes, chocolate strawberries, cream puffs, chocolate éclairs

coffee, decaffeinated coffee, teas, whipped cream, raw sugar & sugar sticks, cinnamon sticks, orange & lemon zest and chocolate shavings

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## cold hors d'oeuvres

(minimum 2 dozen each)

- assorted canapes
- pear and brie with almond
- bruschetta pomodoro
- european finger sandwiches
- prosciutto, gorgonzola crostini
- asparagus wrapped in prosciutto
- genoa salami, dijon cream
- thai chicken with lettuce wraps
- belgium endive with asian spiced chicken
- jumbo shrimp
- alaskan snow crab claws
- lobster medallions
- oysters on the half shell
- smoked salmon on rye
- fresh tuna tartare
- belgium endive with crab mousse
- assorted sushi rolls
- crab salad canapes

### dry snacks

(priced per bowl)

- potato chips & french onion dip
- tortilla chips & spicy salsa
- kettle chips & bleu cheese dip
- pita chips & humus dipping sauce
- terra chips & yogurt dip
- mixed nuts
- cashews

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## hot hors d'oeuvres

(minimum 2 dozen each)

spanakopita  
parmesan artichoke hearts  
shrimp pokora  
miniature deep pan pizza  
thai spring rolls, orange ginger sauce  
brie with raspberry tarts  
brie en croute  
mushroom tartlette  
spinach & goat cheese meze  
grilled shrimp  
vegetable spring rolls  
scallops wrapped in applewood  
smoked bacon

miniature crab cakes  
coconut shrimp  
breaded shrimp  
crab rangoon  
mini beef wellington  
chicken satays and chili dipping sauce  
miniature quiche lorraine  
chicken & pineapple brochette  
swedish or bbq meatballs  
chicken tenders with honey mustard  
vegetable samosas with tamarind dip  
sausage in puff pastry

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## reception packages

(packages priced per person for one hour)

### the happy hour

domestic and imported cheeses, garnished with fresh fruit, canapes, potato chips with sweet onion dip, tortilla chips with salsa

### the mediterranean

grilled vegetable platter: asparagus, eggplant, zucchini, portobello mushrooms, squash, roasted marinated peppers & sweet onion, drizzled balsamic vinaigrette dressing

italian hard & soft bread display, flavored olive oils

brie & raspberry tarts, spanakopita, parmesan artichoke hearts

### the butler

beef wellington, chicken satays, thai chicken spring rolls, bruschetta pomodoro, assorted canapes

### changes in latitude

coconut shrimp, raspberry and brie in phyllo, mini beef wellington, mini crab cakes, shrimp pokora, fresh seasonal fruit platter

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