



COCKTAIL RECEPTION

~minimum of 50 guests~

package includes: four-hour open bar, butlered hors d'oeuvres, chef's table, dessert & coffee display

4-HOUR OPEN BAR

assortment of soft beverages including: regular & diet soda, iced tea and bottled water
house liquor & mixers, house wines: cabernet, merlot, pinot grigio & chardonnay
a selection of domestic & imported beers and one custom cocktail

BUTLERED HORS D'OEUVRES

passed for one hour

~ choose 5~

asparagus wrapped in philo and asiago cheese, mini crab melts
mushroom stuffed with andouille sausage and smoked cheddar
scallops wrapped in bacon, lobster cobbler
caramelized red onion and gorgonzola cheese on focaccia bread
baked brie and raspberry coulis wrapped in philo, caviar or smoked salmon canapés
crispy spring rolls with bourbon barbeque drizzle
tuna sashimi spoons over seaweed with spicy tuna sauce

CHEF'S TABLE

~displayed for one and a half hours~

vegetable crudités with chef's dipping sauces
imported & domestic cheeses, fresh fruit and fine crackers
baked brie & dried fruits wrapped in puff pastry and served warm
crab & artichoke dip served with house-made seasoned flat breads
assortment of smoked fish with capers, onions, cooked egg and a remoulade sauce
steamed asian dumplings with a soy ginger dipping sauce
*hand-carved, slow-roasted turkey breast, fresh rolls and homemade chutney
*hand-carved roast sirloin, fresh rolls and a peppercorn demi
caesar salad or green jacket salad

DESSERT & COFFEE DISPLAY

~displayed for one and a half hours~

chef's dessert assortment including homemade cakes, pies, cobblers, cookies and more
dessert is served with freshly brewed regular and decaffeinated coffee and hot tea

\$79.95/per person

All prices are per person and subject to a 21% service charge

*Subject to a \$75.00 chef fee per station. Prices are subject to change