



HOLIDAY RECEPTION

~Minimum of 50 Guests~

Package Includes: Three-Hour Open Bar, Butlered Hors d'oeuvres,
Chef's Table, Dessert & Coffee Display and House Linens, Holiday Music, House Centerpieces

3-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

~ Choice of Four~

Swedish Meatballs, Scallops Wrapped in Bacon, Mini Crab Cakes
Shrimp or Crab Poppers, Spanakopita- Spinach & Feta Wrapped in Filo Dough
Andouille Sausage and Smoked Cheddar Stuffed Mushrooms
House-made Parmesan Crisps with Fresh Bruschetta
Tuna Sashimi Served on Asian Spoons with Seaweed Salad and Spicy Tuna Sauce

CHEF'S TABLE

~Displayed For One and a Half Hours~

Artichoke, Crab & Spinach Fondue, International Cheese Display Served with Fresh Fruit and Fine
Crackers, Fresh Vegetable Crudités Served with Dipping Sauces,
Pate display Served with Garnishes, Smoked Fish Display Served with Garnishes
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 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

\$74.95/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