

## Cocktail Receptions

(Available Sunday thru Friday)

Fully Decorated Imported and Domestic Cheese Table includes Gorgonzola, Provolone, Mozzarella, Sharp Cheddar, Swiss, Hot Pepper and Colby Jack, surrounded by sliced baguettes and crackers  
Fresh seasonal Fruits and Berries with Honey Yogurt dipping sauce  
Farmers assortment of fresh vegetables with Artichoke Dip, marinated mushroom and olive salad

**Please select four of the Silver Tray Hors D' Oeuvres: (passed or displayed for 2 hours)**

\* Miniature Egg Rolls with sauces \* Chicken Pineapple Skewers \* Chicken Tenders \* Bruschetta \*  
Phyllo Triangles with Spinach & Feta Cheese \* Petite Potato Pancakes \* Gourmet Pizzas \* BBQ  
Meatballs \* Assorted Miniature Quiche \* Waterchestnuts wrapped in Bacon

Price Per Guest: \$19.95 (Sun-Fri)

Price Per Guest: \$24.95 (Sat)

### **ADDITIONAL OPTIONS -Priced per guest to Accompany Cocktail Reception**

**Butcher Block Carving Station:** Served on cocktail buns with appropriate condiments

Honey Glazed breast of Turkey \$3.75

Fresh herbed roasted Top Sirloin of Beef \$3.95

Roasted garlic and herb marinated Beef Tenderloin \$6.50

**Pasta Station:** Your choice of two Pastas and two Sauces

Served with freshly grated parmesan cheese, garlic bread and ciabatta bread \$4.50

**Additional:**

Grilled Chicken Breast \$1.75

Vegetables \$1.50

Scallops and Shrimp \$3.25

Tri-Color Tortellini

Penne

Gnocchi

Bowtie

Cut Ziti

Marinara

Alfredo with Wild Mushrooms

Pesto and Sundried Tomato

Aglio and Olio

Red Pepper Cream Sauce

**Chef-Attended Oriental Stir-Fry:**

Chicken Breast or Beef Medallions (*select one*)

Baby corn, mushrooms, scallions, cabbage, waterchestnuts, carrots, broccoli, and snap peas

Sautéed in a ginger teriyaki sauce accompanied by white rice

Egg rolls and Fortune cookies \$6.50

**South of the Border:**

Spicy Beef or Grilled Chicken Strips (*select one*)

Soft flour tortilla shells, taco shells and nachos

With grated cheddar cheese, chopped tomato, lettuce, black olives, scallions, sour cream, salsa,  
guacamole, black beans or re-fried beans and Jalapeno Rice \$5.75

**Salad Station**

Mixed salad greens, cherry tomatoes, cucumbers, black olives,

Mushrooms, homemade croutons, sunflower seeds, shredded carrots,

Red and green peppers, shredded cheddar cheese and crumbled bleu cheese

Dressings: Ranch, Balsamic Vinaigrette, and French \$3.75

Additional: Grilled Chicken \$1.50

**Miniature Dessert Station**

Chef's selection of finger pastries, miniature cheesecakes, cream puffs and eclairs  
Coffee, decaffeinated coffee & specialty teas \$3.95

**Deluxe Dessert Station**

Assorted cheesecakes, tortes, pastries, fresh fruit with white and dark chocolate  
Freshly brewed and flavored coffee with whipped cream, chocolate shavings  
Peppermint and cinnamon sticks \$5.95

**Chocolate Fountain**

With skewered Fresh Fruit, Marshmallows, and Pretzels \$3.25