

Grand Reception Menu

COCKTAIL HOUR

PASSED HORS D'OEUVRES

Your selection of any eight hot and cold passed hors d'oeuvres

COLD PASSED HORS D'OEUVRES

- Olive Tapenade Crostini
- Classic Bruschetta, Mozzarella & Roma Tomato, Garlic Crostini
- Gazpacho Shots, Traditional Gazpacho & Cucumber Yogurt
- Smoked Salmon Blini, Sour Cream and Scallion
- Miniature Shrimp Cocktail
- Antipasto Skewer with Cherry Tomato, Mozzarella, Artichoke, Basil & Balsamic Glaze
- King Salmon Tartare, Wonton Cup, Sriracha Sauce
- Shrimp & Guacamole Crostini
- Blackened Shrimp, Chili Lime Aioli
- Watermelon & Feta Bites

HOT PASSED HORS D'OEUVRES

- Lobster Bisque Shooter
- Wild Mushroom Quiche
- Little Neck Clams Casino
- Asparagus & Fontina Phyllo
- Crispy Risotto Ball, Arborio Rice, Shallots & Garlic, Truffled Oil
- Crab Cakes, Wasabi Mayonnaise
- Scallops Wrapped in Applewood Smoked Bacon
- Fried Ravioli, Marinara Sauce
- Chicken Satay, Thai Peanut Sauce
- Chicken Flautas, Fresh Salsa
- Raspberry & Brie Pastry Bites
- Malaysian Beef Satay
- Mini Reuben Sandwiches
- Chorizo Empanadas
- Spinach & Artichoke Pastry Cups

MAIN RECEPTION TABLE

International Cheese, Fresh Seasonal Fruit, Vegetable Crudités
Fiesta Chips & Dips

Select One Hot Station for Cocktail Hour | Select Three Hot Stations for Reception

TRATTORIA STATION

(Select Two)

Tortellini with Arugula & Roasted Tomatoes
Linguine, Local Clams, Roasted Garlic
Orecchiette Pasta with Broccoli Rabe & Sweet Italian Sausage
Farfalle Pasta with Julienne Vegetables, Roasted Garlic
Penne Pasta with Pancetta & Parmesan, Pink Vodka Sauce
Vegetarian Lasagna, Tomato Basil Sauce
Risotto ~ Wild Mushroom or Asparagus & Peas

FROM THE BUTCHER

(Select Two)

Loin of Pork, Smoked Apple Glaze
Roast Beef with Sherry Mushroom Sauce
Herb Roasted Turkey Breast, Cranberry Dressing
Whole Roasted Cod, Mustard Sauce
Marinated London Broil, Horseradish Cream Sauce

SLIDER STATION

Pulled Pork, Crab, Barbeque Chicken & Vegetarian Sliders on Baby Potato Rolls with Ketchup, Spicy Mustard,
Caramelized Onions, Cole Slaw & Pickles

MEATBALL TASTING STATION

Black Angus Meatballs, Herbed Chicken Meatballs, Pork and Veal Ricotta Meatballs
Served with your choice of: Mushroom Gravy, Parmesan Cheese, Classic Tomato, Spicy Meat Sauce

MIDDLE EASTERN BAZAAR

Israeli Falafel with Yogurt Cucumber Sauce
Hummus and Baba Ganoush with Pita Triangles
Rosemary Marinated Lamb and Chicken Kabobs served with Parsley Tahini Sauce
Mediterranean Tabouleh Salad

PEKING DUCK STATION

Confit of Duck with Hoisin Sauce, Rolled in Moo Shu Crepes with Scallion and Julienne Hothouse Cucumbers

COMFORT FOOD STATION

Individual Chicken Pot Pies, Duck Confit Shepherds Pie with Sweet Potato Mash,
Artisanal Mac & Cheese with Parmesan Crumb Crust and Red Veggie Slaw

GOURMET MACARONI AND CHEESE FEAST

Piping Hot Corkscrew Pasta served with a Cheese Sauce of Your Choice:

Aged Cheddar, Pepper Jack, Fontina or Tomato Fondue

Dressed up with an array of tantalizing toppings: Crispy Bacon, Roasted Asparagus and Grilled Shrimp

FROM THE HEARTH

(Select Three)

Salmon Dijon with Wild Rice

Seared Tuna over Sushi Rice

Hanger Steak with Vidalia Onions & Cremini Mushrooms

Roasted Sirloin with Crispy Onions

Petite Osso Bucco with Truffle Risotto

Chicken Francaise

MASHED POTATO BAR

Served in Martini Glasses with an Assortment of Toppings

CHINESE TAKE OUT

Sesame Noodles, Pork & Vegetable Dumplings, Chicken or Beef Stir Fry with Asian Vegetables

Served in Chinese Containers with Chopsticks

SUSHI CITY *(Add \$22 Per Person)*

Assorted Sushi & Sashimi

Tuna, Salmon, Yellowtail, California Rolls, Vegetable Rolls, Special Rolls

Dips, Sauces, Condiments and Chop Sticks

*\$26 per person with Sushi Chef

COMMODORE SEAFOOD BAR *(Add \$25 Per Person)*

Clams and Oysters opened to order by professional Shucker

Shrimp Cocktail and Bay Scallop Ceviche

Cocktail, Mignonette & Remoulade Sauces

Dessert

VIENNESE DISPLAY

An elaborate assortment of Cakes, Cheesecakes, Fruit Tarts, Mini Italian Pastries, Petit Fours, Lemon Sorbet with Limoncello Swirl in Miniature Champagne Glasses

Add Cappuccino, Espresso \$3 per person - Add Cordials \$6 per person

WEDDING CAKE

BEVERAGES

Throughout your affair, we will provide unlimited top shelf liquors, including Absolut Vodka, Tanqueray Gin, Bacardi Rum, Dewars White Label Scotch, Seagrams-7, Jack Daniels, Southern Comfort, Captain Morgan Rum, Malibu Coconut Rum and Jose Cuervo Tequila.

Chilled Champagne, Draft Beers, Non-Alcoholic Beer
Canyon Road Chardonnay, Merlot, White Zinfandel and Pinot Grigio

Soft Drinks and Juices

Our Professional Bartenders are trained to serve responsibly.
(This includes a "No Shot" Policy)