



# THE COCKTAIL RECEPTION

\$35 per person

## COLD CANAPES

*Please choose four:*

- Smoked Salmon Canapes
- Goat Cheese, Pecan, & Honey on Garlic Toasts
- Tomato Mozzarella Caprese Skewers
- Ahi Tuna Poke Chip
- Lump Crab Toastadas
- Curried Chicken Salad in Endive Spears
- Esquite Shooters
- Crab "Bloody Marys"
- Shrimp Ceviche Cups
- Smoked Salmon with Cucumber & Crème Fraiche
- Pimiento Cheese Toasts

## HOT HOR D'OEUVRES

*Please choose six:*

- Mini Crab Cakes with Remoulade
- Filet Mignon, Mushroom, Grilled Scallion
- Puff Pastry Hot Dogs
- Mini Quiche Lorraine
- Potato Pancakes with Sour Cream and Chive
- Lamb Lollies with Pomegranate Molasses
- Arancini with Bacon
- Pesto Shrimp Skewers
- Bacon Wrapped Scallops
- Grammy's Meatballs
- Mini Potato Pancakes with Sour Cream & Chive

## BEAUTIFUL DISPLAYS

*Included:*

### Artisanal Cheese and Fruit

an artful display of crostini, honey, seasonal fruit, and the chef's hand selection of cheeses.

*Additions:*

### Carving Station

Your choice of two: Prime Rib, Loin of Pork, Smithfield Ham or Turkey \$10 per person.

### Fresh Raw Bar

freshly shucked oysters, shrimp cocktail, tuna poke and crab cocktail served with our house made specialty sauce and condiment assortments plus fresh lemon \$15 per person.

### Smoked Salmon

smoked salmon spread served with a dill crème fraiche, sliced red onion, tomato and an assortment of everything flatbreads \$8 per person.

### Mediterranean Mezze Station

cured meats & cheeses, hummus & other assorted dips, crudité, grain and bean salads, marinated olives \$10 per person.

### Open Bar

all mixers, garnish, ice, top shelf liquor, wine and beer as well as a designated bartender. liqueur specialties available upon request and at an additional fee. \$35 per person.

### Dessert Table

selection of our seasonal desserts \$8 per person.