

Cocktail Reception Wedding

BUTLER PASSED HORS D'OEUVRES

PLEASE SELECT EIGHT

Charred Beef Tenderloin with
Horseradish Cream on a Crostini

Smoked Salmon Fillo Filled with Dill
Lime Cream Cheese

Brie with Raspberry and Toasted
Almond

Seared Ahi Tuna with Wasabi
Mayonnaise and Pickled Ginger

Bruschetta with Fresh Mozzarella

Goat Cheese & Roasted Tomato
on Parmesan Crouton

Fried Veggie Potstickers with
Teriyaki Sauce

Mini Crab Cakes with
Chipotle Sauce

Coconut Shrimp with Sweet
Thai Chili Sauce

Chicken and Cheese Quesadillas

Spanakopita

Scallops Wrapped with Bacon

Beer-Battered Chicken with
Sweet Thai Chili Sauce

Skewered Hawaiian-Glazed
Chicken and Pineapple

Vegetable Spring Roll

Franks in Puffed Pastry with
Dijon Mustard

Brie with Orange Preserves
and Glazed Walnuts

Grilled Vegetable Crostini,
Balsamic Glaze

Chilled Shrimp in Fillo Cup with
Cucumber and Cocktail Sauce

Spinach and Artichoke Wontons

FRUIT & CHEESE DISPLAY

Selection of Imported & Domestic Cheeses • Fresh Seasonal Fruits •
Assorted Crackers • Flatbreads • Crostini

GRILLED VEGETABLE DISPLAY

Grilled Artichoke Hearts • Eggplant • Zucchini • Leeks • Portobello Mushrooms •
Roasted Red and Yellow Peppers • Served with Pita Triangles & Seasoned Focaccia



Cocktail Reception Wedding

SALADS

Mixed Green Salad · Array of Fresh Vegetables · Royce Brook Dressing

Tuscan Salad · Baby Greens · Fresh Pear · Gorgonzola
· Chopped Walnuts · Balsamic Dressing

Tri-Color Salad · Arugula · Endive · Radicchio · Oven-Roasted Tomatoes
· Goat Cheese · Toasted Focaccia Crisp · Balsamic Vinaigrette

Fresh Baby Spinach Salad · Brie · Chopped Walnuts · Raspberry Vinaigrette

FRESH DINNER ROLLS AND BUTTER



Denver Reception

RECEPTION STATIONS (SELECT FOUR)

CHEF'S SAUTÉED CRAB CAKE STATION

Homemade Crab Cakes from
Maryland's Finest Crabmeat

Roasted Corn Salsa

Sweet Thai Chili Sauce

Dijon Cream Sauce

Sweet Potato Hash

PASTA STATION

**A UNIFORMED CHEF WILL PREPARE
TWO PASTAS WITH TWO SAUCES...**

Station garnished with freshly
grated cheese & assorted focaccia

PASTA (PLEASE SELECT TWO)

Penne, Gemelli, Orecchiette,
Farfalle, Tortellini, Rigatoni

SAUCE (PLEASE SELECT TWO)

Fresh Pomodoro Sauce

Alfredo

Pink Vodka Cream,

Mushrooms, Peas & Prosciutto

Tomato & Basil

Roasted Garlic, Spinach & Plum

Tomatoes, Olive Oil & White Wine

Basil Pesto, Garlic, Oil & Pine Nuts

SANTA FE FAJITA STATION

Warm Flour Tortillas

Sautéed Chicken & Beef

Onions & Peppers

Lettuce, Tomato, Shredded Cheese,
Sour Cream, Guacamole & Salsa

ASIAN STATION

A UNIFORMED CHEF WILL PREPARE...

ENTREE | (PLEASE SELECT ONE)

General Tso Chicken
(Spicy Chicken with Broccoli)

Chinese Peppersteak

ALSO INCLUDED

Fried Veggie Potstickers
with Teriyaki Sauce

Asian Fried Rice

Chop Sticks and Fortune Cookies

DELUXE RAW BAR

Display with Shrimp, Oysters
and Little Neck Clams

Lemons, Fresh Horseradish
and Cocktail Sauce

**1/2 LOBSTERS AVAILABLE AT
AN ADDITIONAL CHARGE**

**ICE SCULPTURE AVAILABLE AT
AN ADDITIONAL CHARGE**

SMOKED SALMON DISPLAY

Your Choice of Traditional Smoked
Salmon or Pastrami Style

Chopped Egg, Onion and
Capers with Party Breads

Dinner Reception

CARVING STATION (SELECT TWO)

Fresh Roasted Turkey with Gravy & Cranberry Chutney

Honey-Glazed Ham with Whole Grain Mustard & Rye Bread

Top-Round of Beef with Natural Jus

London Broil, Peppercorn Crust Lea & Perrins Demi-glace

Prime Rib of Beef with Natural Jus, Horseradish Cream & Garlic Crostini

Loin of Pork with Sweet and Spicy Plum Sauce

Filet Mignon (\$10 per person extra)

CHAFING DISHES (SELECT TWO TO ADD TO ANY STATION)

Twice-Baked Stuffed Potatoes

Garlic Whipped Potatoes with Fresh Herbs and Butter

Oven-Roasted Red Bliss Potatoes

Saffron Rice Pilaf

Grilled Asparagus

String Beans with Red Peppers

Baby Carrots with Honey & Pineapple Glaze

Fresh Seasonal Vegetables

String Beans Almandine

Broccoli with Oil and Garlic

Creamed Spinach



Dinner Reception

DESSERT

Custom-Designed Wedding Cake
Family Style Display of Butter Cookies

BEVERAGES

Five Hours of Premium Open Bar
Coffee & Tea Service

\$110 PER PERSON

*All Prices are Subject to 20%
Service Charge and 6.625% Sales Tax*

