

RECEPTION SELECTIONS

COLD HORS D'OEUVRES

Iced Jumbo Cocktail Shrimp	\$495.00
Bleu Cheese and Candied Pecans Canapes	\$275.00
Pear and Gorgonzola Cheese Crostini	\$275.00
Pesto Bruchetta with Asiago and Tomato Chutney	\$275.00
Sirloin Beef on Cornichon Roll	\$325.00
Skewered Grape Tomato, Fresh Mozzarella and Roasted Mushroom with Balsamic Drizzle	\$295.00
Shrimp Remoulade on Sourdough Toast Points	\$295.00
Smoked Salmon Canapes	\$295.00
Assorted Meat Wraps with Chili Ancho Dipping Sauce	\$275.00
Herb Crusted Tenderloin Crostini with Goat Cheese and Horseradish Crème	\$425.00
Blackened Scallop on Cucumber Round	\$295.00
Pate Maison with Grain Mustard	\$495.00
Crab Claws with Cocktail Sauce	\$295.00
Deviled Eggs ala Russe Stuffed with Smoked Salmon	\$295.00
Assorted California Rolls with Soy and Wasabi	\$375.00

HOT HORS D'OEUVRES

Shrimp Kabobs with Teriyaki Glaze	\$370.00
Vegetable Spring Rolls with Plum Dipping Sauce	\$225.00
Assorted Dim-Sum with Ginger Soy Sauce	\$300.00
Brie En Croute with Raspberry Dipping Sauce	\$300.00
Zesty Crab Cakes with Chipotle Aioli	\$325.00
Asian Chicken Satay with Cilantro Sauce	\$300.00
Cocktail Meatball Bordelaise	\$225.00
Fresh Baby Spinach and Feta Cheese Turnovers	\$300.00
Skewered Hibachi Beef with Teriyaki Glaze	\$325.00
Coconut Shrimp with Sweet and Sour Sauce	\$325.00
Smoked Chicken Quesadillas with Caramelized Onions and Salsa	\$300.00
Mini Franks in Blankets with Spicy Mustard	\$250.00
Colorado Lamb Chops with Mint Jus Lie	\$625.00
Assorted Gourmet Mini Pizza	\$300.00
Buffalo Style Wings with Bleu Cheese Sauce	\$250.00
Chicken Tenders with BBQ and Ranch Style Sauces	\$300.00
Jumbo Scallops Wrapped in Bacon	\$300.00
Oysters Rockefeller	\$375.00

Price per 100 Pieces
Minimum of 50 Pieces per order

The quotation herein is subject to proportionate price increase to meet increased cost of food, beverages, labor cost, etc. Quotation can not be guaranteed until 90 days prior to the time that the particular function takes place. Pricing does not include service charge or tax.

RECEPTION DISPLAYS

ANTIPASTO DISPLAY

Fresh Mozzarella, Prosciutto di Parma, Italian Capicola, Cheese Stuffed Tomatoes
Assorted Cheeses and Olives, Grilled Vegetables and Sausage Assortment and
Sliced Artesian Bread
\$9.95 per person

INTERNATIONAL and DOMESTIC CHEESE and FRUIT DISPLAY

Served with French Baguettes and Gourmet Crackers
\$6.95 per person

SEAFOOD BAR

(Minimum of 100 Pieces)
Market Price (Seasonal Pricing)

Little Neck Clams
Oysters on the Half Shell
Crab Claws
Stone Crab Claws
Served with Cocktail Sauce, Remoulade Sauce, Fresh Avocado and Tomato Salsa

TROPICAL FRESH FRUIT DISPLAY

A Selection of Sliced Seasonal Fruit and Berries Served with Yogurt Dipping Sauce
\$5.50 per person

CRUDITES

Display of Marinated Grilled Vegetables and Seasonal Raw Fresh Vegetables
with Ranch and Onion Dips
\$5.50 per person

SMOKED SALMON

(Serves 35 People)
Smoked or Poached Salmon Displayed with Capers, Chopped Eggs, Diced Bermuda Onions, Lemon Wedges,
Dill Cream, Mustard Sauce and Mini Black Bread and Cocktail Rye
\$375.00 each



CARVING AND ACTION STATIONS

Chef Carvers and Station Attendants are \$75.00 Each
Stations are Designed to Serve In Addition to Reception Hors D'oeuvres

ROAST STEAMSHIP ROUND OF BEEF

(Serves 150 People)

Served with Assorted Mustards and
Horseradish Mayonnaise
Served on Split Silver Dollar Rolls

\$695.00 each

ROASTED TURKEY BREAST

(Serves 40 People)

Served with Cranberry Orange Relish and Turkey Gravy
Served with Split Silver Dollar Rolls

\$225.00 each

ASIAN BBQ PORK LOIN

(Serves 35 People)

Served with Garlic Croustades

\$225.00 each

PEPPER CRUSTED AGED NEW YORK SIRLOIN OF BEEF

(Serves 30 People)

Served with Madeira Mushroom Reduction
and Crusty Rolls

\$300.00 each

VIRGINIA HONEY MUSTARD HAM

(Serves 50 People)

Glazed Bone In Ham Served with Assorted Mustards and
Pineapple Chutney Accompanied by Fresh Biscuits

\$225.00 each

ROASTED TENDERLOIN OF BEEF

(Serves 25 People)

Herb Crusted and Accompanied by
Wild Mushroom Sauce and Crusty Rolls

\$300.00 each

LITTLE ITALY

(Minimum 25 Guests)

Penne Pasta, Tortellini and Spinach Gnocchi
Complimented with Assorted Toppings to Include:
Marinated Shrimp, Italian Sausage, Grilled Chicken,
Mushrooms, Bell Peppers, Broccoli,
Fresh Baby Spinach and Sun Dried Tomatoes
Roasted Garlic Sauce, Arrabiata,
Parmesan Herb Broth and Fresh Garlic Bread

\$16.95 per person

ASIAN STIR FRY STATION

(Minimum 25 Guests)

Gulf Shrimp, Scallops and Grilled Chicken
Complimented with Assorted Vegetables to Include:
Snap Peas, Carrots, Bell Peppers, Water Chestnuts,
Bok Choy, Shiitake Mushrooms, Cashews,
Asian Black Beans, Teriyaki Ginger Sauce
and Fried Rice

\$16.95 per person

CARVING AND ACTION STATIONS

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BOURBON STREET

(Minimum 25 People)

Jambalaya and Gumbo Station
Andouille Sausage, Grilled Chicken,
Smoked Ham, Shrimp and Crawfish
Sautéed to Order with Onions, Bell Peppers
and Celery Served with Jambalaya Rice
Accompanied with "Nawlins" Style Gumbo,
French Sour Dough Baguettes and Plenty of Tabasco

\$18:95 per person

SMASHED SPUD BAR

(Self Serve * Minimum 25 People)

Red Skin Garlic Mashed, Wasabi Mashed and
Sweet Potato Mashed
Choice of Toppings to Include:
Asian Pan Seared Shrimp, Cajun Chicken
and Andouille Sausage,
Bacon Bits, Sour Cream,
Shredded Cheddar Cheese and Candied Pecans

\$15.95 per person

SEAFOOD MARTINI STATION

(Minimum 25 People)

Poached Gulf Shrimp, Smoked Scallops or
Spicy Shrimp Prepared for Each Guest with
Their Choice of Toppings:
Marinated Celery Root, Fresh Avocado Relish,
Remoulade Sauce and Mango Chutney
Garnished with Lambs Lettuce

\$23.95 per person

SWEET ENDINGS

(Minimum 25 People)

Baked in Our House Pastry
A Selection of Miniature Delights to Include:
Fresh Fruit Tartlets, Assorted Cheesecakes,
Tortes, Eclairs and Cream Puffs
Fresh Fruit and Berry Display
Coffee, Decaffeinated Coffee and Assorted Teas
with Flavored Syrups
Whipped Cream and Chocolate Shavings

\$14.95 per person

WILD MUSHROOM and POLENTA

(Minimum 25 People)

Domestic, Shiitake, Crimini and Grilled
Portobello Mushrooms
Sautéed with Shallots, Garlic and Pinot Gris
Served with Cheese and Spinach Polenta
Complimented with Herb Crème and
Roasted Huajillo Pepper Coulis

\$17.95 per person

