

# RECEPTION

---

## PLATTERS

---

25 Guest Minimum

**Vegetable Crudite Display** served with choice of dips: ranch, thousand island or blue cheese *7 pp*

**Seasonal Fruit Display** served with greek yogurt infused with honey and olive oil *8 pp*

**Imported and Domestic Cheese Display** served with assorted crackers, nuts and dried fruit *9 pp*

**Charcutiere Plate Display** a selection of salami, prosciutto, olive tapenade, cornichons and baguettes *10 pp*

---

## DIPS

---

25 Guest Minimum

**Mediterranean Dips** tzatziki, hummus and tapenade, served with pita bread and lavash *10 pp*

**Guacamole, Salsa and Chips** *10 pp*

**Artichoke and Spinach Dip** with lavash crackers *8 pp*

---

## ICED SEAFOOD

---

2 Dozen Minimum

*All served with cocktail sauce, lemons and appropriate condiments such as bottled hot sauce or horseradish*

**Oysters on a Half Shell** *38 per doz.*

**Shrimp Cocktail** *36 per doz.*

**Snow Crab Legs** *48 per doz.*

**New Zealand Mussels** *24 per doz.*

**Ceviche Portion** served with tortilla chips and lime *36 per doz.*

**Smoked Salmon** served with capers, red onion and lemons *Per Side 90 (serves approx. 18-20 guests)*