



Cocktail Reception Menu

(minimum 25 guests)

\$25.99/person

Crudit , Fruit and Cheese

All Cocktail Receptions begin with a bountiful display of fresh assorted vegetables, assorted dips, fruits, cheese and crackers.

Passed Hors D'oeuvres

Enjoy a continuous flow of the following; Please choose 4:

- ~Soup Shooter
- ~Tomato Basil Bruschetta
- ~Pecan Crusted Chicken Skewers
- ~Spanakopita
- ~Maryland mini Crab Cakes
- ~Sausage Stuffed Mushrooms*
- ~Chef's Meatball Slider
- ~Sliced Pork Loin Focaccia, goat cheese & fig jam
- ~Braised Pork Arancini*
- ~House Focaccia, brie & fruit chutney
- ~Blackened Chicken Skewers, bleu cheese aioli
- ~Buffalo Chicken Spring Rolls

Hot Pasta/ Vegetarian (Choose one)

- Pasta Primavera with vegetables and wine sauce
- Cobblestones Mac 'n Cheese with peas, bacon, and onion strings
- Farro and Quinoa Stuffed Peppers with Romesco sauce
- Frutti di Mare with seasonal seafood in a light basil cream sauce Add \$4pp

Additional Hors D'oeuvres Options

Add \$2.99 per piece

<ul style="list-style-type: none"> ~Honey Orange Glazed Filet Crouton ~Cobblestones mini Reubens ~Blackened Shrimp, Jalapeno butter ~Short Rib Mini Grilled Cheese ~Prime Choice Sliders, onion jam ~Beef & Mushroom Wellingtons* 	<ul style="list-style-type: none"> ~Shrimp Cocktail* (m/p) ~Lobster Salad Crostini* (m/p) ~Seared Scallop on Truffled Potato ~Salmon Ceviche, caper & shallot ~Seared Scallop & Bacon Crouton ~Pulled Duck Sliders, Pinot Noir BBQ
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Dessert Display Options, with coffee

- ~Assorted cookies and brownies Add \$4.99pp
- ~Assorted house-made desserts including cheesecake bites Add \$7.99pp
- Chocolate pate "truffles" and mini cr me br l e

*Add unlimited soft drinks? \$2.00 per person

*Function dates require a non-refundable deposit in order to guaranty a reservation.

*Menu choices and a minimum guest count are required (14) days in advance

*3rd Floor China and Glass Option, please add \$1.00pp

*Prices do not reflect labor, tax, gratuity, or equipment rental as necessary.