

Reception Packages | 2010

Includes disposable plates, utensils, and napkins.

Reception I

Four Pieces per Guest

Passed Hors d'Oeuvres

Shrimp Phyllo Triangle
Chicken Satay with Peanut Sauce
Pinwheel Deli Spirals
Stuffed New Potatoes with Gorgonzola and Dusted Walnuts

Displayed Platters

Fresh Vegetable Crudit  with Dill Dip
Domestic Cheese Tray
Including Jalape o Jack, Swiss, and Cheddar Cheeses
with Fruit Garnish and Assorted Crackers
Sliced Fresh Fruit Array
Served with Raspberry Dip

Sweets

Truffle Cups
Gourmet Brownies

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Reception II

Six Pieces per Guest

Passed Hors d'Oeuvres

Apricot and Brie Phyllo Kisses
Chicken Sun-Dried Tomato and Goat Cheese Bouché
Horseradish Roast Beef Mini Roulades
California Rolls with Wasabi and Soy Sauce
Traditional Pork Pot Stickers with Ginger Soy Sauce
Handmade Pork and Shrimp Egg Rolls with Sweet and Sour Sauce

Carving Station & Platters

Roasted Breast of Turkey with Petite Rolls and Condiments
Grilled Vegetable Tray
Including Zucchini, Peppers, Asparagus, Eggplant, Roasted Garlic,
Red Onions, Tomatoes, and Portobello Mushroom
Imported and Domestic Cheese Display
Garnished with Fruit and Served with Crackers

Sweets

Pineapple Tree with Fruit Skewers
Chocolate Fondue
Served with Strawberries, Marshmallows,
Cheesecake Squares, and Pound Cake Squares

**Chef Fee Required*



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Reception III

Ten Pieces per Guest

Passed Hors d'Oeuvres

Petite Beef Wellington
Spicy Chicken Sesame Drumettes
Grilled Duck Quesadillas
Crab Cake served with Ginger Lime Dipping Sauce
Stuffed New Potatoes with Gorgonzola Cheese
California Rolls with Wasabi and Soy Sauce

Carving Station & Platters

Seasoned Grilled Tenderloin with Petite Rolls and Condiments
Honey Baked Ham with Assorted Rolls and Mustards
Imported and Domestic Cheese Display
Garnished with Fruit and Served with Crackers
Antipasto Display
Including French Bread, Cappicola, Genoa Salami, Sopressetta,
Fresh Mozzarella, Provolone, Olives, Artichokes, and Sun-Dried Tomatoes
Grilled Vegetable Tray

Sweets

French Pastries
Chocolate Covered Strawberries
Fruit Tarts
Chocolate Cups filled with Mousse

**Chef Fee Required*