

CULINARY RECEPTION

FIRST HOUR - \$29.00 per person - ADDITIONAL HOUR - \$11.00 per person | 50 person minimum

PREMIUM STATIONARY DISPLAYS PLEASE SELECT TWO

Gourmet Cheeseboard

AN ASSORTMENT OF IMPORTED AND FARMSTEAD CHEESES SERVED WITH SLICED BAGUETTES, CRACKERS AND GOURMET MUSTARDS

Crudit  and Relish Display

SEASONAL GARDEN VEGETABLES, OLIVES AND PICKLED VEGETABLES WITH ASSORTED DIPPING SAUCES

Fresh Fruit Display

FRESH SEASONAL FRUIT, GRAPES AND BERRIES ARTFULLY ARRANGED WITH ASSORTED DIPPING SAUCES

Hummus and Dips Display

GRISSINI BREADSTICKS, WARM PITA, SEEDED FLATBREADS, WATER CRACKERS AND SLICED BAGUETTES SERVED WITH ARTICHOKE DIP, TOMATO AND BASIL SALSA, GUACAMOLE, HUMMUS AND MINT-CUCUMBER YOGURT DIP

Antipasti Display

THINLY SLICED PROSCIUTTO, MORTADELLA, GENOA SALAMI, COPPA, SHARP PROVOLONE, FRESH MOZZARELLA, ROASTED RED PEPPERS, OLIVES AND GRISSINI BREADSTICKS

STATIONARY DISPLAY ENHANCEMENTS

Smoked Salmon Station

FRESH ATLANTIC SMOKED SALMON PLATTER WITH LAVOSH CRACKERS, PUMPERNICKEL, TRADITIONAL TOAST POINTS, CR ME FRA CHE, SHALLOTS, CAPERS, EGG YOLKS, EGG WHITES AND HORSERADISH SAUCE
AS A SUBSTITUTION, \$4 ADDITIONAL PER GUEST
AS AN ADDITIONAL SELECTION, \$9 ADDITIONAL PER GUEST

Pasta Station

A LIVE ACTION STATION FEATURING THREE FRESHLY MADE PASTA APPETIZERS
AS A SUBSTITUTION, \$4 AS ADDITIONAL PER GUEST
AS AN ADDITIONAL SELECTION, \$9 ADDITIONAL PER GUEST

Shrimp Cocktail Station

CUSTOMIZED ICE CARVING FILLED WITH CHILLED JUMBO SHRIMP, SLICED LEMON AND COCKTAIL SAUCE
AS A SUBSTITUTION, \$8 AS ADDITIONAL PER GUEST
AS AN ADDITIONAL SELECTION, \$13 ADDITIONAL PER GUEST

Full Seafood Raw Bar

CUSTOMIZED ICE CARVING FILLED WITH JUMBO SHRIMP COCKTAIL, SNOW CRAB CLAWS AND FRESH OYSTERS
AS A SUBSTITUTION, \$13 AS ADDITIONAL PER GUEST
AS AN ADDITIONAL SELECTION, \$19 ADDITIONAL PER GUEST

All prices are subject to a 20% service charge and a 6% sales tax.

2018

BUTLERED HORS D'OEUVRES PLEASE SELECT SIX

VEGETARIAN

Tuscan Tomato and Basil Bruschetta
Eggplant and Sesame Bruschetta
Goat Cheese Rolled in Pistachio with Truffle Oil
Spinach, Feta and Mint in Phyllo
Vermont Cheddar Cheese in Puff Pastry
Mozzarella, Pesto and Roasted Red Pepper Crostini
Crispy Vegetable Spring Rolls with Ponzu Sauce
Thai Curry Vegetable Samosa
Raspberry and Brie in Puff Pastry

MEAT

Beef Frankfurters in Puff Pastry with N.Y. Deli Mustard
Ginger-Hoisin Duck Breast Crostini
Sesame Chicken Breast with Spiced Maple Sauce
Thai Peanut Chicken Satay
Crispy Duck and Sesame Ravioli
Mini Beef Wellingtons
Philly Cheesesteak Spring Rolls
Coconut Chicken with Sweet Chili Sauce
Kennett Square Mushroom Caps Filled with Italian Sausage

SEAFOOD

Chili Shrimp and Coconut Spring Rolls
Scallops, Ginger and Leeks in Phyllo
Scallops Wrapped in Bacon and Apricot-Peppercorn
Dipping Sauce
Crab Rangoon with Sweet Chili Sauce
California Rolls with Crab, Wasabi and Soy Sauce
Philadelphia Roll with Smoked Salmon, Avocado
and Cream Cheese

ULTRA-PREMIUM ENHANCEMENTS

*ENHANCE YOUR COCKTAIL RECEPTION BY SUBSTITUTING FROM THE FOLLOWING OPTIONS FOR AN
ADDITIONAL PRICE PER PERSON*

Brie and Black Truffle Crostini \$2
Maine Lobster Grilled Cheese Sandwiches \$3
Seared Sea Scallops with Smoked Duck Breast \$3
Kennett Square Mushroom Caps Filled with Maryland Crab Stuffing \$2
Bacon Wrapped Shrimp Stuffed with Horseradish \$3
Miniature Jumbo Lump Crab Cakes with Remoulade Sauce \$3
Cardamom-Honey Lamb Chops \$3
Filet Mignon Crostini with Bacon and Tarragon-Blue Cheese Aioli \$3