



MENU CHOICES FOR THE COCKTAIL RECEPTION PACKAGE

Butler-Style Hors D'oeuvres

Fried Shrimp
Coconut Shrimp
Lemon Lobster Tartelette
Scallops wrapped in Bacon - gf
Petite Maryland Crab Cakes
Scallop with Bacon Jam - gf
Crunchy Shrimp Croquettes

GF = GLUTEN FREE

V = VEGETARIAN

**VG = CAN BE MADE VEGAN
(UPON REQUEST)**

Herb Cream Cheese in Cucumber Cup - v, gf
Caprese Skewers - gf
French Onion Soup Shooter
Tomato Soup Shooter with mini Grilled Cheese - v
Miniature Fresh Fruit Smoothies - v, vg, gf
Artichoke and Spinach Stuffed Mushroom - v, vg, gf
Mediterranean Salad Bite - v, vg, gf
Peach Tart with Goat Cheese and Honey - v
Blue Cheese Encrusted Grapes - v, gf
Brie with Blackberry Jam Tart - v

Skewered Chicken Satay with a Peanut Sauce - gf
Buffalo Chicken Crescents
Chicken Salad on Gourmet Cracker
Greek Meatball with Tzatziki Sauce
Bacon Wrapped Filet with Gorgonzola Cheese - gf
Beef Wellington in Puff Pastry
Sticky Chinese Pork Belly - gf
Brie and Prosciutto Triangles
Bacon Avocado Egg Roll

Roasted grapes, rosemary, brie on a flatbread - v
Apples, arugula, bacon, white cheddar on a flatbread
Butternut squash, caramelized onions, sage, fontina cheese on a flatbread - v

Upgraded Butler-Style Hors D'oeuvres

\$3 pp Cold Chinese Noodles in Miniature Take Out Containers - v
\$4 pp Lamb Chops with Fresh Herbs - gf
\$4 pp Fresh Shrimp Cocktail - gf
\$4 pp Hand Rolled Sushi - gf
\$3 pp Boozy Ice Pops



**CHOOSE 12 ITEMS FROM BELOW
FOR YOUR BUFFET-STYLE DINNER**

Salads

- Traditional Caesar
- Garden Salad with Balsamic Vinaigrette – gf, v, vg
- Mixed greens with grapes, pecans and feta cheese – gf, v, vg
- Mixed greens with mandarin oranges, beets, pepita seeds and gruyere cheese – gf, v, vg
- Arugula with poached pears, candied walnuts and blue cheese – gf, v, vg

Starch

- Butternut Squash Couscous - v
- Seasoned White Rice - gf, v, vg
- Mashed Sweet Potatoes – gf, v
- Smashed Red Potatoes – gf, v
- Sweet Potato Gnocchi with Sunflower Seeds and Cranberries - v
- Cavatelli and Broccoli - v
- Penne ala Vodka
- Tortellini with Cream Sauce - v
- Penne with Pesto Sauce - v
- Cheese, Mushroom or Lobster Ravioli
- Pierogies - v

Vegetables

- Broccoli – v, gf
- Green Beans – v, gf
- Carrots – v, gf
- Seasonal Vegetable: Chef's Choice

Sides

- Clams Casino
- Eggplant Rollatini - v
- Fried Calamari
- Sausage and Peppers - gf
- Seasonal Fruit Display – gf, v, vg
- Mussels Fra Diavolo - gf



Entree List

IF TWO RED MEATS ARE CHOSEN THERE IS AN UPGRADE FEE OF \$4.00 PER PERSON

Carved Sirloin Steak - gf
Carved Beef Tenderloin - gf
Rack of Lamb - gf
Pretzel Encrusted Pork Tenderloin
Roasted Chicken - gf
Chicken Francaise
Pecan Crusted Chicken with Bourbon Sauce
Maple Bourbon Salmon - gf
Sweet and Spicy Red Snapper - gf
Chilean Sea Bass with warm tomato vinaigrette *upgrade fee \$5 pp* - gf

Upgraded Food Stations

ADDITIONAL CHARGE

\$4pp Mashed Potato Martini Bar - v, gf
\$4pp Macaroni and Cheese Bar - v
\$6pp Fresh Sushi
\$10.50pp Fresh Seafood Display - shrimp, crab claws and clams - gf
\$6pp Brew House - choose 2 local craft beers, hot pretzels with 3 dipping sauces
\$6pp Shake Shack - cheeseburger sliders served with miniature strawberry and chocolate milkshakes
\$8pp Asian Station - fresh sushi, fried rice, chicken or beef wok and crab Rangoon

Desserts

Homemade desserts are made on site by our pastry chef and can be added to any event with the following:

\$7pp Dessert Bar - cookies, pastries and chocolate covered strawberries
The Dessert Bar is already included in our Deluxe Wedding Package

\$12.50pp Venetian Hour - an expanded dessert bar with international coffees, espresso, cappuccino, cordials and an additional 30 minutes of time for your event (5.5 hour reception)

\$7pp Fondue Bar
\$7pp Cupcake Bar
\$7pp Candy Bar
\$7pp Ice Cream Bar