

RECEPTION MENU

DELICIOUS

HORS D'OEUVRES

\$30
per person

PICK 8!

\$40
per person

PICK 10!

\$50
per person

PICK 12!

STATIONARY OR PASSED

BEEF

- Beef Tenderloin Negymaki
- French Onion Sliders
- Pigs in a Blanket
- Beef & Queso Fresco Flautas
- Stuffed Flank Steak Medallions
- French Onion Soup Dumplings
- Mini Filet Mignon "Big Macs"
- BBQ Beef Brisket
- Meatball Sliders
- Beef Sate



PORK

- Five Spiced Rib Pops
- Bacon Wrapped Bacon
- Pulled Pork Bahi Mi
- Croque Monsieur
- NYC Cubano
- Pulled Pork Empanada
- Italian Pig in a Blanket
- Mini Baked Potato w/ Pancetta
- Bacon & Potato Mini Knish
- Prosciutto & Melon Skewers

CHICKEN

- Southern Fried Chicken Sliders
- Smoked Chicken Empanadas
- Jerk Chicken Drumette
- Chicken Caprese Spirals
- Chicken Sate
- Chicken Parm Hero
- Mini Chicken Pot Pie
- Chicken Samosa
- K-Town BBQ Wings
- Chicken & Mushroom Dim Sum

LAMB

- Lamb Chop (+\$3pp)
- Lamb Burger Sliders
- Merguez Purse
- Mini Gyro
- Shepherd's Pie
- Moroccan Lamb Brochette
- Lamb Kofta
- Sambusa
- Lamb Flauta
- Mini Lamb Meatball

SHELLFISH

- Crispy Coconut Shrimp
- Shrimp Wrapped in Bacon
- Mini Shrimp Taco
- Oysters Rockefeller (+\$3pp)
- Gulf Shrimp Sliders
- Mini Jumbo Lump Crabcake
- Crispy Lobster Dumplings
- Mini Lobster Roll
- Nantucket Scallop Pot Pie
- Shrimp Cocktail



FIN FISH

- Tuna Poke
- Tuna Tartare
- Seared Tuna Sate
- Crispy Salmon Maki
- Salmon-Wrapped Asparagus
- K-Town Salmon Sliders
- Everything-Spiced Gravlax
- Salmon & Cucumber Rolls
- Surf Taco
- Fish & Chip Cake



VEGETARIAN

- Spanikopita
- Veggie Empanada
- Truffled Fried Ravioli
- Fried Artichokes
- Wild Mushroom Pot Pie
- Portobello Sliders
- Mini Falafel Sliders
- Baby Corn Elotes
- Vegetarian Pizzette
- Sweet Potato Wontons

VEGAN

- California Rolls
- Spring Rolls
- V-Tacos
- 'Burger' & Fries
- Planty Melt
- Maryland Crabless Cakes
- Crostinis
- Stuffed Mushrooms
- Mini Buffalo Cauliflower
- Brown Rice Arancini

CHEESE

- Apricot & Brie Tartlet
- Brie Pistachio Apricot Torta
- Mac & Cheese Fritters
- Goat Cheese Ravioli
- Feta & Strawberry Shortcake
- Bianco Pizzette
- Hand-Dipped Ricotta Tartlet
- Mozzarella & Tomato Brochette
- French Onion Quiche
- Roquefort Grapes

RECEPTION MENU



GOURMET CHEESE PLATTER \$15/person

selection of imported and domestic cheeses, served with crackers, fruits and pickled garnishes

CRUDITES & DIP BASKET \$250

fresh-from-the-garden vegetables with our signature dip

SATAY SAMPLER \$30/person

seared tuna, japanese eggplant, sirloin, chicken and shrimp (5 pieces per person)

MINI DESSERTS PLATTER \$15/person

brownettes with caramel creme, fruit tarts, strawberry shortcakes, white & dark truffles, chocolate mousse cups, lemon curd rounds and creme brulee tarts

MIXED BERRY SKEWERS \$35/person

with vanilla-lime sabayon dip



ANTIPASTO MISTO PLATTER \$25/person

selection of meats and cheeses, served with crostini, olives and artichoke hearts

MEZE PLATTER \$15/person

grilled mediterranean flatbread with hummus, sundried tomato puree and black olives

FINGER SANDWICHES \$20/person

sirloin with caramelized onions, smoked turkey with apple & brie cheese, fresh mozzarella, smoked salmon and roasted portobello

CAKE POPS \$35/person

lemon raspberry, red velvet, vanilla *or customize your own!*

CHOCOLATE STRAWBERRIES \$35/person

white and dark chocolate (+\$5 for tuxedo dipped)



STATIONARY PLATTERS

OPEN BAR PACKAGES

\$25 per person WINE & BEER

selection of imported and domestic beers, along with two red wines and two white wines

\$30 per person WINE, BEER & SPECIALTY COCKTAIL

selection of beers and wine with one specialty cocktail

\$40 per person CALL OPEN BAR

Stoli Vodka • Tanqueray Gin • Bacardi Rum
Johnnie Walker Red Label • Jack Daniels Bourbon

\$50 per person PREMIUM OPEN BAR

Grey Goose Vodka • Bombay Sapphire Gin • Bacardi Rum
Johnnie Walker Black Label • Woodford Reserve Bourbon

Pricing is for a 3-hour cocktail reception. \$5/person surcharge for each additional hour.



CATERING STAFF

BARTENDER \$500/each

One bartender required for every 50 guests.

SERVERS \$400/each • CHEF \$500 • CAPTAIN \$500

All events with passed hors d'oeuvres require staff. One server required for every 50 guests.

Staffing costs are based on 3-hour events.