

~ Reception Menus ~

Hot Hors D'oeuvre Selections...

(Priced per 100 Pieces)

<i>Spinach and Feta Cheese in Phyllo Triangles</i>	<i>175</i>
<i>Petite Beef Wellington with Fresh Herb Crust</i>	<i>275</i>
<i>Cajun Chicken Fingers with Remoulade Dipping Sauce</i>	<i>175</i>
<i>Southern Style Chicken Strips Served with Clover-Honey Mustard Sauce and Spicy BBQ Sauce</i>	<i>185</i>
<i>Chicken Satay with a Basil and Peanut Thai Sauce</i>	<i>185</i>
<i>Coconut Fried Shrimp with Korean Spicy Pineapple Dipping Sauce</i>	<i>350</i>
<i>New Zealand Lamb "Lollipops" with a Mint Béarnaise Sauce</i>	<i>425</i>
<i>Vegetarian Egg Rolls with Asian Hot Mustard Sauce</i>	<i>165</i>
<i>Assorted Petite Quiche</i>	<i>165</i>
<i>Mushroom Caps Stuffed with Crab Meat</i>	<i>250</i>
<i>Maryland Lump Crab Cakes with Remoulade Sauce</i>	<i>325</i>

Chilled Hors D'oeuvre Selections...

(Priced per 100 Servings/Pieces)

<i>Domestic and Imported Cheeses with Fresh Fruit Garnish and Gourmet Crackers</i>	<i>375</i>
<i>Sliced Fresh Fruit and Berries with Grand Marnier Infused Chantilly Crème</i>	<i>350</i>
<i>Fresh Garden Vegetable Crudités with Choice of Blue Cheese or Ranch Sauce</i>	<i>275</i>
<i>Antipasto Display with Cured Italian Meats, Imported Cheeses, Grilled & Pickled Vegetables, Assorted Italian Breads</i>	<i>450</i>
<i>Assorted Inspired Canapés (Chef's Selection of Seasonally Inspired Canapés)</i>	<i>275</i>
<i>Spinach and Artichoke Dip (Hot and Cold versions available) with Salsa, Sour Cream and Tortilla Chips</i>	<i>195</i>
<i>Jumbo Shrimp with Cocktail and Pink Brandy Sauce</i>	<i>325</i>
<i>Smoked Salmon "Tar-Tare" in Crispy Belgian Endive with Crème Fraiche and Chervil</i>	<i>300</i>
<i>Curried Chicken in Phyllo Cups with Sliced Red Grapes</i>	<i>220</i>

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Chef Attended Stations...

Pasta, Pasta, Pasta...

9

Choice of (2) Pastas

Cheese Ravioli, Penne, Farfalle, Fettuccini, Tri-Colored Cheese Tortellini

Choice of (3) Sauces

Bolognese, Alfredo, Clam Sauce, Marinara, Puttanesca, or Pesto Sundried Tomatoes, Fresh Garlic, Scallions, Crushed Red Peppers, Pine Nuts, Olive Oil, Served with Freshly Grated Parmigiano Reggiano Cheeses and Crusty Italian Breads

Add: Grilled Chicken

2

Gulf Shrimp

3

Lobster Pieces

4

Oriental Stir-Fry...

6

Julienne of Oriental Style Vegetables with Garlic, Fresh ginger, and Scallion Steamed or Fried Rice

Add: Chicken

2

Beef or Gulf Shrimp

3

Scallops

4

Taco Bar...

8

Seasoned Ground Beef, Shredded Lettuce, Cheddar Cheese, Diced Tomatoes, Sour Cream, Guacamole, Salsa, Tortilla Chips and Taco Shells with Choice of Spanish Rice or Refried Beans

Fajita Bar...

10

Thinly Sliced Grilled Beef Flank Steak and Chicken Breasts, Warm Flour Tortillas, Shredded Lettuce, Cilantro, Diced Tomatoes, Jalapeno Peppers, Guacamole, Salsa, Sour Cream, Cheddar Cheese, Diced Black Olives and Tortilla Chips

Smashed Potatoes Martinis...

10

Fresh Whipped Mashed Potatoes, Bacon Bits, Sour Cream, Southern Style Gravy, Cheddar Cheese, Scallions, Steamed Broccoli Florets and Whipped Butter Served in a Jumbo Martini Glass

Bruschetta Bar...

9

Grilled Baguette Breads, Italian Cracker Breads and Grissini

Choice of (3) Toppings

Roma Tomatoes with Cold Pressed Olive Oil, Basil and Slivered Garlic, Imported Olive Tapenade, Roasted Sweet Garlic and Feta Spread, Rosemary Infused Ricotta, Diced Vine Ripe Tomatoes and Bocconcini (Baby Mozzarella)

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Carving Stations...

<i>Marinated Tenderloin of Beef with Truffled Demi-Glace</i>	250
<i>Serves 30 Guests</i>	
<i>Roasted Steamship Round of Beef with Au Jus & Horseradish Cream</i>	575
<i>Serves 200 Guests</i>	
<i>Roasted Prime Rib of Beef with Au Jus & Horseradish Cream</i>	275
<i>Serves 45 Guests</i>	
<i>Roasted Top Round of Beef with Au Jus & Horseradish Cream</i>	300
<i>Serves 80 Guests</i>	
<i>Glazed Ham with Clover Honey and Pommery Mustard Sauce</i>	250
<i>Serves 60 Guests</i>	
<i>Roast Turkey Breast with Cinnamon scented Seasonal Fruit Chutney</i>	200
<i>Serves 40 Guests</i>	

*All Carving Station are Served with Demi Rolls and Appropriate Condiments
Please add a Culinary Fee of 125 per Carving Station*

Seafood Stations...

Shucked Oysters on the Half Shell

*Served with Spicy Tomato Fondue
and Horseradish (Oysters will be chosen
according to availability and seasonality)
Market Price Per Dozen*

Sherry Steamed Middleneck Clams

*Steamed in Sherry Wine, Garlic Shavings,
Rosemary and Butter Served in its own Broth
with Artisan Breads Market Price Per Dozen*

Hand Rolled Sushi

Market Price per Roll

House Cured Gravlax of Salmon

*Served on Cedar Planks
Served with Red onion Remoulade
and Toasted Brioche (30 Servings)
Market Price*

Caviar Service

*Choice of Caviar Grade Served with Potato
Blinis and Traditional Garnishes
Market Price*

Lobster, Lobster, Lobster

*Grilled, Steamed and Fried Lobster
Served with sauces of Orange Thyme Butter,
Pink Brandy Sauce and Spicy Asian Aioli
Market Price per Pound*

Whole Poached Salmon with European

*Cucumber "Scales" and Traditional Garnishes
of: Shallot, Capers, Crème Fraiche, Egg Yolk,
Egg White and Red onion Remoulade
(50 servings) Market Price*

Louisiana Crawfish Boil

*Seasonal Item (Summer/Early Fall)
Boiled with Red Potatoes, Corn on the Cob
Wheels, Bay Leaf, and Louisiana Spices
Market Price*

Plateau Royale

*Raw, Steamed, and Smoked Assortment of
Shellfish, Crustaceans and Fish with
Garnishes and Condiments
Market Price*

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Sweet Selections...

(Priced per 100 Servings)

<i>Chocolate Fondue with Seasonal Berries, Cheesecake Squares, Pound cake, Marshmallows, Brownie Squares, Pretzel Rods, and Biscotti with Whipped Cream</i>	<i>475</i>
<i>Chocolate Covered Long-Stemmed Strawberries</i>	<i>250</i>
<i>Assorted Rich Chocolate Truffles (2pc./pp)</i>	<i>250</i>
<i>Fresh Fruit Tarts</i>	<i>275</i>
<i>Assorted Petit Fours and Finger Desserts (2pc./pp)</i>	<i>375</i>

Chocolate Fountains...

<i>Chocolate Fountain (Small Groups of 35 Guests)</i>	<i>420</i>
<i>Chocolate Fountain (Medium Groups of 100 Guests)</i>	<i>560</i>
<i>Chocolate Fountain (Large Groups of 150 Guests)</i>	<i>695</i>

Chocolate Fountains are served with Seasonal Fruits & Berries, Marshmallows, Brownie Squares, Rice Crispy Treats & Pretzel Rods for 3 per Guest



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