Reception Selections
50 person minimum

Domestic Cheese and Fruit Display $4 pp
Imported Cheese and Fruit Display $7 pp
Fresh Vegetables with Dips $6 pp
Tortilla Chips, Salsa, Guacamole, Sour Cream $6 pp
Pita with Hummus $5 pp

Antipasto Platter $14 pp
Bed of Romaine with Olives, Genoa Salami, Capicola, Aged Provolone, Mozzarella, Tuna Fish, Pepperoncini, Roasted Red Peppers, Artichokes, Marinated Mushrooms, Hard Boiled Eggs, Anchovies, Artisan Breads

Butlered Hors D’oeuvres
$5 each
Hot Pretzel Nuggets  Assorted Spring Rolls
Vegetable Dumplings  Chicken Satay
Stuffed Assorted Mushrooms  Franks in a Blanket
Flatbread Pizzas  Bruschetta

Premium Hors D’oeuvres
$8 each
Home Made Crabcakes
Coconut Shrimp
Shrimp Cocktail
Beef Tenderloin Crostini

Food Stations

Mexican
$8 pp
Fajitas, Quesadillas, Tacos and Nachos with Topping

Carving Station: Select 1
$12 pp (includes culinary attendant)
Honey Baked Ham
Roasted Turkey Breast
Roast Top Round of Beef
(Served with Fresh Rolls and Sauces)
**Deluxe Salad Bar**
$6 pp
Assorted Items such as Leaf Lettuce, Baby Spinach, Arugula, Tomatoes, Olives, Croutons, Cucumbers, Carrots, Tuna Fish, Chick Peas, Almonds, Artichokes, CranRaisins, Provolone, Feta, Bleu Cheese, Variety of Dressings

**Pasta Bar: Select 2**
$6 pp
Tri Color Rotini with Alfredo
Vodka Rigatoni
Fresh Tomato & Basil Penne
Orecchiette Pesto
Whole Wheat Pasta Primavera
Classic Macaroni & Cheese
(Served with Fresh Rolls and Butter)

**Perogies**
$7 pp
Potato and Cheddar Perogies with Toppings

**Potato Bar**
$7 pp
Mashed and Baked Potatoes with a Variety of Toppings
(Bacon, Cheese, Sour Cream, Chives, Butter, Guacamole)

**Homemade Sheet Cake & Mini Pastry Display** $5 pp

**Hot & Cold Beverages** $4 pp