

Reception Selections

50 person minimum

Domestic Cheese and Fruit Display \$4pp

Imported Cheese and Fruit Display \$7pp

Fresh Vegetables with Dips \$6pp

Tortilla Chips, Salsa, Guacamole, Sour Cream \$6pp

Pita with Hummus \$5pp

Antipasto Platter \$14pp

*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

Vegetable Dumplings

Stuffed Assorted Mushrooms

Flatbread Pizzas

Assorted Spring Rolls

Chicken Satay

Franks in a Blanket

Bruschetta

Premium Hors D'oeuvres

\$8 each

Home Made Crabcakes

Coconut Shrimp

Shrimp Cocktail

Beef Tenderloin Crostini

Food Stations

Mexican

\$8pp

Fajitas, Quesadillas, Tacos and Nachos with Topping

Carving Station: Select 1

\$12pp (includes culinary attendant)

Honey Baked Ham

Roasted Turkey Breast

Roast Top Round of Beef

(Served with Fresh Rolls and Sauces)

Deluxe Salad Bar

\$6pp

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

\$6pp

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

\$7pp

Potato and Cheddar Perogies with Toppings

Potato Bar

\$7pp

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

Homemade Sheet Cake & Mini Pastry Display \$5pp

Hot & Cold Beverages \$4pp