

# COCKTAIL RECEPTION

# S T A T I O N S

## SMALL BITES – select 10

- Bruschetta on Crostini
- Chestnut, Apple and Brie Spring Rolls
- Tuna Tartare
- Crab Cake Bites with  
    “Old Bay” Remoulade
- Antipasto Kebabs
- Lamb Gyro Sliders
- Grilled Hangar Steak with Asparagus
- Chicken en Croute with  
    Wild Mushrooms and Fontina
- House Cured Bacon and Grilled Cheese Bites
- Olive Manchego Bites
- Gazpacho Shooters
- Lobster and Crab Bisque Shooter
- Maine Lobster Rolls
- Beef Bulgogi Tacos
- Mini Reuben Sandwiches
- Prosciutto Wrapped Date Stuffed with  
    Almond and Chevre
- Lollipop Lamb Chops
- Turkey Burgers with Spicy Jack Cheese



### Imported Cheese and Fruit Display

A gourmet selection of imported and domestic cheeses together with fresh seasonal fruit and gourmet crackers elegantly displayed on a handcrafted wooden cheeseboard

### Antipasto

Thinly-sliced prosciutto, Soppressata, Salami, Fresh Mozzarella, Imported Provolone, an array of fresh & pickled olives, tomatoes and fresh Italian breads

## RECEPTION

### PASTA STATION

Made to order orecchiette, tortellini and fusilli with classic marinara, vodka blush, Alfredo sauce, & olive oil/garlic w/ chopped vegetables



### GARDEN STATION

Grilled peppers, Asparagus, and zucchini; fresh mozzarella and tomato, wild mushroom salad, cucumber and onion salad, chick peas and couscous salad



### CARVING STATION – select 1

**Leg of Lamb** Slow-roasted lamb with mushroom bread pudding, sautéed kale and mint pesto

**Pork Loin** Oven-browned Prime Reserve Pork Loin with spiced apples and corn spoon bread

**Frenched Turkey Breast** Slow roasted with a fresh herb stuffing and jellied cranberry sauce

**Smoked Ham** Bone in and brown sugar-glazed with rum raisin and walnut sauce served with mashed sweet potatoes & honey glazed carrots

**Prime Rib** Carved Rib eye oven-roasted with truffle mashed potatoes and green bean almondine



### SEAFOOD STATIONS

**Seared Fish** Mahi, tuna and salmon with complimenting classic sauces and garnishes

**Sushi** Tuna and Salmon Sushi, Spicy Tuna, California and Vegetarian rolls accompanied with ginger, wasabi, soy sauce and chopsticks

**Raw Bar** Fresh oysters, cocktail crab claws, shucked clams, colossal shrimp on a bed of crushed ice with fresh lemon, mignonette, cocktail and Tabasco sauces to suit each flavor

**Sautéed Shellfish** Shrimp, scallops and escargot sautéed to request with seasonal sauces

250 / person  
Tax and gratuity included



### Also includes:

Cocktail Hour  
Champagne Greeting

Hi-Top Linens for  
Cocktail Hour

Sweet Endings  
Dessert