

## ~BUILD YOUR CUSTOM RECEPTION~

### **Hors D'oeuvres**

*(A minimum of 100 pieces per Hors d'oeuvre – Priced per Piece)*

#### ***Cold Hors D'oeuvre Selections***

***French Brie with Berries- Pistachio Dust***

***Country Ham and Provolone Roulades- Rosemary Mascarpone Spread***

***Smoked Scallop Mousse- Apple***

***Smoked Chicken- Mango Chutney***

***Gorgonzola Cream Cheese- Endive, Berry Compote***

***Pesto Goat Cheese- Sun-Dried Tomato***

***Asian Vegetable Nori Rolls- Wasabi, Pickled Ginger***

***Beef Tartare- Bleu Cheese, Shortbread, Dried Fruit Compote***

***Kentucky Paddlefish Caviar- Crème Fraiche, Onion Marmalade***

***Smoked Salmon Mousse on Blackbread***

***Tequila Shrimp- Cornbread, Chili Aioli***

***Tuna Tartare- Ponzu Syrup***

*(A White Gloved Butler Fee will apply Per Hour)*



## **~BUILD YOUR CUSTOM RECEPTION~** CONTINUED

### **Hors D'oeuvres**

*(A minimum of 100 pieces per Hors d'oeuvre – Priced per Piece)*

#### **Hot Hors D'oeuvre Selections**

**Spanikopita**– Spinach, Feta Cheese

**Tartlettes of Curried Vegetables**– Smoked Gouda Cheese

**Sautéed Portobello Mushrooms and Spinach**– Saffron Aioli

**Spicy Buffalo Wings**– Maytag Bleu Cheese Dressing

**Chicken Strips**– Honey Mustard

**Stuffed Mushrooms**– Italian Sausage

**Vegetable Egg Rolls**– Plum Sauce

**Hibachi Beef Skewer**– Plum Sauce

**Smoked Chicken Quesadilla**– Cilantro Tomato Salsa

**Vegetarian Springrolls**– Orange Mustard Sauce

**Crispy Pot-stickers**– Ginger Soy Dipping Sauce

**Creole Chicken Skewers**– Roasted Red Pepper

**Risotto Wild Mushroom Cakes**

**Barbecued Shrimp and Andouille Skewers**

**Miniature Crabcakes**– Remoulade

**Coconut Shrimp**– Asian Marmalade

**Miniature Lamb Chops**– Minted Demi Glace

**Scallops Wrapped in Bacon**– Maple Sage Glaze



*(A White Gloved Butler Fee will apply Per Hour)*

## ~ DISPLAY SELECTIONS ~

### **CHIPS AND MORE**

*Crispy Quartered Pita Bread*  
*Blue Corn Chips and Bagel Chips with*  
*Pico de Gallo and Hummus Dip*

### **FRESH GARDEN CRUDITES**

*Cauliflower and Broccoli Florets,*  
*Black and Green Olives,*  
*Red Pepper, Carrot,*  
*Celery and Zucchini Sticks, Served with*  
*Roasted Bermuda Onion and Ranch Dip*

### **DOMESTIC CHEESES**

#### **FEATURING**

*Swiss, New York Cheddar, Muenster, Pepper Jack,*  
*and Smoked Gouda*  
*Lavosh and Water Crackers*

### **INTERNATIONAL CHEESES**

#### **FEATURING**

*Medallions of Aged Goat Cheese, Port Salute,*  
*Pecan Gourmandise, and Danish Bleu*  
*Assortment of Lavosh and Water Crackers*

### **ANTIPASTO DISPLAY**

*Aged Provolone, Sopressata, Prosciutto di Parma,*  
*Shallot Balsamico, Marinated Artichoke Hearts,*  
*Roasted Garlic Peppers, Bocconcini, Caponata,*  
*Dried Salami, Olives and Cherry Peppers,*  
*Crostini Breads and Toasted Pita*

### **SUSHI**

*Japanese Delicacies to Include Sushi,*  
*Sashimi and California Rolls*  
*Served with Wasabi, Soy Sauce and Pickled Ginger*  
*Market Price per Person*

### **WARM BAKED FRENCH BRIE**

*An Imported Split Wheel of Ripe French Cheese*  
*Baked with Brown Sugar and Roasted Pecans*  
*Lavosh and Water Crackers*

### **SEASONAL DISPLAY OF**

#### **FRESH FRUIT...**

*Seasonal Domestic and Tropical Fruit*  
*With Honey Yogurt*

## ~ CLASSIC CARVING STATIONS ~

*All Stations are Accompanied by Petite Silver Dollar Rolls and Appropriate Condiments  
(Uniformed Chef Required)*

### **SALMON ENCROUTE**

*With Mushrooms, Spinach, Shallots and Dill*

*Wrapped in a Puff Pastry*

*(Serves 40 People)*

### **BLACK OAK ROASTED HAM**

*With Whole Grain Mustard Sauce*

*(Serves 50 People)*

### **STEAMSHIP ROUND OF BEEF**

*Natural Jus and Horseradish Cream*

*(Serves 150 People)*

### **ROASTED TENDERLOIN OF BEEF**

*Pinot Noir Sauce and Horseradish Cream*

*(Serves 25 People)*

### **CARVED PRIME RIB**

*Horseradish Cream*

*(Serves 50 People)*

### **ROASTED TOM TURKEY**

*Cranberry Chutney*

*(Serves 50 People)*

### **ROASTED SUCKLING PIG**

*(Serves 50 People)*



## ~ SPECIALTY STATIONS ~

*(Available as Enhancements to Existing Reception Menus Only)*  
*Specialty Stations Priced for a Minimum of 50 People*

### **TASTE OF TUSCANY PASTA STATION**

*Prepared to Order Selection of Pastas to Include*

*Penne, Cheese Tortellini and Fettuccini*

*Selection of Sauces to Include*

*Herbed Marinara, Pesto and Alfredo*

*Selection of Toppings to Include*

*Italian Sausage, Scallops, Shrimp and Chicken*

*Roma Tomatoes, Mushrooms, Broccoli*

*Shaved Garlic and Green Peas*

*Freshly Grated Parmesan Cheese*

*Focaccia Bread and Warm Buttered Bread Sticks*

*Chef Required per 50 People*

### **ORIENTAL STIR-FRY**

*Prepared to Order Stir Fry with Fresh Vegetables*

*Choice of Beef, Chicken, or Shrimp*

*Chef Required per 50 People*

### **FAJITAS**

*Sautéed Onions, Green and Red Peppers*

*Marinated Beef and Chicken*

*Shredded Monterey Jack and Cheddar Cheese*

*Guacamole, Sour Cream, Jalapenos*

*Pico de Gallo and Warm Flour Tortillas*

*Chef Required per 50 People*

### **GRILLED CHEESE ON THE GRIDDLE**

*Create Your Own Grilled Cheese Sandwich*

*Cheeses include Cheddar, Havarti, Swiss, Bleu, Boursin, Manchego, Muenster and Provolone*

#### **Enhancements Include**

*Granny Smith Apples, Mango Salsa, Asparagus, Bacon, Tomatoes, Brown Figs*

*Sweet Onion, Boarshead® Black Forest Ham*

*Choose from a Selection of Breads to Include White, Wheat, Rye*

*Cinnamon Raisin and French*

*Chef Required per 50 People*

### **STEAMED DUMPLING STATION**

*Steamed to Order Shrimp and Pork Dumplings*

*Ponzu Sauce, Coriander Dipping Sauce*

*& Sweet Chili Sauce*



## ~ SPECIALTY STATIONS ~

CONTINUED

*(Available as Enhancements to Existing Reception Menus Only)*  
*Specialty Stations Priced for a Minimum of 50 People*

### **SPIKED WATERMELON & PINEAPPLE**

*Lemon-Mint Vodka\* Spiked Watermelon*  
*Basil Coconut Rum\* Spiked Pineapple*  
*(21 and Over) Chef Required per 50 People*

### **THAI LETTUCE WRAP**

*Seasoned Chicken, Pork and Tofu, Iceberg Lettuce,*  
*Thai Dipping Sauce*

### **SEAFOOD PAELLA**

*Includes Clams, Mussels, Shrimp, Chicken, Lobster,*  
*Chorizo, and Fish, Saffron Rice*  
*Chef Required per 50 People*

### **CAESAR SALAD STATION**

*Caesar Salad Prepared to Order*  
*Crisp Romaine Lettuce, Anchovies, Bacon, Tomato,*  
*Mushrooms, Asparagus*  
*Grilled Chicken, Seared Scallops and Shrimp*  
*Parmesan Croutons and Caesar Dressing*  
*Chef Required per 50 People*

### **ROCK SHRIMP & CRAB CAKE STATION**

*Basil Aioli, Lime Beurre Blanc,*  
*Creole Mustard Sauce, Lemon, Cocktail Sauce*  
*Chef Required per 50 People*

### **COSMOPOLITAN POTATO BAR**

*Hot Mashed Golden Yukon Potatoes*  
*Hot Mashed Sweet Potato*  
*Served Martini Style with Choice of Toppings to*  
*Include Crispy Smoked Country Ham,*  
*Green Spring Onions, Balsamic-Shallot Marmalade,*  
*Fresh Snipped Chives, Slow Roasted Garlic Cloves,*  
*Whipped Sweet Butter, Crème Fraiche*  
*Grated Aged Pecorino Romano, Shredded Sharp*  
*Local Cheddar Cheeses, Crumbled Imported Feta,*  
*Warm Butter Braised Leeks and Minced Broccoli*  
*Chef Required per 50 People*

### **WHEAT BEER AND VERMONT CHEDDAR FONDUE**

*Granny Smith Apples, Pears, Fingerling Potatoes,*  
*Cauliflower, Star Fruit and Smoked Gruyere*

### **ANGEL FOOD AND CINNAMON APPLES**

*Granny Smith Apples, Pears, Fingerling Potatoes,*  
*Cauliflower, Star Fruit and Smoked Gruyere*

### **BANANAS FOSTER STATION**

*Fresh Bananas Flambéed with Spiced Rum*  
*& Caramel Served Over Pecan Linzer Cookies*  
*with Fresh Chantilly Cream*  
*Chef Required Per 50 People*

### **CHOCOLATE DIPPING STATION**

*Seasonal and Dried Fruit, Angel Food Cake Cubes,*  
*Italian Cookies, Homemade Cheesecake Bars,*  
*Smoked Gouda*

~ **SPECIALTY STATIONS** ~

CONTINUED

*(Available as Enhancements to Existing Reception Menus Only)*  
*Specialty Stations Priced for a Minimum of 50 People*

**DESSERT RECEPTION STATION**

*(Choice of 5 Desserts)*

**Coconut Flan**

*Chocolate Pirouettes*

**Key Lime Pie**

*Toasted Citrus Meringue*

**Flourless Triple Chocolate Torte**

**Autumn Berry Trifle**

*Amarrula Cream*

**Pistachio Truffle Torte**

**Chocolate Hazelnut Dacquoise Torte**

**Bittersweet Frangelico Mousse Cake**

**Lemon Chess Pie**

*Raspberry Meringue*

**Peanut Butter Fudge Torte**

**Spiced Apple Crisp Cake**

*San Juan Pears*

**Chevre Cheesecake**

*Lemon Cream, Berry Coulis*

**Southern Peach Cobbler**

*Cinnamon Raisin Streusel Topping*

**Kentucky Bourbon Caramel Bread Puddinge**

**Banana Rum Mascarpone Cheesecake**

**Amarulla Cardammon Apple Pie**

**Classic Napoleans**