

# RECEPTIONS

## COLD HORS D'OEUVRES

Presented in Servings of 25 only

Chef's Special Fruit Kebabs with Berry Yogurt Dipping Sauce  
High Rollers: Pinwheel Flavored Flour Tortillas filled with Italian Meats and Cheeses

Assorted Finger Sandwiches – Choose Four:

*-Ham Salad Spread-*

*-Sliced Ham & Swiss-*

*-Chicken Salad Spread-*

*-Sliced Turkey & Cheddar-*

*-Tuna Salad-*

*-Egg Salad-*

Assorted Vegetarian Tea Sandwiches – Choose Two:

*-Cucumber and Watercress-*

*-Olive Tapenade-*

*-Roma Tomato with Basil-*

*-Avocado and Cream Cheese-*

**\$50 per 25 servings**

Mini Profiteroles: Bacon, Lettuce and Tomato

Mini Profiteroles: Chicken Salad

Chef's Homemade Canapés – Choose Three:

*-Salmon Pinwheels on Crostini-*

*-Stuffed Cherry Tomatoes-*

*-Belgian Endive with*

*-Salami Coronets-*

*Boursin Cheese and Asparagus Tips-*

*-Goat Cheese with*

*-Shrimp with Cocktail Sauce-*

*Roasted Red Bell Pepper-*

**\$65 per 25 servings**

Traditional Chilled Shrimp Cocktail, with Lemons and Cocktail Sauce  
Beef Tenderloin: Seasoned, Seared and Sliced. Served on a Gruyere Cheese Crostini  
with Horseradish Cream Sauce

Shrimp Gazpacho Shooters

Chilled Shrimp served on decorative spoons with Mango and Papaya Salsa

**\$75 per 25 servings**

All prices are subject to a 20% service charge and state sales tax.



## HOT HORS D'OEUVRES

Presented in Servings of 25 only

Crispy Fried Grouper\* Fingers with Tartar Sauce  
Conch Fritters with Cajun Remoulade and Raspberry Dipping Sauces  
Buffalo Style Chicken Wings with Celery and Bleu Cheese Dressings  
Panko Breaded Chicken Fingers with Honey Mustard Sauce  
Mini Ham Biscuits with Honey Mustard Sauce  
Olives Ascolane – Fried Panko-Breaded Garlic and Almond Stuffed Olives  
with Kalamata Ranch Sauce  
**\$50 per 25 servings**

Cuban Bites – Homemade Bite-Size Cuban Sandwiches  
Grilled Southwestern Shrimp with Avocado Bistro Dipping Sauce  
Tiki Island Shrimp Skewers with Jamaican Relish  
Hand-Breaded Catfish Fingers with Tartar Sauce  
Chicken Yakitori Skewers with Plum Sesame Seeds and Apricot Glaze  
Mini Chicken Quesadilla Cornucopias with Salsa and Sour Cream  
Chicken Brochette with Garlic Sesame Seeds and Teriyaki Sauce  
Baked Mushroom Caps, Stuffed with your Choice:  
*-Andouille Sausage & Blended Hot and Mild*  
*Pepper Jack Cheese- Sausage and Mozzarella Cheese-*  
*-Seafood Stuffing- Broccoli and Cream Cheddar Cheeses-*  
**\$65 per 25 servings**

Bacon Wrapped Shrimp with Balsamic Reduction, Side of Ancho BBQ Sauce  
Lobster Fritters with Remoulade and Raspberry Chipotle Sauces  
Mini Martini Glasses with Your Choice of:  
*-Shrimp and Grits-*  
*-Crayfish Étouffée-*  
*-Fried Calamari Cocktail with Mango Salsa-*  
Southwestern Egg Rolls with Raspberry Chipotle Sauce, Salsa & Sweet and Sour Sauce  
Artichoke and Spinach Dip with Sliced French Bread and Flat Bread Crackers  
**\$75 per 25 servings**

\*Grouper market price varies based on season – please ask your sales associate for current pricing

All prices are subject to a 20% service charge and state sales tax.



## CARVING STATIONS, DISPLAYS AND ACTION STATIONS

### CARVING STATIONS

**\$55 Carving Fee per Station**

Includes: Sliced Fresh Baked Rolls and Appropriate Condiments and Chef's Specialty Sauces  
Serving quantities may be multiplied

**Dry Rubbed Brisket of Beef with  
Chipotle Barbecue Sauce**

(Serves 40)

**\$300**

**Herb Roasted Beef Tenderloin with  
Horseradish Cream Sauce**

(Serves 40)

**\$300**

**Corned Beef Brisket with  
Stone Ground Mustard**

(Serves 40)

**\$400**

**Roasted Leg of Lamb with Rosemary  
and Garlic served with Mint Sauce**

(Serves 50)

**\$300**

**Chipotle Crusted Pork Loin with  
Chipotle Barbecue Sauce**

(Serves 50)

**\$350**

**Whole Turkey Breast Basted  
with Herbed Butter**

(Serves 50)

**\$350**

**Whole Roasted Virginia Ham  
with Honey Mustard Glaze**

(Serves 50)

**\$350**

**Slow Roasted Prime Rib of Beef  
with Horseradish Cream Sauce**

(Serves 50)

**\$400**

**Oven Roasted Inside Round of Beef  
with Horseradish Cream Sauce**

(Serves 100)

**\$350**

**Country Style Whole Roasted Suckling  
Pig with Spicy Mustard**

(Serves 100)

**\$400**

**Roasted Steamship Baron of Beef  
with Horseradish Cream Sauce**

(Serves 200)

**\$900**

All prices are subject to a 20% service charge and state sales tax.



## DISPLAYS

All Displays Serve 100 Guests  
Servings in Multiples of 25\*

### Shrimp Boat

Fresh, Chilled Jumbo Shrimp, boiled in Court Bullion, Iced and served on a Sailboat. Sided with Cocktail Sauce, Tartar Sauce and Lemons

**\$350**

### Gourmet Cheese Tray

Selection of Domestic and Imported Cheeses with Gourmet Crackers

**\$325**

### Tropical Fruit Tray

Display of Seasonal Fruit and Berries served with a Fruit Yogurt dipping sauce

**\$300**

### Tropical Fruit and Cheese Tray Combo

Selection of Imported and Domestic Cheeses, assorted Gourmet Crackers, Fresh Seasonal Fruit and Berries artfully arranged with Fruit Yogurt dipping Sauce

**\$375**

### Vegetable Crudités

Assortment of fresh Garden Vegetables creatively arranged and served with Veggie Ranch Dip

**\$325**

### Tree of Paradise

Assorted Fresh Tropical Fruit and Domestic Cheese uniquely wrapped around a "Palm" tree design made of Fresh Pineapple and Fresh Palm

Fronds

**\$450**

### Far East Sushi

Vegetarian and Seafood Selections, served with Wasabi, Pickled Ginger & Assorted Dipping Sauces

**\$650**

\*Tree of Paradise and Shrimp Boat may be served in different multiples when minimum of 100 are ordered  
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## ACTION STATIONS

Festive and interactive, our featured Action Stations are a great accompaniment to any reception! Our chefs will expertly prepare each dish right in front of your guests, customizing each dish as it is made

### Italian Pasta Station

Cooked to Order Tri-Color Cheese Tortellini, Penne Pasta, and Linguini, served with Guest Choice of Sauce:

*-Alfredo Sauce-*

*-Marinara Sauce-*

*-Pesto Cream Sauce-*

Accompanied by Garlic Parmesan Bread Sticks and Shredded Parmesan Cheese

**\$9 per person**

**Add Mushrooms - \$2 per person**

**Add Grilled, Diced Chicken Breast - \$4 per person**

**Add Shrimp - \$6 per person**

### Classic Caesar Salad Station

Fresh, Crisp Hearts of Romaine Tossed to order with Italian Seasoned Croutons, Hand Grated Parmesan Cheese and Chef Greg's Homemade Caesar Salad Dressing

**\$5 per person**

**Add Grilled, Diced Chicken Breast - \$4 per person**

**Add Shrimp - \$6 per person**

### Tex-Mex Fiesta Station

**Ancho Chile Chicken OR Seasoned Taco Beef**

Cooked to order with Fresh Bell Pepper Medley and Onions

Accompanied by Hard and Soft Tortilla Shells, Guacamole, Sour Cream, Shredded Lettuce, Cheddar Cheese, Salsa and Tri-Colored Tortilla Chips

**\$10 per person**

### Mashed Potato Bar

Mashed Yukon Potatoes Accompanied by a "Do-It-Yourself" Buffet of:

*-Mushroom Demi-Glace-*

*-Bacon Bits-*

*-Fresh Broccoli with Aged Cheddar*

*-Cheddar Cheese-*

*Cheese Sauce-*

*-Chives-*

*-Sour Cream-*

**\$6 per person**

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**AWARD WINNING ICE SCULPTURES & FRUIT CARVINGS**

Carved Ice Sculpture  
**\$350**

Vegetable Flower Arrangements  
**\$75**

Watermelon Fruit Sculpture  
**\$75**

Wedding Cake Cutting Fee  
**\$1 per person**

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