

Cocktail Receptions

Food items available for two hours-Minimum of 50 people

****Chestnut Street****

Choice of one display:

*Tropical Fruit Display * International & Domestic Cheese Display * Vegetable Crudite & Dip*

Choice of one carving station:

*Mustard Glazed Ham * Roast Turkey * Glazed Corned Beef * Hot Pastrami * Cocktail Rib
(Sliced to order and offered to guests on assorted rolls and served with appropriate sauces and condiments.)*

Hot Hors d'oeuvres:

Select three items from List A and three from List B

Assorted Pastries & Coffee, Tea, Decaffeinated Coffee

\$33.95 per person +\$75.00 carving fee

****The Lonesome Jubilee****

Choice of one display:

*Tropical Fruit Display * International & Domestic Cheese Display * Vegetable Crudite & Dip*

Choice of one carving station:

*Mustard Glazed Ham * Roast Turkey * Tenderloin of Beef * Cocktail Rib
(Sliced to order and offered to guests on assorted rolls and breads and served with appropriate sauces and condiments.)*

Choice of one sauté station:

*Pasta Station * Asian Station * Scampi Station * Risotto Station*

Hot Hors d'oeuvres:

Select three items from List A and three from List B

Assorted Pastries & Coffee, Tea, Decaffeinated Coffee

\$38.95 per person +75.00 carving fee & 75.00 saute attendant fee

6% tax & 20% service charge or \$100.00 waitress fee will apply

Hors d'oeuvres

List A

<u>Item</u>	<u>Price per piece</u>
<i>Parmesan Cheese Encrusted Chicken Bites</i>	\$1.25
<i>Swedish Meatballs</i>	\$1.50
<i>Spinach & Feta Cheese in Phyllo Dough</i>	\$1.50
<i>Potato & Onion in Phyllo Dough</i>	\$1.50
<i>Portobella Mushroom Fries</i>	\$1.50
<i>Stuffed Potato Skins</i>	\$1.75
<i>Stromboli</i>	\$1.75
<i>Franks in a Blanket</i>	\$1.75
<i>Honey Glazed Grilled Chicken Drumsticks</i>	\$2.00
<i>Homemade Potato Pancakes</i>	\$2.00
<i>Pistachio Encrusted Chicken</i>	\$2.00
<i>Shrimp Wontons</i>	\$2.00
<i>Spinach Stuffed Mushrooms with Parmesan Cheese</i>	\$2.00

List B

<u>Item</u>	<u>Price per piece</u>
<i>Maryland Crab Cakes with a Remoulade Sauce</i>	\$2.25
<i>Vegetable Potstickers with Asian Dipping Sauce</i>	\$2.25
<i>Shrimp Cakes</i>	\$2.25
<i>Mushrooms Stuffed with Sausage and Herbs</i>	\$2.25
<i>Reuben Sandwiches: Corned Beef, Pastrami or Turkey</i>	\$2.25
<i>Scallops Wrapped with Bacon</i>	\$2.25
<i>Hamburger Sliders</i>	\$2.50
<i>Clams Oreganato</i>	\$2.50
<i>Crabmeat Mornay in Seashell</i>	\$2.50
<i>Beef Medallions Wrapped around Asparagus Tips</i>	\$3.00
<i>Beef Satay with Peanut Dipping Sauce</i>	\$3.00

List C

Tropical Fresh Seasonal Fruit Display - An array of seasonal fruits with a honey yogurt dipping sauce. \$3.50 per person

Vegetable Crudite - Fresh cut seasonal vegetables served with a dipping sauce. \$2.75 per person

International & Domestic Cheese Display - An array of cheeses garnished with fresh fruit and served with crackers and mustard. \$3.75 per person

Baked Brie in Sourdough Bread Bowl - Served warm in a sourdough bread bowl with candied walnuts, brown sugar, melba sauce & berries. \$3.25 per person

6% tax & 20% service charge or \$100.00 waitress fee will apply

List D (Butlered Only)

<u>Item</u>	<u>Price per piece</u>
Shrimp Nachos	\$1.00
Waffle Fry Nachos	\$1.00
Baked Brie Cheese with Almonds & Raspberry in Phyllo Cup	\$1.75
Miniature Pannini Sandwiches	\$1.75
Red, White or Broccoli Pizza	\$1.75
Pasta and Meatball Marinara	\$2.00
Mini Monte Cristo Sandwiches	\$2.00
Crab or Steak Quesadilla	\$2.00
Crabmeat Bruschetta	\$2.00
Mini Southwestern Chicken Tacos	\$2.00

Seafood Additions

<u>piece</u>	<u>Price per</u>
Cold Shrimp	
Medium 21-25 per lb	\$1.50
Large U-15	\$2.50
Shrimp Shooter Spoons with Mango Relish	\$1.50
Assorted Sushi	\$1.75
Bacon Wrapped Shrimp	\$2.25
Black Pepper Shrimp with Pineapple Relish	\$2.25

One Hour Hors d'oeuvres Reception Pricing **(Butlered)**

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|---|--------------------|
| 1. Five Hors d'oeuvres from A | \$10.00 per person |
| 2. Four Hors d'oeuvres from A, One Item from B or D | \$12.00 per person |
| 3. Two Hors d'oeuvres from A, Two Hors d'oeuvres from B, One Display from C | \$12.75 per person |
| 4. Three Hors d'oeuvres from A, Two items from B or D one display from C | \$14.75 per person |

**** Buffet add \$3.00 per person ****

Lite Snacks

Potato Chips & Dip	\$1.25 per person
Pretzels & Mustard	\$1.25 per person
Tortilla Chips & Salsa	\$1.75 per person
Cheese Fondue with Crusty Breads & Fruit	\$3.75 per person
Warmed Spinach, Artichoke & Crab Dip with Crusty Breads & Pita Chips	\$3.75 per person

6% tax and 20% service charge or Waitress fees will apply

Carving Stations

Carved to order and served with appropriate sauces and miniature rolls

<u>Roast Turkey</u> - Roasted turkey breast served with cranberry relish or giblet gravy.	\$5.00
<u>Rosemary Roast Pork Loin</u> - Slow roasted with seasonings served with caramelized onions and shoe string sweet potatoes.	\$5.00
<u>Cocktail Rib-Eye</u> - Slow-roasted prime rib of beef with horseradish sauce .	\$7.00
<u>Roast Tenderloin of Beef</u> - Seasoned with rosemary offered with béarnaise sauce.	\$9.00

Saute Stations

Pasta Station - Choice of two pastas and two sauces served with assorted toppings prepared
\$5.00
to order and presented with grated cheese & garlic bread sticks.

Shish Kebob ~ Marinated beef, chicken and vegetable shish kebobs, prepared to order on our indoor EVO grill. \$5.00

Scampi Station - Sautéed shrimp and chicken bites brushed with garlic butter, breadcrumbs and parsley served with basmati rice. \$6.00

Oriental Asian Station - Chicken, beef & seafood with lo mein noodles, fried rice, stir fried vegetables and steamed dumplings. \$7.00

Specialty Stations

Buffalo Wing - Tossed to order with our famous wing sauce, BBQ sauce, garlic butter parmesan and hot honey sauces. \$5.00

Risotto - An Italian rice specialty made by stirring hot stock into a mixture of rice that has been sautéed in butter with toppings: parmesan cheese, artichokes, asparagus tips and seafood \$5.00

Sushi Display - California roll, tuna and salmon with wasabi and soy sauce. \$6.50

Antipasto Station - Sliced Italian meats and cheeses served with crusty breads, olive oils, \$7.50
assorted marinated vegetables and Italian olives.

**** A \$75.00 fee for each attendant will apply****

6% tax & 20% service charge or Waitress fees will apply

February 2010