



# Three Hour Cocktail Reception

Designed for groups of 35 guests or more

## Hors d'oeuvres

Please Select Six (6) Hors d'oeuvres Butler-Passed for One Hour

### Vegetarian Selections

- Miniature Brie Grilled Cheese Sandwiches with Tomato-Raspberry Ketchup
- Chinese Style Spring Rolls with General Tso's Dipping Sauce (VG)
- Fried Pickles Skewered with Spicy Ranch Dipping Sauce
- Tomato & Mozzarella with Basil Caprese Skewer (GF)
- Thai Curry Samosas with Chutney Dipping Sauce (VG)
- Stuffed Mushrooms
- Spinach and Cheese Spanakopita

### Ocean Selections

- Fried Wontons filled with Crab, Cream Cheese & Chives
- Sea Scallops Wrapped in Hickory Smoked Bacon (GF)
- Potato Pancakes with Smoked Salmon, Dill & Sour Cream (GF)
- Mini Maryland Style Crab Cakes with Pecan Remoulade\*
- Grilled Jumbo Shrimp with a Bloody Mary Cocktail Shooter\* (GF)

### Chicken/Pork Selections

- Mini Loaded Baked Potato Bites (GF)
- Chicken Teriyaki Sate Skewer (GF)
- Duck Confit Pinwheels with Hoisin Sauce
- Chicken and Lemongrass Dumplings

### Beef Selections

- All Beef Franks with Mustard in Pastry Puff
- Rare Cajun Beef on Garlic Croutons with Creole Aioli
- Beef Teriyaki Sate Skewer (GF)
- Mini Beef Sliders Topped with Cheddar Cheese, Crunchy Pickle Chip & Chipotle Ketchup
- Grilled Spicy Lamb Chops with Apple-Mint Glaze for Dipping\* (GF)
- French Onion Soup Boule\*
- Miniature Beef Wellington\*
- \*Items \$3 additional per person

VG- Vegan  
GF- Gluten Free

## For the First Two Hours...

### Fresh Market Table

#### *Garden Vegetable Crudité & Fresh Fruit Display*

Yellow & Red Peppers, Carrot Sticks & Celery Stalks with Blue Cheese & Roasted Red Pepper Dips  
Sliced Fresh Fruit

#### *An Assortment of Local & International Cheeses*

Displayed with Variety of Crackers & Cheese Straws - Garnished with Fresh Grapes

#### *Crostini & Tapas*

Roasted Artichoke Hummus with Sundried Tomato on Crostini  
Artisanal Seasonal Salads & Layered Display of Seasonal Grilled Vegetables

#### *Antipasto Display*

Charcuterie with Assorted Meats & Cheese, Marinated Artichoke Hearts, Roasted Garlic Red Peppers, Sliced Mozzarella,  
Assorted Olives & Preserved Cherry Peppers Shooters  
With Sliced Crostini Breads & Crackers



## Three Hour Cocktail Reception

(continued)

### **Pasta Table**

Includes Two Hot Pastas in Silver Chafing Dishes...  
Penne Pasta with Diced Pancetta & Traditional Vodka Sauce  
Vegan Farfalle Pasta with Roasted Mushrooms, Truffle Oil, Fresh Basil  
Served with Breadsticks

*Please select Two Chef Attended Stations...*

### ***Butcher Block***

Please Select One (1) Item to be Carved...  
Corned Beef Brisket with Natural Jus, Sauerkraut, Spicy Brown Mustard  
Herb Crusted Loin of Pork  
Roasted Turkey Breast with Natural Gravy & Cranberry Compote  
Maple & Lime Glazed Cedar Plank Salmon  
Black Peppercorn Crusted Sirloin Strip of Beef, Port Wine Reduction \*Add \$4 per person

### ***Mash-Tini Bar***

Fresh Whipped Idaho & Sweet Potatoes Served Martini Style with choice of any toppings...  
Crispy Smoked Ham, Fresh Snipped Chives, Slow Roasted Garlic Cloves, Sweet Butter, Gravy, Sour Cream, Crispy Bacon Bits, Candied Pecans and Brown Sugar, Miniature Marshmallows, Shredded Sharp Local Cheddar Cheeses, Beer Cheddar Cheese Sauce & Crumbled Imported Feta with Warm Butter Braised Leeks and Minced Broccoli

### ***Authentic Mexican Taco Station***

*served with Soft & Hard Corn Tortillas...*  
Carne Asada & Grilled Shrimp  
Toppings to include... Queso Fresco, Limes, Pickled Onion, Chopped Cilantro, Shredded Cabbage, Pico de Gallo, Salsa Verde, & Crema

### ***Chinatown Stir-Fry Station***

In a Hand Hammered Wok, we will serve... Chicken Lo Mein Noodles, Accompanied by Mung Bean Sprouts, Mushrooms, Scallions, Snow Peas, & Plum Roasted Pork  
*Served From To-Go Containers with Lucky Fortune Cookies & Authentic Chop Sticks*

### ***Beer Garden Grill***

Smoked Sausages - Kielbasa & Bratwurst  
Caraway Kraut, Pan Fried Potato Pierogies, &  
Warm Pretzels with Assortment of Five Mustards

## **For the Last Hour...**

### **Dessert Display**

Warm Blueberry Cobbler or Apple Crisp with Streusel Topping,  
Assorted Miniature Pastries, & House baked Chocolate Chip Cookies  
Coffee & Tea Station

**Inquire with our Sales Office for Availability and Pricing**

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