



## COCKTAIL RECEPTION

Cocktail Reception Package for Groups of 75 Guests or More  
Four Hour Reception Includes Open Name Brand Bar, Cocktail Hour,  
Dinner, Dessert, Tableside Offering of Coffee, Assorted Teas, and Soft Drinks

### COCKTAIL HOUR

#### Displayed:

*(Choose Two)*

International & Domestic Cheese, Fresh Fruit Garnish, Gourmet Crackers  
Grilled & Raw Vegetable Crudite, Hummus & Onion Dip, Pita Chips  
Baked Brie & Onion En Crouete, Raspberry Coulis  
Poached Salmon, Cucumber Dill Crème Fraiche

#### Butler Passed Hors' D'oeuvres (Choice of Six):

*Bacon Wrapped Scallops, Vegetable Egg Rolls, Potstickers, Spanikopata, Beef Satay, Mini Quiche,  
Pigs in a Blanket, Sesame Chicken, Crab Stuffed Mushrooms, Chicken Satay, Swedish Meatballs, Lamb Chops*

### RECEPTION

#### **Salad:**

*(Choose Two)*

Garden Salad, Balsamic Vinaigrette  
Caesar Salad, Locatelli Cheese, Garlic Crouton  
White Bean Antipasto Salad  
Fresh Mozzarella, Sliced Tomatoes, Fresh Basil  
Greek Salad, Onions, Feta, Olives, Tomato, Rosemary Vinaigrette

#### **Stations:**

##### Pasta Station

Penne Pasta with Choice of Two Sauces: *Vodka, Pomodoro, Porcini Cream or Bolognese*

##### Carving Station

*(Choose Two)*

Carved Roast Turkey, Giblet Gravy, Cranberry Sauce  
Roast Sirloin of Beef, Mushroom & Leek Compote  
Smoked Ham, Caramelized Onion & Raisin Chutney  
Salmon Wellington, Scallop Mousse  
Carved Pork Tenderloin, Granny Smith Apple Compote, Brandy Cider Sauce  
Herb & Garlic Prime Rib of Beef, Au Jus

##### Stir Fry

Chicken and Shrimp, Asian Vegetables, Steamed Jasmine Rice

#### **Dessert**

##### Bananas Foster Station

*Flambe of Bananas over Vanilla Ice Cream*

##### Hot Fudge Brownie Sundae Station

*Build Your Own Hot Fudge Brownie Sundaes with  
Vanilla & Chocolate Ice Creams, Assorted Toppings, and Fresh Whipped Cream*

##### Mini Pastries

*Chef's Selection of House Made Mini Pastries*

**\$90.00 Per Person All Inclusive**