



COCKTAIL RECEPTION

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

Upon Arrival

Butler Passed Hors' D'oeuvres (Choice of Eight):

*Bacon Wrapped Scallops, Vegetable Egg Rolls, Potstickers, Spanikopata, Sesame Beef Satay, Mini Quiche,
Pigs in a Blanket, Crab Stuffed Mushrooms, Sesame Chicken Satay, Baby Lamb Chops,
Beef Wellington, Chicken Cordon Bleu, Brie & Raspberry, Lobster Newberg, Beef Empanada,
Bruscetta, Potstickers, Swedish Meatballs, Pizza Bagels, Crab Rangoons*

Reception

Action Stations*

Pasta Station

Penne, Bow-Tie, Rigatoni or Tortellini Pasta with Choice of Two Sauces:
Vodka, Pomodoro, Bolognese, Porcini Cream, Basil Pesto, or Carbanara

Carving Station

(Choice of 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

Accompanied With Chef's Selection of Starch, Fresh Vegetables, Dinner Rolls & Butter

Caesar Salad Station

Crisp Romaine, Garlic Croutons, Parmesean, & Caesar Dressing

Desserts

Hot Fudge Brownie Sundae Station

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

Fresh Strawberry Shortcake Station

House Made Pound Cake, Strawberries, & Whipped Cream

Assorted Mini's

Chef's Selection of Italian Cookies, Cream Puffs, & Cannoli's

\$89 per Person

Inclusive of Service Charge & Tax