

Cocktail Reception Wedding Package

Price: \$60 Per Person

Price does not include sales tax or 20% gratuity

Your Cocktail Reception Dinner Will Include:

Open Bar & Complimentary Champagne Toast

All Linens & China

Bread and Butter Service

Complimentary Cake Cutting

Decorative Display of Flowing Fruits, Vegetables, and Cheeses

Chef Attended Carving Station With Your Choice of Beef Shoulder Tenderloin Or Roasted Pork Loin

Your Choice of 12 of the following:

H O R S D ' O E U V R E S

POULTRY

Chicken Brochettes

Served with pineapple relish and coconut sauce

Smoked Chicken-Artichoke Mousse

Served in canapé

Chicken Roulade

Stuffed with asparagus, red peppers and blue cheese served on cracker

Chicken Potstickers

With soy dipping sauce

Rumaki

Tender chicken liver wrapped in bacon and tossed in maple glaze

Duck medallion

Served medium rare on a water cracker and topped with dried fruit chutney and red onion confit

Apricot-Honey-Chicken Mousse

Served in a Cucumber Rondel and Garnished with Dried Apricot and Toasted Pecan

BEEF, PORK, LAMB

Beef Brochettes

Marinated then grilled and topped with roasted tomato and leek relish and balsamic vinegar

Beef medallions

With blue cheese mousse, served on a water cracker

Mini Beef Wellingtons

Beef and mushrooms wrapped in delicate puff pastry

Salami Cornets

Rolled with herbed cream cheese and garnished with olive slices

Meatballs

With marinara, barbeque, or Swedish sauce

Ham pinwheels

Honey ham rolled with dill cream cheese and served on cracker with dill maple glaze

Prosciutto wrapped Asparagus

Stuffed with herbed cheese and julienne tomato

Sausage stuffed mushrooms

Petite lamb chops

With fruit chutney and rosemary Demi.

Numaki

Water chestnuts wrapped in bacon and tossed in maple glaze

Petite Medallions of Pork

Topped with a sweet leek and apple compote and served on a water cracker.

Veal Ragout

Served in a canapé

Prosciutto Rolls

Fresh Micro Greens rolled into pieces of Prosciutto and the topped with Sherry Vinaigrette.

Antipasto Skewers

Tortellini, prosciutto, oven roasted tomato, and fresh mozzarella

SEAFOOD

Shrimp cocktail

With cocktail sauce

Asian Glazed shrimp cocktail

With sticky rice salad

Scallop and mango terrine

On cracker with avocado mousse

Crab stuffed mushrooms

Mini crab cakes

With corn relish and ancho Dijon drizzle

Scallop Ceviche

Served in cucumber rondel

Smoked Salmon Tartar

Served in phyllo cup

Ahi tuna tartar

Served in cucumber rondel

Coconut Fried mini lobster tails

Crab salad

In bouchee

Shrimp salad

In bouchee

Smoked salmon

On cocktail rye with lemon aioli, dill and caper

Devils on Horseback

Scallops wrapped in bacon

Bbq bacon wrapped shrimp

VEGETARIAN

Pesto Boursin

In canapé

Oven roasted tomato boursin

Port and blue cheese mousse

In cucumber rondel with walnut garnish

Gazpacho shots

Fig and gorgonzola cheese cake

Vegetarian mini quiche

Spanikiopita

Goat cheese mouse

Topped with tapenade

Wild mushroom tapenade

On cracker

Pineapple relish

In cucumber rondel

Polenta crouton

With caponata

Fresh sweet breads

With honey mascarpone

Fruit skewers

Vegetable stuffed mushrooms

Balsamic vegetable relish

In bouchee

Puree of Walnut Blue Cheese

Served on a Cucumber Disk and garnished with Sugared Grape Slivers.

Puree of Orange Enhanced Brie

Served in a Canapé and Garnished with Candied Orange Zest.

T R A Y S A N D D I P S

Antipasto tray

Prosciutto, salami, pepperoni, provolone, and olives

– accompanied with sliced breads

Italian Roasted Vegetable display

Cubed Cheese Tray

Imported and Domestic Cheese Tray

Spinach dip

With cubed breads

Warm Spinach artichoke dip

With sliced breads and crackers

Housemade salsa

With house fried chips

Mexican layer dip

With tortilla chips

Hummus dip

With pita wedges

Black bean hummus dip

With tortilla chips

Roasted Pork Loin Platter

Paired with dried fruit chutney and sliced breads

Seared Rare Sesame Tuna Platter

With Asian sticky rice salad and lavosh crackers

Baked Brie Encroute

Served with sliced breads and crackers

Smoked Salmon display

With traditional garnishes and cocktail rye

Whole poached salmon display

With traditional garnishes and cocktail rye

Warm seafood dip

With assorted dipping breads