

## **RECEPTION AND COCKTAIL PARTIES**

### **General Overview of Popular Hors D'oeuvres**

*A \$50.00 Service Charge will apply for all groups with meal functions for 40 people or less*

## **HOT HORS D'OEUVRES**

**Price is per a hundred pieces**

Duck, Chicken or Shrimp	Marinated Chicken Kabobs
Spring rolls	Chicken Strips
Mini Crab Cakes	Grilled Tenderloin Beef Kabobs
Mini Shrimp Cakes	Grilled Shrimp & Lobster Kabobs
Bacon Wrapped Scallops	Hot Artichoke Dip
Coconut Shrimp	served with tortilla chips
Szechwan Chicken Sautee	Hot Crab Dip served with
Crab or Sausage Stuffed Mushroom	toast points Sesame Tuna Bites
Grilled Pesto Shrimp	Tempura Lobster Bites
Sweet & Sour or BBQ Meatballs	

## **COLD HORS D'OEUVRES**

**Price is per display**

\*Fresh Vegetable Crudités

\*Fresh Seasonal Fruit & Cheese Tray

\*Shrimp Cocktail

\*Crab Claws

\*Smoked or Poached Salmon

\*Pinwheel Sandwiches

\*Anti-Pasta Tray

\*Apple wood Smoked Tenderloin

## **RECEPTION STATIONS**

*All Stations will be attended and replenished for a duration of 2 hours.  
After 2 hours, stations will not be replenished without an additional charge.*

### **The Carving Board:**

*Each carving station offers the appropriate Bread and condiments to enhance your selections  
All Carving Board Stations Require an Attendant at \$50.00 per carver*

Roast Tenderloin of Beef with Wild Mushroom Demi Glaze

Serves 50 guests

Pork Tenderloin with Mango and Pineapple Chutney

Serves 50 guests

Top Round of Beef with Natural Au Jus

Serves 50 guests

Glazed Baked Sugar Cured Ham with Honey Mustard Sauce

Serves 50 guests

Herb Crusted Prime Rib

Serves 50 guests

Roasted Breast of Turkey with Cranberry Sauce

Serves 50 guests

### **Pasta Station**

Penne Pasta and Cheese Tortellini served with Marinara Sauce, Carbonara Sauce

Displayed with Assorted Breadsticks and Parmesan Cheese

### **Thai Wok Station**

Crisp Vegetable Stir Fry with Rice, Chicken and Shrimp served with Thai Sauce

Displayed with Fortune Cookies and Chopsticks

### **Tex-Mex Fajita Station**

Skillet Cooked Beef and Chicken with Spicy Julienne Peppers and Onions Served with Warm Flour

Tortillas, Shredded Lettuce, Pica de Gallo, Guacamole and Sour Cream

## **PLATED DINNERS**

*A \$50.00 Service Charge will apply for all groups with meal functions for 25 people or less*

Our Plated Dinner Entrees include a choice of soup or salad, rolls and butter, chef's vegetable du jour, fresh brewed coffee, and iced tea.

To compliment your dinner, may we suggest an appetizer?

### **APPETIZERS**

Sautéed Crab Cakes with Vegetable Slaw and Roasted Pepper Sauce  
Peppered Smoked Salmon with Marinated Asparagus and Caviar Cream  
Peppercorn Crusted Tuna with Roasted Pepper and Wine Rice Vinaigrette  
Pan Seared Beef Tips with Red Wine and Mushroom Sauce

### **SOUP**

Chefs Soup Du Jour  
Lentil Soup with Julienne of  
Shitake Mushroom  
Essence of Tomato with Crab and  
Parsley Soup

### **SALADS**

Classic Caesar Salad with Shavings of  
Rocca Parmesan  
Garden Salad with Roma Tomato, Red  
Onion, Julienne Carrots, Sliced  
Cucumbers with oil & balsamic vinegar

### **ENTRÉE SELECTIONS**

Grilled Breast of Chicken with Raspberry Teriyaki with Saffron Rice  
Herb Crusted Swordfish topped with Sweet & Sour Horseradish Sauce  
served with Vegetables Couscous  
Grilled Tenderloin of Beef Served with Merlot Sauce and  
Yukon Gold Roasted Potatoes  
Grilled Norwegian Salmon with Mango Chutney and Wild Rice Pilaf  
Stuffed Loin of Pork with Spinach and Onions with Garlic Mashed Potatoes  
Pan Seared Chilean Sea Bass with Apricot Ginger sauce with Shrimp Risotto  
Veal Saltimbocca with Mushroom Demy Glaze and Horseradish  
Peruvian Potatoes  
Stuffed Chicken Breast with Proscuitto, Sun Dried Tomatoes and Spinach  
with Tomato and Coriander White Rice  
Roasted Rack of Lamb with Mustard Pan Jus and Fingerling Potatoes  
Grilled New York Strip with Hollandaise and Garlic Mashed Potatoes  
Grouper Tornadoes topped with Lobster Meat served with Orzo Pilaf

## **PLATED LUNCHEON**

### **SOUP**

Chefs Special Soup Du Jour

### **SALADS**

Sliced Beef Tenderloin Served Over Mixed Greens and Grilled Vegetables  
or Classic Caesar Salad topped with Grilled Pesto Shrimp  
Served with Freshly Baked Bread and Butter and Choice of Dressing

#### **Cake Sampler Salad**

Crab Cake, Shrimp Cake and Bean Cake Served over Mixed Greens  
Topped with Roasted Red Pepper Ketchup, Herb Aioli and Ginger Aioli  
Served with Freshly Baked Bread and Butter

(Seasonal)

Mixed Tropical Fruit on a Bed of Field Greens Topped with our  
Signature Poppy seed Dressing  
Served with Freshly Baked Bread and Butter

\*Add Chicken Salad\*

### **PASTA**

Sautéed Jumbo Shrimp and Crab tossed with Tomatoes,  
Scallions and Bacon in a Roasted Garlic and Pesto Cream Sauce  
Served over Orichetta Pasta

**Continued Plated Luncheon:**

## **SANDWICHES**

All sandwiches come with a choice of Fries or Pasta Salad

Crab Cake Sandwich Prepared with Jumbo Lump Crab Meat  
Served on a Fresh roll Topped with Ginger Aioli

Grilled Chicken and Caesar Wrap Sandwich  
Tossed with Caesar Dressing and Parmesan cheese

Grilled Portabella Mushroom Sandwich on Russian Bread  
Topped with Grilled Vegetables and Smoked Mozzarella

French Dip Sandwich  
Sliced Roast Beef topped with Swiss cheese  
Served on a Hoagie Roll with a side of Au Jous

Chicken Cor Don Bleu Sandwich  
Grilled Chicken Breast topped with Honey Glazed Ham and Swiss cheese  
Served on Fresh Baked Foccocia Bread with Dijon Mustard

## **DINNER BUFFETS**

*A \$60.00 Service Charge will apply for all groups with meal functions for 50 people or less*

## **The Norman**

Caesar Style Salad  
Antipasto Mirror with Cappicola, Proscuitto, Pepperoni,  
Provolone Cheese, Fusilli and  
Stuffed Roma Tomatoes with Mozzarella Cheese topped with Basalmlc Vinegar  
Chicken Saltimbocca, Marsala Sauce  
Seared Salmon with Vermouth Chive Cream  
Roast Beef- Carved at Buffet  
Wild Rice Pilaf  
Oven Roasted Potatoes with Onions  
Fresh Seasonal Vegetables  
Assorted Dinner Rolls and Butter  
Assorted Cakes and Pastries  
Fresh Brewed Regular or Decaffeinated Coffee

## **The Fazio**

Spinach Salad with Sweet & Sour Bacon Dressing  
Grilled Vegetable Salad with Fresh Herbs  
Stuffed Chicken Cor Don Bleu  
Roast Sirloin Strip Carved at Buffet  
Cheese Tortellini with Sautéed Shrimp and Pesto Cream Sauce  
Valencia Rice  
Fresh Seasonal Vegetables  
Oven Roasted Potatoes with Onions  
Assorted Dinner Rolls and Butter  
Special Viennese Dessert Display  
Fresh Brewed Regular or Decaffeinated Coffee

**(Continued Dinner Buffets)**

## **The Love**

Fresh Tossed Baby Greens with Assorted Dressings  
Orzo and Ham Pilaf  
Petit Grilled Veal Chops with Mushroom Demi Glaze  
Beef Tenderloin Carved at Buffet  
Grilled Grouper with Sweet & Sour Horseradish Sauce  
Israeli Basil and Vegetable Cous Cous  
Mashed Peruvian Potatoes  
Fresh Seasonal Baby Vegetables  
Assorted Dinner Rolls and Butter  
Assorted Cheese Cakes  
Fresh Brewed Regular or Decaffeinated Coffee

## **The Dye**

New England Clam Chowder  
Caesar Salad Topped with Poached Octopus  
Scallop and Shrimp Casino  
Petit Crab Cakes  
Crab Claws, New Zealand Mussels and Shrimp Bouillabaisse  
Herb Crusted Striped Bass topped with Champaign Vinaigrette  
Cajun Shrimp Fried Rice  
Fresh Seasonal Baby Vegetables  
Garlic Bread  
Assorted Cakes and Pastries  
Fresh Brewed Regular or Decaffeinated Coffee

***Ask about our homemade desserts!***

## **LUNCHEON BUFFETS**

### **All Lunch Buffets Served with Lemonade and Iced Tea Deli**

Mixed Greens with Dressing  
Sliced Fresh Fruit Tray  
Southern Potato Salad and Pasta Salad  
Potato Chips  
Deli Meat Display to include: Roast Beef, Turkey, Ham, Salami,  
Swiss, Provolone and Cheddar Cheese  
Lettuce, Sliced Tomatoes, Onions, and Pickles  
Assorted Rolls and Breads and Appropriate Condiments  
Assorted Brownies and Cookies

\*Add Chicken Salad or Tuna Salad\*

### **Pita Pocket Salad Bar**

Includes: Mixed Greens, Feta Cheese, Bean Sprouts,  
Marinated Tomatoes and Cucumbers  
Sliced Onions, Kalamata Olives, Bacon Bits,  
Chicken Salad, Shrimp Salad, Tuna Salad,  
Sliced Grilled Chicken Breast,  
Assorted Pita Pockets  
Served with Cucumber Dressing and Bacon Scallion Dressing  
Assorted Granola Bars

### **Pranzo Buffet**

Cold Antipasto  
Roasted Garlic Caesar Salad with Pesto Croutons  
Vine Ripe Tomatoes, Sliced Fresh Mozzarella, Basil Infused Oil  
Lasagna Bolognese with Béchamel Sauce  
Cheese Tortellini with Sautéed Shrimp and Pesto Cream Sauce  
Freshly Baked Garlic Bread  
Tiramisu

## **(Continued Luncheon Buffets)**

### **Baked Potato Bar**

Baked Idaho Potatoes  
Butter, Sour Cream & Chives, Warm Cheddar Cheese Sauce  
And Bacon Bits  
Black Bean and Roasted Corn Chili  
Beef Stroganoff with Tri-Colored Fusli  
Garden Salad with Assorted Dressings  
Fresh Baked Rolls  
Fruit Cobbler and Ice Cream

### **“Cook-Out”**

Grilled Chicken  
Ground Sirloin Burgers and Grilled Hot Dogs  
Buns and Appropriate Condiments  
Lettuce, Sliced Tomato, Onion, Pickles and Cheese  
Mixed Greens with Dressing  
Southern Potato Salad, Pasta Salad, Coleslaw  
Potato Chips  
Assorted Brownies and Cookies

## **BREAKFAST SELECTIONS**

### **CONTINENTAL**

Chilled Fresh Squeezed Orange Juice  
Regular and Decaffeinated Coffee  
Assortment of Jumbo Muffins and Danishes  
Tray of Fresh Sliced Seasonal Fruit

### **EXECUTIVE CONTINENTAL**

Chilled Fresh Squeezed Orange Juice and Cranberry Juice  
Regular, Decaffeinated Coffee and Flavored Creamers  
Sausage Biscuits, Assortment of Jumbo Muffins, Danishes and Croissants  
Served with Jellies and Honey Whipped Butter  
Tray of Fresh Sliced Seasonal Fruit

### **BREAKFAST BUFFET**

Chilled Fresh Squeezed Orange Juice  
Regular and Decaffeinated Coffee  
Fluffy Scrambled Eggs  
Bacon and Sausage  
Southern Grits with Cheese  
Sautéed Breakfast Potatoes  
Biscuits and Sausage Gravy  
French Toast with Maple Syrup  
Toast, Pastries and Fresh Seasonal Fruit

### **ADDITIONAL SELECTIONS**

Omelet Station with Attendant  
Assorted Cereals  
Eggs Benedict

## **Box Lunches:**

### **Deluxe Box**

Hoagie Sandwich

6" Fresh Made Hoagie Roll Filled with  
Sliced Turkey Breast, Ham, Genoa Salami,  
Mozzarella Cheese, Lettuce, Onion, Tomato  
And Condiments Packets, Whole Fruit, Bag of Chips,  
Deli Pickle and a Dessert.

### **Deli Box**

Choose from:

Turkey Breast or Honey Ham

Cheddar or Swiss

Also includes; Lettuce, Condiment Packets,  
Whole Fruit, Bag of Chips, Deli Pickle and a Dessert.

### **Breakfast Box**

Ham and Cheese Croissant,

Breakfast Muffin,

Whole Fruit, Granola Bar

And Juice.

## **Breaks and Refreshment Stations:**

Coffee or Decaf

Assorted Cookies

Assorted Soft Drinks

Brownies

Fresh Brewed Iced Tea

Whole Fruit

Milk or Chocolate Milk

Chips, Pretzels or Goldfish

Juices; Orange, Cranberry, Grapefruit,  
Apple, Tomato or V-8

Bagels & Cream Cheese

Assorted Fruit Yogurts

PowerAde

Granola Bar or Energy Bar

Bottled Water

Fruit Kabobs w/ honey vanilla yogurt dip