

Reception Options

DISPLAYED HORS D'OEUVRES

Small trays serve 25 and Large trays serve 50

CRUDITE AND ARTISAN CHEESES

Tiered display of fresh vegetables, fruits & dips
Imported & domestic cheese wedges
Served with an assortment of crackers & French baguettes
SMALL TRAY / LARGE TRAY

CHARCUTERIE BOARD WITH HOUSE MADE DIPPING SAUCES

An assortment of artisan cheeses and spreads with dried fruit and nuts accompanied with a selection of salami, prosciutto and turkey. Served with crackers and pita chips.
SMALL TRAY / LARGE TRAY

HUMMUS, TAPENADE, AND ANTI-PASTA

Tomato bruschetta, hummus and artichoke tapenade. rolled ham and swiss. black forest ham and salami anti-pasta. kalamata olives and banana peppers. Served with dijon mustard and garlic herb aioli. (Serves up to 40 pp)

SHRIMP AND SALMON

Shrimp cocktail with garlic herb aioli and classic cocktail sauce. Hickory smoked salmon with chefs choice of accompaniment. Served with toast points. (Serves up to 40 pp)

HORS D OEUVRES ASSORTMENT

An assortment of Hors D oeuvres which include fresh fruit, smoked salmon deviled eggs, chicken satay with dipping sauce. gorgonzola, fig and prosciutto stuffed phyllo cups and brie en croute.

HORS D'OEUVRES BY THE PIECE

Passed or Displayed

(ordered in quantities of 50 with a 50 piece minimum.)

Tier I

Bacon wrapped scallops
Quesadilla Cornucopia
Spring Rolls
Wings / Meatballs
Crudit  on the Rocks
Pesto Tomato Bruschetta
Tomato Mozzarella-
Basil Skewers

Tier II

Coconut Shrimp
Chicken Pot stickers
Gorgonzola and Fig Phyllo Cups
Chicken Satay with
Dipping Sauce
Ahi Poke Cups
Smoked Salmon Deviled Eggs
Crab and Boursin Cheese Cups

Tier III

Mini Crab Cakes
Brie and Raspberry En Croute
Batter Fried Lobster Tail with
Sweet and Spicy Mustard or
Mango Chutney
Beef Brisket Cornbread Sliders
Vietnamese Pork Sliders
Shrimp and Cucumber with
Dill Toast Points

Contemporary Stations

Slider Station

Choose 2 of the following

Beef Brisket Cornbread
Pulled Pork
Vietnamese Pork
Chicken Parmesan
Chicken and Boursin
Cheese Burger
Salmon Cake with Red Pepper Aioli
Buffalo Ranch Chicken
Served with pickles, tomato's and onions.

Pasta Station (Attended)

Warm Penne and Linguine Pastas with roasted garlic marinara, creamy pesto and Alfredo Sauce. Assorted toppings including vegetable, Chicken and Italian Sausage.

Risotto Station (Attended)

Arborio rice prepared with onions, peppers, garlic, bacon, parmesan cheese, asparagus tips, demi glaze, and pesto.

Mac and Cheese Station

Two styles of mac and cheese, Creamy and Baked, with a variety of toppings including Bacon, Chives, Diced Tomatoes, Chopped Ham, Cracked Pepper and Assorted Cheeses.

Mashed Potato Station

Two styles of Mashed Potatoes, Red skin and Sweet Potatoes, with a variety of toppings including Bacon, Chives, Shredded Cheese, Chopped Ham, Sour Cream, Whipped Butter, Brown Sugar and Cinnamon.

Shrimp and Grits Station

Creamy Yellowstone Parmesan Grits with Shrimp and a variety of toppings including Sausage, Chives, Shredded Cheese, Tasso Ham Gravy, Cherry Tomatoes and Pesto.

Carving Stations (Attended)

Add-on Per Person | Market Price

Rosemary Turkey Breast

Grilled Flank Steak

Crusted Spiral Ham

Beef Brisket

Dessert Station

Choose from New York style Cheesecake or Pound Cake Accompanied by assorted Toppings:
seasonal Berries, Fruit Sauces, Syrups, Whipped Cream Granola, Oreo, Nuts, and Chocolate Chips.

Classic Seated Service

One selection allowed for parties under 25. Parties over 25 can choose up to 2 selections.

Escort cards are required for parties with more than 1 entrée selection.

Served with yeast rolls | house salad | Chef's choice dessert | iced tea | water | lemonade

Grilled chicken with a lemon herb butter sauce
Risotto | Blanched asparagus

Parmesan crusted chicken with tomato basil sauce
Mashed Potatoes | Seasonal Vegetables

Bourbon apple pork tenderloin
Cheesy mashed potatoes | Butter sautéed green beans

Broiled salmon fillet basil-citrus sauce
Wild rice pilaf | Seasonal vegetables

Seared flank steak with chimichurri sauce
Roasted rosemary new potatoes | Seasonal vegetables

Seared Mahi with Asian yin yang sauce
Sticky rice | Baby bok choy

Boursin cheese stuffed skin on chicken breast
Polenta | Seasonal Vegetables

Sautéed chicken piccata
Sautéed chicken breast complimented with the classic light piccata sauce
Fresh seasonal vegetables | Wild Rice Pilaf

Tenderloin steak with mushroom demi glaze
Mashed Potatoes | Asparagus

Add shrimp to make it a surf and turf

Rosemary lamb chops
Cherry demi | Scalloped potatoes | Fresh vegetable medley

Traditional Buffet Service

Served with iced tea | water | coffee

THE CAPRI

Italian Wedding Soup | Vegetable Antipasto Platter
Layered tomato & mozzarella salad with fresh basil, balsamic reduction & olive oil.
Romano-crust chicken breast served with penne pasta & sauce a la vodka.
Shaved Parmigiano-Reggiano Italian Beef Brisket slow-roasted with red wine, tomatoes and garlic
Sautéed garlic green beans | Bread sticks | Tiramisu | Cannoli's

QUEEN CITY BUFFET

Mixed field salad | Mediterranean style pasta salad | (Choice of **two** entrees, **two** sides) | Yeast Rolls
Blackened salmon with citrus cream sauce | Grilled flank steak with roasted garlic demi | Herb-roasted chicken in a lemon herb butter sauce | Roasted pork loin with caramelized onion chutney | Roasted rosemary fingerling potatoes | wild rice pilaf | sweet buttered corn | sautéed vegetable medley
Apple Cobbler

WINE COUNTRY

Arugula salad with walnuts & bleu cheese | Grilled & sliced herb -marinated chicken with marinated green beans, oven-dried tomatoes, capers & herb vinaigrette | Romaine Caesar salad with shaved parmesan and garlic croutons | Grilled tenderloin medallions in wild mushrooms, glazed shallots & red wine sauce | Roast chicken breast saltimbocca topped with prosciutto, mozzarella & natural pan juices.
Pan seared salmon with braised leeks in a chardonnay oven-dried tomato sauce | Garlic-rosemary roasted Yukon gold potatoes, wild rice pilaf, herb-marinated grilled vegetables | Assorted Bread
Seasonal berries with vanilla custard & whipped cream

TASTE OF ITALY

Classic Caesar salad with garlic croutons | Antipasto of grilled marinated vegetables with shaved parmesan cheese | Broiled salmon fillet basil-citrus sauce | Sweet Italian sausage with sautéed peppers & onions, and marinara sauce. | Lemon roasted chicken with lemon butter sauce | Seasonal vegetables sautéed with garlic & herbs | Fettuccine Alfredo | Garlic bread | Mini cannoli | Tiramisu

THE GREEK

Greek salad with romaine lettuce, feta cheese, tomatoes, kalamata olives, cucumber, red onions and balsamic vinaigrette dressing | Grilled vegetables and hummus with tzatziki sauce | Grilled flank steak and marinated chicken over white rice | Pita bread | Baklava

THE "A" BUFFET

Chop salad with chicken, bacon, eggs, jack cheese, croutons, red onion, dried cranberry | Tomato mozzarella salad | Parmesan garlic whipped potatoes | Seasonal vegetables | Cornbread stuffed chicken | Peach mustard glazed pork tenderloin | Yeast Rolls | Peach Cobbler

SAVEUR DE FRANCE

Tossed mixed greens salad with tomatoes, egg, onions, carrots, blue cheese crumbles, cucumbers and Croutons | Assortment of dressings | Potato Dauphinoise and seasonal vegetables | Salmon fillets in a creamy spinach and dill sauce | Seared chicken with mushroom demi madeira sauce | Toasted French baguette with butter