



## RECEPTION MENUS

Selection of Passed Hors d'ouvres  
**(Minimum of 25 pieces per item. Priced Per Piece)**

### HOT

Sliced Beef, Whole Grain Mustard, Arugula	\$3.75
Chicken & Spinach Croquettes	\$3.75
Shrimp Corn Dogs	\$3.75
Crab cakes, Remoulade	\$3.75
Szechuan Beef Satay	\$3.75
Pesto Chicken Salad on Cornbread	\$3.75
Beef Wellington, Mushrooms and Sherry Wine Sauce	\$4.75
Brie in Puff Pastry with Raspberry Jam	\$3.75
Cornmeal Crusted Oysters	\$4.50
Vegetable Quesadilla	\$3.75
Flank Steak, Parsley Sauce on Sourdough	\$3.75
Mini Pulled Pork Sandwiches on Monticello Rolls	\$4.00

### COLD

Shrimp Salad on Endive	\$5.50
Crab Salad and Marinated Cucumber	\$3.75
Tomato Basil Bruschetta	\$3.75
Seared Tuna, Balsamic Reduction	\$5.00
Virginia Ham & Melon Spears	\$3.75
Mozzarella & Tomato Skewers	\$3.75
Jumbo Shrimp, Cocktail Sauce	\$5.00

## RECEPTION DISPLAYS

Smoked Salmon  
Crème Fraiche, Capers and Assorted Breads  
\$8.00 per person

Garden Vegetable Crudités with Assorted Dips  
\$6.00 per person

International and Domestic Cheese Display  
Assorted Breads and Crackers  
\$7.00 per person

Seasonal Fruit Tray  
Seasonal Fresh Fruits and Berries  
\$7.50 per person

Sushi Maki Display  
Tuna, Yellowtail, California & Vegetable Maki Rolls with Ginger, Soy Sauce and Wasabi  
(Serves 50, 3 pieces per person)  
\$550.00 per display

Sweets Table  
Chocolate Dipped Fruit, Assorted Tarts and Pastries  
Petit Fours, Truffles, Gourmet Cookies, Seasonal Fruits and Berries, with Almond Tuille Cookie  
\$15.50 per person

***All Food and Beverage Subject to 20% taxable gratuity and 9% tax.***

## RECEPTION DISPLAYS (CONT.)

### Carving Stations

#### **QUESADILLA STATION**

Grilled Chicken, Roasted Corn  
Pico de Gallo, Tomatillo Salsa  
\$10.00 per person

#### **CRAB STATION**

Maryland Style with Seasonal Slaw,  
Tartar sauce, Remoulade, Mustard Aioli  
\$14.00 per person

#### **ROASTED LEG OF LAMB**

Red Wine Reduction, Green Apple  
Compote, with Assorted Rolls  
\$12.00 per person

#### **ROASTED BONELESS TURKEY BREAST**

Mushrooms Gravy and Cranberry Orange  
Chutney, with Assorted Rolls  
\$10.00 per person

#### **PASTA STATION**

Penne Pasta Prepared to Order  
Fresh Tomato Sauce or Herb Cream Sauce  
& Parmesan Cheeses  
with Roasted Garlic Bread  
\$10.00 per person

#### **ROASTED PRIME RIB OF BEEF**

Au jus, Horseradish Sour Cream,  
with Assorted Rolls  
\$11.00 per person

#### **SHRIMP AND GRITS**

Sautéed Shrimp, Aged Cheddar Grits and  
Tasso Ham Gravy  
\$15.00 per person

#### **ROASTED PORK LOIN**

Dijon Mustard Sauce  
Glazed Pineapple and Sweet Onions,  
with Assorted Rolls  
\$10.00 per person

#### **Raw Bar**

Oysters on the Half Shell  
Chilled Shrimp, Steamed Mussels and Crab Claws  
Market Price

#### **From the Sideboard...**

Macaroni and Cheese, Creamed Spinach, Sautéed Seasonal Vegetables, Steamed  
Asparagus, Mashed Potatoes, Sage Stuffing, Wild Rice, Green Beans, Buttered Carrots,  
Sweet Potatoes with Marshmallows

Select One - \$5.50 Per Person    Select Two - \$8.50 Per Person

A \$95.00 Carver's or Attendant Fee will be applied for each Carver or Attendant.

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## **BEVERAGE PRICING**

### **Premium Brands**

Absolut Vodka, Johnnie Walker Black Label, Bombay Gin, Makers Mark Bourbon, Bacardi Rum Light, Seagram's VO Canadian Whiskey, Korbel Brandy, Jose Cuervo Tequila

Host Bar \$9.50 each  
Cash Bar \$ 12.00 each

### **Deluxe Brands**

Skyy Vodka, J & B Scotch, Seagram's Gin, Jim Beam Bourbon, Seagram's 7, Castillo Rum Light, Korbel Brandy, Jose Cuervo Tequila

Host Bar \$8.50 each  
Cash Bar \$10.50 each

### **Wines**

House Wines - Included on all Banquet Bars

Host Bar \$8.50 each  
Cash Bar \$ 10.50 each

### **Beer**

Choose up to 5 beers to serve on your bar.

Budwiser  
Bud Lite  
Host Bar \$5.50 each  
Cash Bar \$ 7.00 each

Sam Adams  
Heineken  
Sierra Nevada  
Host Bar \$6.50 each  
Cash Bar \$ 8.00 each

Corona  
Harpoon UFO  
Amstel Lite  
Host Bar \$6.50 each  
Cash Bar \$ 8.00 each

### **Assorted Soft Drinks**

Host Bar \$4.00 each  
Cash Bar \$5.00 each

### **Cordials**

Amaretto, Bailey's, Drambuie,  
Frangelico, Kahlua

Host Bar \$10.00 each  
Cash Bar \$11.00 each

## **BEVERAGE PACKAGES**

### **Premium Brands**

1<sup>st</sup> Hour \$17.00 per person - Each Additional Hour \$12.00 per person

### **Deluxe Brands**

1<sup>st</sup> Hour \$15.00 per person Each Additional Hour \$11.00 per person.

*We recommend one Bartender for every (75) Guests. A Bartender Fee of \$100.00 per bartender, is applicable, based on three hours of service. Each additional hour is \$25.00, per bartender, per hour. A cashier fee of \$75.00 will be applied to all cash bars.*

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