

Build Your Own Receptions

(Two Hours of Service, Minimum of 50 Guests)

\$45

PASSED HORS D'OEUVRES

(One Hour of Service)

Cold

(Select Two)

Toasted Almond Encrusted Goat Cheese with Raspberry Coulis on a Pastry Spoon

Tomato Bruschetta on Crostini

Prosciutto Wrapped Melon with Balsamic

Mini Caesar Salad in a Phyllo Cup

Traditional Deviled Eggs

Smoked Salmon & Chive Cream Cheese Cucumber Rounds

Buffalo Chicken Salad On House-made Chip

Bloody Mary Shrimp Cocktail Shooters

Antipasto Kebob

Lobster Roll Sliders

(Additional \$3)

Hot

(Select Two)

Vegetable Spring Roll, Soy Lime Sauce

Edamame Pot Stickers

Jalapeno Corn Fritters

Vegetable Quesadilla

Fully Loaded Potato Bites with Sour Cream, Bacon, Cheddar & Chive

Chicken or Beef Satay with Spicy Thai Peanut Sauce

Chicken Cordon Bleu with Honey Mustard

Italian or Swedish Meatballs

Sausage Stuffed Mushroom Caps

Coconut Shrimp with Mango Habanero Sauce

(Additional \$2)

Price Per Person/Minimums Apply

*All rates/charges are subject to 22% Administrative Fee and the current N.Y. Sales Tax



STATIONARY DISPLAYS

(Select Two, Two Hours of Service)

Cheese Display

Chef Selected Cheeses with Dried and Fresh Fruits,
Grilled French Bread & Crackers

Grilled & Fresh Vegetable Display

Grilled Portobello Mushrooms, Squashes & Asparagus
Pickled Vegetables, Sweet Bell Peppers, Carrots, Cucumbers, Celery Sticks,
Broccoli Florets & Cherry Tomatoes
Ranch & Bleu Cheese Dressing

Fresh Fruit Display

Sliced Seasonal Fruits, Honey Yogurt Dip

Crostini Bar

Traditional Tomato Bruschetta, Charred Chipotle Salsa,
Spinach and Cheese Fondue, Grilled French Bread

Mediterranean Display

Hummus, Antipasto Olive Salad, Pickled, Grilled
and Roasted Vegetables, Grilled French Bread

Chip Bar

Chili Cheese Dip, Bacon Horseradish Dip,
Guacamole, House-made Chips and Tortillas

Antipasto

Marinated Olives, Roasted Peppers, Asparagus, Tomatoes
Grilled Squashes & Portobello Mushrooms
Genoa Salami, Capicola, Provolone, Fresh Mozzarella
(Additional \$3)

Charcuterie Display

Prosciutto, Genoa Salami, Capicola, New York White Cheddar Cheese,
Fresh Mozzarella, Sharp Provolone, Grapes
Pickled Vegetables, Grain Mustard, Grilled French Bread
(Additional \$5)

Price Per Person/Minimums Apply

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LIVE ACTION STATIONS

(Select One)

(Select Two for Additional \$9)

Pasta Station*

Gemelli, Penne Pasta, Cheese Ravioli

Tossed in Choice of Sauce: Marinara, Alfredo, or Vodka Sauce

Toppings: Sautéed Shrimp, Grilled Chicken, Parmesan Cheese, Basil, Chopped Tomatoes, Bacon, Broccoli, Peppers, Caramelized Onions

Mac n Cheese Bar*

Elbow Macaroni, Tossed with Your Choice of Ingredients:

Buffalo Chicken, Diced Ham, Pulled Pork, Bacon, Peppers, Onions, Grilled Corn, Peas, Tomatoes, Mushrooms

Carving Stations*

Carving Stations include Dinner Rolls & Butter

(Select One, Two Hours of Service)

Honey Glazed Ham

Brown Sugar Crust, Maple Mustard

Oven Roasted Boneless Turkey Breast

Cranberry Chutney, Pan Gravy

Roasted Pork Loin

Mustard and Herb Crusted, Apple Raisin Chutney

Herb Crusted Strip Loin of Beef

Roasted with Herbs and Sea Salt, Au Jus, Horseradish Cream Sauce

(Additional \$5)

*Chef attended station. Chef attendant fee is \$100 per service.

DESSERT DISPLAYS

(Select One)

(Select Two for Additional \$5)

Chocolate Layer Cake

NY Style Cheesecake

Cherry Compote, Whipped Cream

Cookies and Cannolis

Miniature Cannolis & Assorted House Baked Cookies

Rugelach, Black & White Cookie Display

Cream Puffs, Eclairs & Amaretti Cookies

Assorted Mini Cheesecake Display

Price Per Person/Minimums Apply

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