



Cocktail Reception Menu

Passed Appetizers & Buffet Style

Please select any 25 piece tray for 100.00

Per Piece \$4 Each

Grilled Vegetable Skewers
Chips, Salsa & Guacamole
Endive Spears with Spicy Pecan Salad
Garlic Cheese Toast

Please select any 25 piece tray for 125.00

Per Piece \$5 Each

Grilled Japanese Eggplant with Goat Cheese
Tomato, Basil & Mozzarella Skewer
Potato Pancakes with Lox, Sour Cream and Chives
Spicy Crispy Chicken Strips with Bleu Cheese Dip
Chicken Satay with Ginger-Peanut Sauce
Tenderloin Quesadilla with Salsa & Guacamole

Please select any 25 piece tray for 150.00

Per Piece \$6 Each

Marinated Steak Satay
Jumbo Shrimp with our Signature Cocktail Sauce
Blackened Shrimp Skewers
Blackened Ahi on Crisp Wontons with Avocado, Mango & Aioli Sauce
Mushroom Caps stuffed with Jumbo Lump Crab
Grilled Lamb Chops with Mint Sauce
Shrimp Livornaise with Butter Shallot Sauce
Coconut Fried Shrimp with Mango Salsa
Mini Maryland Crab Cakes with Remoulade Sauce
Cocktail Crab Claws with Tangy Cocktail Sauce
Seared Sea Scallops with Orange Fennel Beurre Blanc Sauce
Rare Peppered Filet with Bleu Cheese Herb Crust Crostini

Buffet Options

(Each platter serves 25 guests)

Mixed Green or Caesar Salad, 35.00
Fresh Seasonal Vegetable Crudités, 40.00
Traditional Hummus with Grilled Pita Bread, 45.00
Assorted Cheeses, 65.00
Smoked Salmon Platter, 85.00
Vine-Ripe Tomato, Buffalo Mozzarella & Fresh Basil
with Balsamic Vinegar and Olive Oil, 75.00
Seafood Sampler, MKT price
Fresh Roasted Turkey or Marinated Beef Carving Station,
MKT Price plus Chef Carving Attendant \$175.00

Plus 20% service fee, 2% admin fee & Local Sales Tax