

## COCKTAIL RECEPTION PACKAGES

For a minimum of 35 guests

### Cocktail Reception 1 \$54/pp

- greeting station (choose three): charcuterie, antipasto, cheeses, crudité, or fresh fruit
- choice of four passed hors d'oeuvres
- caesar salad and mixed greens salad
- pasta station (choose two)
- four hour bartender fee
- chef's fees
- elaborate dessert display *add 7/pp*
- coffee and tea *add 3/pp*

### Cocktail Reception 2 \$65/pp

- greeting station (choose four): charcuterie, antipasto, cheeses, crudité, or fresh fruit
- choice of five passed hors d'oeuvres
- caesar salad and mixed greens salad
- pasta station (choose two)
- four hour bartender fee
- chef's fees
- elaborate dessert display
- coffee and tea

### Cocktail Reception 3 \$79/pp

- greeting station (choose four): charcuterie, antipasto, cheeses, crudité, or fresh fruit
- choice of five passed hors d'oeuvres
- caesar salad and mixed greens salad
- pasta station (choose two)
- one chef's carving station
- four hour bartender fee
- chef's fees
- elaborate dessert display
- coffee and tea

### Greeting Stations

**antipasto** a selection of marinated grilled vegetables, olives, artichoke hearts, and mushrooms

**charcuterie** a variety of uncured meats and accompaniments

**specialty cheeses and cracker tray** an assortment of international cheeses and select crackers

### fresh vegetable crudites and assorted dips

seasonal vegetables and house-made dips and spreads

**fresh seasonal fruit display** a beautiful display of domestic and exotic fruits

### Passed Hors d'oeuvres

**bacon wrapped sea scallops** north country bacon, cherry maple glaze

**maryland lump crabmeat cakes** jumbo lump crabmeat and seasonings, with sweet chili aioli

**bruschetta** fresh mozzarella, tomatoes and herbs with toasted ciabatta

**great hill blue cheese crisps** local blue cheese, mission fig jam, micro greens, on a buttery crisp

**mini thai chicken skewers** thai peanut dipping sauce

**ahi tuna wontons** chopped sushi-grade tuna served on crisp wontons with tomato, avocado, drizzled sweet and spicy oils

**black angus burger sliders\*** with bacon and cheddar on potato roll

**vegetable spring rolls** baby bok choy, carrots and bean sprouts wrapped in pastry, sesame soy sauce

**mini chicken quesadillas** individual wedges with grilled chicken, cheese, jalapeno and avocado salsa

**truffle mac and cheese** truffle peel, truffle pearls, cloth bound cheddar

**crispy steak and cheese wontons\*** blue cheese aioli, caramelized onion purée

**maine lobster sliders** lobster salad on toasted potato roll

**caviar buckwheat blini** crème fraiche, lemon zest, chervil

**vegetable stuffed mushrooms** seasonal vegetable stuffed mushrooms

**mini BLTs** apple wood smoked bacon, iceberg lettuce, tomato jam

**jumbo shrimp cocktail** tender jumbo white gulf shrimp served with traditional cocktail sauce *add 2/pp*

### Pasta Station

**baked ziti with Italian sausage and meatballs**

**penne with seasonal vegetables and garden fresh pesto**

**ziti with a spicy arrabiata sauce**

**cheese tortellini** light, pomodoro sauce

**cavatelle** chicken, mushrooms, spinach, white wine garlic pecorino cheese sauce

**penne with seasonal vegetables and alfredo sauce**

**fresh seafood risotto**

**lobster and shrimp ravioli** house made *add 3/pp*

### Carving Station

**roasted turkey breast** sage aioli, cranberry chutney

**black angus roast sirloin of beef\*** with herb merlot sauce

**black angus roast tenderloin of beef\*** with béarnaise sauce, horseradish cream

**stuffed pork loin** seasonal stuffing or triple pork sausage

**maple glazed baked ham**

\* Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of food-borne illness, especially if you have certain medical conditions.