



Adult Reception



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\$160 per person*

Cocktail Hour

- (4) Hot passed hors d'oeuvres
- (4) Cold passed hors d'oeuvres
- (4) Stations

Dinner Buffet

- (2) Salads
- (2) Pastas
- (3) Entrées
- (2) Sides

OR

Dinner Stations

*Choice of 4 stations.
+\$20pp additional*

Dessert

4-hour Premium Open Bar



Adult Reception

Cocktail Hour

PASSED HORS D'OEUVRES - HOT

SELECT 4

Popcorn Sesame Chicken

with Hot & Sour Sauce

Potato Pancakes

with Scallion Cream Sauce

Barbeque Pulled Pork Sliders

Sesame Franks en Croûte

with Dijon Mustard

Wasabi Shrimp Skewers [G]

with Sweet Chili Sauce

Mac & Cheese Bites

Ginger Shrimp & Sticky Rice Spoon [G]

Bruschetta & Artichoke

with Crispy Crumbled Bacon

Short Rib & Mashed Potato Martini [G]

Sesame Beef Satay

with Scallion Soy Dip

Roasted Vegetable & Goat Cheese Cup [G]

Sashimi Tuna Taco

Peppered Filet Mignon

with Sundried Tomato Aioli Toast

Seared Yellow Fin Tuna Crostini

with Black Olive Tapenade

Mini Angus Burger Melt

with Cornichon on a Petite Brioche

Miso Glazed Chicken Skewer

Chicken Empanaditas

with Tomatillo Salsa

Crispy Portobello Fries

with Balsamic Ketchup

Chicken Quesadilla

with Chipotle BBQ Sauce and Guacamole

Organic Chicken and Caramelized Onion Meatballs [G]

with Kale Pesto

Adult Reception

Sweet Sausage and Fennel Stuffed Baby Bellas [G]

with Pecorino and Sage

Teriyaki Steak Skewers

with Scallion and Ginger

Seared Day Boat Scallops

with Asparagus & Bell Pepper Salad, Watercress Butter Sauce

Pan Seared NY Strip

with Garlic, Crostini, Boursin Cheese, Pinot Noir Reduction (+\$8pp additional)

Grilled Lollipop Lamb Chops [G]

with Minted Curry Yogurt (+\$8pp additional)

Louisiana Crab Cake

with Creole Sauce (+\$8pp additional)

PASSED HORS D'OEUVRES - COLD

SELECT 4

Crudités Shot [G]

with Butter Milk Poppy Seed Vinaigrette

Salmon & Caper Crème Fraiche Toast

Salmon & Wild Striped Bass Tartar in a Petite Cone

Prosciutto & Fresh Melon [G]

Port Wine Macerated Fig & Bleu Cheese

Chilled Cocktail Shrimp [G]

with Horseradish Sauce

Stuffed Medjool Dates [G]

with Goat Cheese & Balsamic Nectar

Cold Sesame Noodle

with Peanut Sauce in Tiny Container with Chopsticks

Crab Cocktail Shot [G]

Greek Salad Skewers [G]

Watermelon & Feta Skewers [G]

Chicken Salad Bites

Deviled Eggs with Bacon Crumble [G]

Fresh Tuna Tartare Cone with Wasabi Aioli

Vine Ripened Tomato & Fresh Mozzarella Bruschetta

with Sweet Basil on Crostini

Roasted New Potato filled with Smoke Salmon [G]

with Chive Mustard Aioli

Section continued on next page →



Adult Reception



Pickled Golden Beet Cone

with Honey Whipped Goat Cheese and Toasted Almond

Creamy Devilish Farmstead Egg [G]

with Crispy Prosciutto, Black Pepper

Marinated Grilled Vegetable Skewer [G]

with Basil Oil and Aged Balsamic

Chick Pea Hummus

with Feta, Kalamata Olives and Pita Chips

Micro Lobster Roll on Butter Brioche

with Maine Lobster, Meyer Lemon Aioli (+\$5pp additional)



COCKTAIL STATIONS

SELECT 4

Cheese & Fruit Station [G/O]

Imported & Domestic Cheeses, Assorted Seasonal & Dried Fruit, Crackers, Flat Breads and Crostini

Tuscan Station [G/O]

Fire Roasted Peppers, Portobello Mushrooms, Eggplant, Zucchini & Yellow Squash, Asparagus & Other Seasonal Vegetables, Assorted Salami, Selection of House Marinated Olives, Bread Display with Extra Virgin Olive Oil, Cracked Pepper & Balsamic Vinaigrette

Charcuterie Platter [G/O]

Prosciutto di Parma, Sweet Copa, Imported Salami, Olives, Cornichons & Olive Oil Crostini

Assorted Artisanal Cheese [G/O]

Tomato Marmalade, Spiced Nuts, Dried Organic Fruit & Fine Crackers

Middle Eastern Station [G/O]

Hummus, Babaganoush, Tahini & Tabouli, Chicken Kabobs with Preserved Lemon, Za'atar Pita Bread, Mediterranean Olives

Trio of Steamed Dumplings

Beef, Shrimp & Vegetable displayed in Bamboo Steamer Baskets.

Served with Hot & Sour and Sweet Soy & Ginger Sauces.

Platters of Chicken Satay, Asian Slaw

Mexican Station [+]

Taquito Station, Warm Corn Tortillas, Fresh Salsas, Carnitas & Skirt Steak, Freshly made Tortilla chips, Pico de Gallo & Guacamole served en Molcajetes, Fried Plantains, Cheese Quesadillas

Carving Station [G]

SELECT 2

Grilled Balsamic Turkey | Rotisserie Leg of Lamb |

New York Sirloin | Corned Beef | Pastrami |

Roasted Filet Mignon* | Herb Crusted Prime Rib*

**plus market price additional per person*



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Asian Station [+]

Sesame Seed Noodles, California Spring Rolls, Shrimp or Chicken Stir Fry, Vegetable Fried Rice, Beef Skewer with Peanut Dipping Sauce, Fortune Cookies

BBQ Station [G/O]

Hand Carved Dry Rubbed BBQ Brisket, BBQ Baby Back Ribs, BBQ Chicken or Pulled Pork Sliders, Fresh Corn & Black Bean Salad, Red & White Coleslaw, Mac & Cheese or Cheddar Biscuits, Jalapeno Corn Bread, Bite-sized Watermelon

Pasta Station [+]

SELECT 2

Penne alla Vodka | Baked Rigatoni | Macaroni and Cheese | Cavatappi Primavera | Rigatoni with Broccoli and Sweet Sausage | Cavatelli Bolognese | Garganelli | Penne Pomodoro | Wild Mushroom Ravioli | Orchiette | Cheese Ravioli

Fan Food

SELECT 2

Chicken Fingers | Mozzarella Sticks | Buffalo Wings | Quesadillas | Mini Hot Dogs | Hot Pretzels | Mac & Cheese Bites | Spring Rolls | Grilled Chicken Skewers | Mini Pizzas | California Rolls (+\$5pp additional)

Sushi Station

Plus market price additional per person

SALADS

SELECT 2

Hearts of Palm, Avocado & Mango Salad

Baby Greens, Chopped Vegetables, Passion Fruit Vinaigrette

Organic Baby Kale Salad

Fresh & Dried Figs, Roasted Pecans, Shaved Parmesan Cheese, Flax Seeds, Dijon Dressing

Farmers Market Salad

Field Greens, Golden Raisins, Danish Blue Cheese, Candied Pepitas, White Balsamic Vinaigrette

Tomato & Mozzarella Salad

Arugula, Vine Ripened Tomato, Sweet Basil, Fresh Mozzarella, Olive Oil, Aged Balsamic

Classic Caesar Salad

Romaine Lettuce, Tomatoes, Garlic Anchovy Dressing, Grated Parmesan Cheese

Mediterranean

Marinated Orzo, Tomato, Cucumber, Feta Cheese, Olives, Romaine Lettuce, Lemon & Olive Oil

Country Salad

Sliced Pears, Spiced Walnuts, Haricot Vert, Great Hill Blue Cheese, Dijon Vinaigrette

[Section continued on next page →](#)



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Mixed Greens

Fresh Picked Herbs & Sherry-Shallot Vinaigrette

Chopped Vegetable Salad

Chopped Market Vegetables, Ricotta Salata & Garbanzo Beans

Oven Roasted Beet Salad

Balsamic Onions, Walnuts, Orange Segments & Goat Cheese



Main Dinner Reception

ENTRÉES

SELECT 3

Tuscan Lemon Chicken [G]

Marinated Grilled Chicken finished Lemon Butter, Shallot, Italian Parsley, Roasted Peppers and Artichoke

Garlic and Herb Marinated Flank Steak [G]

Grilled, Sliced and Served with Red Wine Jus

Grilled Mahi-Mahi Filet [G]

Lemon-Caper Butter, Garnished with Scallion, Grape Tomato, and Kalamata Olive

Citrus Crusted Salmon Filet

Lightly Crusted with Herb and Citrus Scented Bread Crumbs, Creamy Lemon Dijon Mustard Sauce, Baby Spinach

Grilled Soy Honey Glazed Atlantic Salmon

Stir Fried Broccoli, Snow Peas & Carrots, Roasted Potatoes, Soy Ginger Butter Sauce

Organic Miso Crusted Wild Norwegian Cod

Sesame Rice, Grilled Scallions, Julienne of Vegetables

Slow Braised Beef Short Rib [G]

Whipped Russet Potatoes, Roasted Cipollini Onions, Baby Carrots, Cabernet Short Rib Jus
(+\$12pp additional)

Grilled Angus Filet Mignon [G]

Roasted Fingerling Potatoes, Sautéed Spinach. Baby Carrots. Wild Mushrooms, Au Jus

Lemon Zest & Herb Marinated Australian Rack of Lamb [G]

Whipped Russet Potatoes, Organic Farro & Lentil Ragout
(+\$12pp additional)



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PASTA

SELECT 2

Penne alla Vodka

Fresh Basil, Creamy San Marzano Tomato Sauce

Baked Rigatoni

Mezza Rigatoni, Fresh Mozzarella, Ricotta, Marinara Sauce

Macaroni and Cheese

White Cheddar, Parmesan and Gruyere
Baked with Golden Bread Crumbs

Cavatappi Primavera

Sautéed Seasonal Vegetables, Creamy Peppercorn
and Parmesan Sauce

Rigatoni with Broccoli and Sweet Sausage

Grilled Italian Sausage, Broccoli Florets, Extra Virgin Olive Oil,
Roasted Garlic, Roasted Grape Tomato

Cavatelli Bolognese

Marinara & Chopped Meat Sauce

Garganelli

English Peas and Fresh Pesto

Penne Pomodoro

Light Tomato Sauce & Fine Herbs

Wild Mushroom Ravioli

Grilled Portabello Mushrooms, Pecorino Romano Cheese

Sautéed Chicken Orchiette

Asparagus, Vodka Cream Sauce

Cheese Ravioli

Roasted Plum Tomato Sauce

SIDES

SELECT 2

Roasted Red Bliss Potatoes with Butter & Herbs [G]

Roasted Garlic Whipped Potato

Butter, Chive & Sour Cream [G]

Sautéed Seasonal Vegetables [G]

Lightly Grilled Asparagus

Olive Oil, Garlic and Sea Salt, Lemon Zest

Rice Pilaf Confetti

Fluffy Carolina Rice, Confetti Vegetables, Fresh Chive





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Dessert

SELECT 5



Cheesecake Lollipops

Red Velvet, Vanilla, and Chocolate Cupcakes

Vanilla Bean Crème Brûlée in an Asian Spoon [G]

Chocolate Pot De Crème in an Asian Spoon

Chocolate Covered Strawberries [G]

Mini Chocolate Mousse

Carrot Cake Squares

Classic Tiramisu with Chocolate Sauce

Blueberry & Apple Crumb Bars

Ricotta Cheese Donuts with Chocolate & Vanilla Sauces

NY Cheesecake with Strawberry Sauce & Whipped Cream

Warm Pear Tart with Crème Anglaise and Dulce le Leche

Cake Pops

Hot Apple Turn Over with Cinnamon Whipped Cream

Individual Assorted Sorbet [G] Apple, Raspberry, Mango & Lemon

Flourless Valrhona Chocolate Cake [G] with Whipped Cream, White Chocolate Crème Anglaise, Mixed Berries

Chocolate Chip Cookie Shooters with Milk

Ice Cream Sundae Bar Toppings based on availability:

Fresh Fruit
Freshly Grated Coconut
Chocolate Shavings
Gummy Bears
Toffee Pieces

Reeses Peanut Butter Cups
M&M's
Hot Fudge & Butterscotch Sauces
Fresh Whipped Cream
(+\$10pp additional)

Hot Chocolate Bar Steamy hot cocoa with assorted toppings (+\$5pp additional)

Premium Open Bar

4 HOURS

Imported & Domestic Beer

House Red and White Wine

Spirits

Stoli, Absolut, Titos, Grey Goose, Bombay Sapphire, Tanqueray,
Bacardi, Mt. Gay, Meyers, Herradura, Milagro, Makers Mark,
Jack Daniels, Crown Royal, Jameson, Johnny Walker Black, Chivas

Listed brands are examples and subject to change within same quality level.

Customized brands and cocktails are available upon request.

Shots are not served with open bar package.

Soft drinks, coffee, tea & water included. Must be 21+ to consume alcohol.