

# Reception Offerings



## Hors d'oeuvres For Display or Tray Passing

### Cold

Brie Cheese, Pear Chutney, Walnut-Cherry Toast \$30 Per Dozen

Roasted Tomato Bruschetta, Chevre, Herb Crostini \$26 Per Dozen

Stuffed Baby Tomatoes with Olive and Caper Tapanade \$24 Per Dozen

Mini Rare Beef Tenderloin Croissants with Dijon Mustard \* \$32 Per Dozen

Smoked Salmon Tartar \*\* Japanese Seaweed Salad on a Potato Gaufrette \$34 Per Dozen

Smoked Salmon Rosettes \*\* with Lemon Zest \$34 Per Dozen

Sesame Seared Tuna \*\* Daikon Slaw, Honey Soy Drizzle \$38 Per Dozen

Shrimp Canapés with Dill Cream Cheese \$34 Per Dozen

Spicy Tuna Roll \*\* Wasabi, Pickled Ginger \$38 Per Dozen

Strawberries Stuffed with Herb Cream Cheese \$24 Per Dozen

Lobster Mango Shooters \$40 Per Dozen

Chive Crepe \*\* Rolled with Smoked Salmon, Japanese Caviar \$36 Per Dozen

Vegetarian California Roll with Wasabi and Pickled Ginger \$30 Per Dozen

Gulf Shrimp Cocktail (2) Passed in Martini Glasses \$10 Per Glass

Mexican Scallop Ceviche Salad \*\* on a Silver Spoon \$34 Per Dozen

Thai Marinated Shrimp Lollipops on Sugar Cane Skewers \$40 Per Dozen

Hoisin Kobe Beef Wrapped Asparagus Tip \* \$38 Per Dozen

Assorted Flatbreads \$24.00 Per Dozen

Shrimp Shooters \$4.00 Each

Scotch Quail Egg \$32.00 per Dozen

Chilled Soup Shooters \$28.00 Per Dozen

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## Hors d'oeuvres For Display or Tray Passing (Continued)

### Hot

New England Crab Cakes with Remoulade Sauce \$36 Per Dozen

Savory Tuscan Style Stuffed Mushrooms \$24 Per Dozen

Skewered Thai Beef Sate in Black Bean Marinade \$34 Per Dozen

Baby New Zealand Lamb Chops with Rosemary Balsamic Jus \* \$4 Per Piece

Sea Scallops Wrapped In Apple-Wood Smoked Bacon \$32 Per Dozen

Coconut Shrimp with Chipotle Orange Dip \$56 Per Dozen

Vegetarian Pot Sticker with Dragon Sauce \$32 Per Dozen

Lemon Grass Beef on a Wonton Chip \$34 Per Dozen

Mini Corned Beef "Reuben's" Thousand Island Dressing \$36 Per Dozen

Duck Confit Spring Rolls with Hoisin Sauce \$32 Per Dozen

Chicken Sate with Peanut Dipping Sauce \$28 Per Dozen

Crisp Vegetarian Spring Roll with Sweet and Sour Dipping Sauce \$28 Per Dozen

Mini Potato Pancakes with a Dollop of Caviar and Sour Cream \$26 Per Dozen

Spinach and Feta Spanikopita \$24 Per Dozen

Smoked Chicken Quesadillas, Pineapple Cilantro Salsa \$32 Per Dozen

Lobster and Lemon Puffs \$36 Per Dozen

Creamy Wild Mushroom and Blue Cheese Tart \$24 Per Dozen

Brie Cheese and Pear Beggars Purse \$30 Per Dozen

## Reception Specialty Stations

### Imported and Domestic Cheese Display

Fresh Domestic and International Cheeses  
Complimented with Berries, Grapes, Dried Fruits and Spiced Nuts  
With French Baguette's and English Water Crackers  
\$8 Per Guest

### Garden Vegetable Crudités Display

Chef's Garden Fresh Selection Displayed in Generous Green Grocer Style.  
To Include Tri-Colored Peppers, Carrots, Celery, English Cucumbers,  
Grilled Asparagus, Belgian Endive Tips, Variety of Miniature Tomatoes,  
Broccoli, Cauliflower, Zucchini, Squash  
Curried Mustard, Herbed Ranch and Roasted Garlic  
\$6 Per Guest

### Antipasti Display

Fresh Herb Grilled Portobello Mushroom, Zucchini and Summer Squash.  
Asparagus and Red Onions.  
Sliced Prosciutto Di Parma, Sopressata, Salami, Coppicola  
Roasted Red and Yellow Pepper Salad with Garlic Cloves & Capers  
Fresh Mozzarella with Basil Roasted Tomatoes  
Carponata  
Ripened Melon Slices  
Variety of Marinated Olives  
Tomato Bruschetta with Grilled Crostini  
Hearth Baked Breads and Sticks  
Olive Oils and Balsamic Vinegars  
\$13 Per Guest

### Mediterranean Display

Tabouleh, Baba Ghanoush,  
Hummus, Roasted Tomato Hummus and Scallion Garlic Hummus  
Crisp Romaine Leaves, Soft Pita Triangles, Crisp Pita Chips, Crusty Breads  
Tomato, Feta and Black Olive Salad  
Green Lentil Salad, Marinated Artichoke Salad  
Chick Pea Salad, Roasted Beet Salad  
Olive and Herb Grilled Eggplant, Vidalia Onions, Carrots  
\$12 Per Guest

A minimum of 25 guests applies for all reception stations.  
Service charge to apply for parties that fall under the established minimum.

## Reception Specialty Stations

(Continued)

### Sushi Display\*

Vegetable Rolls, California Rolls, Smoked Eel, Nigiri Sushi  
Sashimi, Spicy Tuna Roll  
Wasabi, Pickled Ginger, Soy Sauces, Chop Sticks  
\$4 Per Piece  
100 Pieces Minimum  
Authentic Sushi Chef Available \$300

### Oriental Display\*

\$25 Per Guest  
25 Person Minimum For 1 Hour of Service

#### From China

Hand Carved Peking Duck with Gyoza Pancakes, Scallions, Hoisin Sauce  
Pork Pot Stickers with Black Bean and Scallion Dipping Sauce

#### From Thailand

Marinated Beef Satay, Spicy Peanut Sauce  
Asian Rock Shrimp Salad

#### From Vietnam

Crab Rangoon  
Duck Spring Rolls and Various Dipping Sauces  
\*Coconut Shrimp with Lime Chili Aioli

### Norwegian Salmon Display\*

Hard Wood Smoked Salmon (Hot)  
Dill & Cracked Pepper Gravlax (Cold)  
Caper Berries, Citrus Crème, Red Onions, Chopped Egg,  
Light and Dark Toast Points  
Sweet and Spicy Mustard, Marinated Cucumber Salad  
\$200 (Serves 25 People)

A minimum of 25 guests applies for all reception stations.  
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## Reception Specialty Stations

*(Continued)*

### Smoked Seafood Medley Display\*

Michigan Whitefish, Sweet Scallops, Maine Mussels, Gulf Shrimp  
Traditional Garnishes, Horseradish Whipped Cream, Lemon  
Dark Pumpernickel Points  
\$14 Per Guest

### Raw Bar\*

Chilled Jumbo Gulf Shrimp on Crushed Ice  
\$48 Per Dozen

Blue Point Oysters \* on the Half Shell  
\$36 Per Dozen

Jonah Crab Claws  
\$48 Per Dozen

Chilled Alaskan King Crab Claws  
Market Price

The above are served with Cocktail Sauce, Louis Sauce, Mustard and Sherry Sauce  
and Fresh Wrapped Lemon Wedges

### Caviar\*

Accompanied with Classical Garnishes  
Russian Caviar Service in Ice Socle  
Beluga \$120 Per Ounce  
Osetra \$100 Per Ounce  
American Caviar Service  
Sturgeon, Salmon Roe and Golden Caviar  
\$14 Per Guest

### Enhance Your Seafood Display

Ice Bowl \$100 Each  
Ice Carving Starting at \$350 Each

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## Action Stations

### Pasta

Penne, Farfalle and Tortellini Pastas  
Basil Marinara, Parmesan Alfredo, Pesto Sauces  
Forrest Mushrooms, Garden Vegetable Garnishes  
Italian Garlic Bread, Breadsticks, Focaccia, Olive Oil and  
Parmigiano-Reggiano Cheese  
\$9 Per Guest  
Add Chicken, Shrimp, Scallops  
\$4 Per Guest

### Risotto

Italian Arborio Rice, Parmesan Cheese  
Asparagus, Forrest Mushrooms, Sun-Dried Tomatoes, Artichokes and Fine Herbs  
Toasted Focaccia Bread  
\$11 Per Guest

### Asian Stir-Fry

Chicken, Shrimp, Pea Pods, Bamboo Shoots, Scallions  
Water Chestnuts, Mushrooms and Bean Sprouts, Cashew Nuts, Mixed Vegetables,  
Ginger Fried Rice, Hoisin Sauce, Soy Sauce, Teriyaki Sauce and Sesame Oil  
\$13 Per Guest

### Mashed Potato Station

Idaho, Yukon Gold and Sweet Potato Mashed with Toppings: Whipped Butter,  
Wisconsin Cheddar, Goats Cheese Crumbles, Bacon, Sour Cream, Chives,  
Caramelized Onions and Brown Sugar Served in Stemmed Martini Glasses  
\$8 Per Guest  
\$100 Per Chef Attendant

### Panini Press Station

-Roasted Shitake Mushrooms, Red Onion Marmaled, Aguugula & Brie  
-Tandoori Rubbed Chicken, Marinated Eggplant & Bocconcini  
-Smoked Beef Brisket, Dill Havarti, Radiccio Chifonade & Honey Mustard  
\$10 Per Guest  
\$100 Per Chef Attendant

A minimum of 25 guests applies for all reception stations.  
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## Carving Stations

### **Whole Roasted Tenderloin of Beef \***

Assorted Mustards, Creamy Horseradish Sauce, Wild Mushroom and Béarnaise  
Hearth Baked Sourdough Rolls  
\$16 Per Guest

### **Whole Turkey**

Sage Rubbed and Slow Roasted  
Assorted Mustards, Cranberry-Cherry Chutney, Giblet Gravy, Silver Dollar Rolls  
\$8 Per Guest

### **Rack of Lamb Provencal\***

Mustard & Herb Crumb Crusted, Roasted Garlic-Balsamic Jus  
Serves 8  
\$32.00 Per Rack

### **Baked Virginia Ham**

Cider-Mustard Glaze, Sweet and Spicy Mustards, Warm Biscuits  
\$8 Per Guest

### **Baked Kosher Whole Salami**

Honey Mustard Glaze with Dark Pumpernickel Rolls,  
Assorted Mustards and Chutneys  
\$9 Per Guest

A minimum of 25 guests applies for all reception stations.  
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# Reception Offerings



## Carving Stations

*(Continued)*

### Steamship Round of Beef\*

Certified Angus Beef

Assorted Mustards, Creamy Horseradish Sauce, Rosemary Au Jus, Silver Dollar Rolls

75 Guest Minimum

\$11.00 Per Guest

### Barbeque Cherry Basted Pork Loin\*

Spiced Rubbed, Sweet and Smokey Roasted

Cherry Chipotle Sauce, Mayonnaise and Mustards, Silver Dollar Rolls

\$8.50 Per Guest

### Salmon Wellington\*

Pastry Wrapped Salmon Fillet with Asparagus-Chive Mousse

\$9 Per Guest

### Sesame Seared Tuna\*

Rare Seared Ahi Tuna, Hoisin Glaze, Wasabi-Cucumber Sauce, Soba Noodle Salad

\$15 Per Guest

### Classic Beef Wellington\*

Béarnaise Sauce

\$18 Per Guest

\$100 Per Chef Attendant

A \$100.00 per chef attendant fee applies for all carving stations.

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## Sweet Table Offerings

### Sweet Finale

Fresh Fruit and Seasonal Berries Display,  
Assorted Miniature Pastries  
Mini Cookies Dipped in Chocolate, Mini Crème Brulee  
Chocolate and White Chocolate Mousse Mini Martinis  
Truffles, Brittle Toffee and Biscottis  
Lemon Panacotta  
Classic Tiramisu  
\$14 Per Guest  
25 Guests Minimum

### Royal Grand Finale

Fresh Fruit Display with Lavishly Displayed Cut Fruit and Berries,  
Assorted Miniature Pastries and Cannolis, Cookies, Brownies  
Assorted Fruit Tarts, Tortes, and Cheesecakes  
White and Dark Chocolate Mousse, Miniature Crème Brule  
White Chocolate Bread Pudding with Crème Anglaise  
Chocolate-Dipped Tuxedo Strawberries, Assorted Chocolate Truffles  
\$18 Per Guest  
25 Guests Minimum

### Bananas Foster Station

Fresh Sliced Bananas Caramelized with Brown Sugar,  
Flambéed in Spiced Rum and Banana Liqueurs  
Served over Haagen-Dazs French Vanilla Ice Cream  
\$10 Per Guest  
25 Guests Minimum  
\$100.00 Chef Attendant Fee

### Cherries Jubilee Station

Dark Cherries Flambéed with Butter, Sugar, Vanilla,  
Cherry Liqueur and Grand Marnier.  
Served over Haagen-Dazs French Vanilla Ice Cream  
\$10 Per Guest  
25 Guests Minimum  
\$100.00 Chef Attendant Fee

## Sweet Table Offerings

*(Continued)*

### Chocolate Fountain

Fine Belgian Chocolate Flowing with  
Fresh Seasonal Fruits, Strawberries, Maraschino Cherries, Marshmallows,  
Graham Crackers, Pound Cake, Pretzel Rods, Potato Chips,  
Rice Crispie Treats, Mini Cheesecake, Cookies, Cream Puffs  
(White, Strawberry & Dark Chocolate also available)

\$12 Per Guest

40 Guests Minimum

### Chocolate Dessert Station

Chocolate Fondue  
Mixed Chocolate Truffles  
Chocolate Tuxedo Strawberries  
Mini Chocolate Chip Cookies  
Chocolate Sabayon Martini  
Classic Italian Tiramisu  
Chocolate Cream Pate Au Choux  
Opera Tart  
Mini Chocolate Crème Brulee  
Chocolate Rum Torte  
New York Style Cheese Cake  
White Chocolate Hazelnut Crunch Cake  
Mini Chocolate Soufflé Cakes  
Mocha Bread Pudding with Caramel Sauce  
Hot Chocolate and Flavored Coffee Station

\$25 Per Guest

100 Guests Minimum

### Gelato Bar

Chocolate, Vanilla, Berry and Coffee Gelato, Fresh Berries, Caramelized Nuts,  
Chocolate and Raspberry Sauces, Fresh Whipped Cream

\$12 Per Guest

\$25 Server Attendant Fee

25 Guests Minimum

## Sweet Table Offerings

*(Continued)*

### Ice Cream Sundae Station

Ray's French Vanilla and Chocolate Ice Creams  
Accompanied with Chocolate Shavings, Peanuts & Pecans, Sprinkles,  
M&Ms, Snickers, Chopped Oreos, Maraschino Cherries,  
Whipped Cream, Strawberry and Pineapple Toppings,  
Caramel and Hot Sanders Fudge Sauces

\$10 Per Guest

\$25 Server Attendant Fee

25 Guests Minimum

### Dessert Enhancements

Seasonal Fruit Cobbler served with Vanilla Ice Cream \$6 Per Guest  
Chocolate Dipped Grapes, Raspberries, Blueberries and Apricots \$30 Per Dozen  
Large Chocolate and Caramel Dipped Apples \$10 Each  
Mini Chocolate Soufflé Cake with White Truffle Centre \$36 Per Dozen  
Sorbet Trio- Raspberry, Lemon and Mango \$7.00 Per Guest

### Royal Coffee Station

Regular and Decaffeinated Coffees  
Flavored Syrups, Candied Lemon Zest, Cinnamon,  
Whipped Cream, Chocolate Shavings, Sugar Swizzle Sticks

\$6 Per Guest

### Ice Sculpture

Designs starting at \$250  
See your Catering Manager for Details

# Beverage Selections



## Hosted or Cash Bar

Per Drink or Based on Consumption

	<b>Hosted</b>	<b>Cash</b>
Premium Brand Cocktails	\$ 7.00	\$ 8.50
Top Shelf Cocktails	\$ 8.00	\$ 9.75
Imported Beer	\$ 5.00	\$ 6.50
Domestic Beer	\$ 4.00	\$ 5.00
Premium Wine	\$ 7.00	\$ 8.50
Soft Drinks	\$ 3.00	\$ 3.75
Mineral Waters	\$ 3.50	\$ 4.50
Martini Cocktails	\$ 10.00 - \$11.50	\$ 12.00 - \$13.50
Cordials	\$ 10.00 & up	\$ 12.00 & up

## Hosted Package Bar

Package includes Liquor, Beer, Wine, Mineral Waters and Soft Drinks.

Charges are on a per person basis for continuous bar service.

### Premium Brands

1 Hour	\$ 17.00
2 Hours	\$ 24.00
3 Hours	\$ 30.00
4 Hours	\$ 36.00
5 Hours	\$ 40.00

Absolut  
 Tanqueray  
 Bacardi Silver  
 Canadian Club  
 Jack Daniels  
 Chivas Regal  
 Dewars White Label

### Top Shelf Brands

1 hour	\$ 19.00
2 hours	\$ 27.00
3 hours	\$ 35.00
4 hours	\$ 41.00
5 hours	\$ 48.00

Grey Goose  
 Bombay Sapphire  
 Bacardi Silver  
 Captain Morgan's  
 Crown Royal  
 Makers Mark  
 Glenlivet

## Hosted Beer, Wine & Soft Drink Package Bar

Package includes Beer, Wine, Mineral Waters and Soft Drinks.

Charges are on a per person basis for continuous bar service.

1 Hour	\$ 11.00
2 Hours	\$ 16.00
3 Hours	\$ 21.00
4 Hours	\$ 26.00
5 Hours	\$ 31.00

### Domestic Beer

Budweiser, Bud Light, Coors Light

### Imported Beer

Labatts Blue, Heineken, Amstel Light,  
 Haacke Beck Non-alcoholic

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## Beverage Selections



### Signature Martinis

#### Blue Martini

Vodka, Blue Curacao Squeeze of Lemon

#### Appletini

Vodka, Sour Apple Schnapps Sour Mix

#### Cosmopolitan

Vodka, Cointreau Cranberry Juice, Squeeze of Lime

#### Melontini

Citrus Vodka, Honey Syrup, Maraschino Liqueur, Lime Juice, Melons

**Premium** \$10.00 Each

**Top Shelf** \$11.50 Each

### Custom Ice Creations

Ice Martini Luge, designs starting at \$ 450

Full Eight Foot Ice Sculpted Bar ~ \$ 2000

### Champagne Toast

House Champagne

\$3.00 per person

### Punch Fountain

#### Choice of Sparkling Golden or Tropical Fruit Punch

\$ 45.00 per Gallon (non-alcoholic)

#### Champagne Punch

\$85.00 per gallon

Minimum order of 5 gallons of punch for fountain service. 15 – 18 Servings per gallon.

### Additional Information

#### Bartenders – Hosted or Cash Bar

\$100.00 per Bartender, required 1 per 100 guests

#### Cashiers – Cash Bar

\$50.00 per Cashier. Required 1 per 100 guests

#### Hosted Bar

Beverages are charged to your account per drink plus 21% service charge and 6% Tax

#### Cash Bar

Beverages are sold on a cash basis and are inclusive of service charge and Tax

Wine List Available on request

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