

## **RECEPTION MENUS:**

THE FOLLOWING MENUS RANGE FROM VERY SIMPLE TO MORE SUBSTANTIAL. OF COURSE, WE ARE ALWAYS HAPPY TO ADJUST THE MENUS TO MAKE EVERYTHING JUST RIGHT FOR YOU AND YOUR GUESTS. IF YOU WOULD LIKE US TO CREATE A CUSTOM MENU FOR YOU, WE WOULD BE HAPPY TO DO SO.

### **DIP, CHIP, SPREAD AND BREAD BAR:**

**MEDITERRANEAN SALSA TRIO:**

**GARLIC OLIVE TAPENADE, WHITE BEAN ROSEMARY HUMMUS, AND SUNDRIED TOMATO-ARTICHOKE SPREAD  
CARAMELIZED ONION DIP WITH THYME  
CHUNKY AVOCADO SALSA WITH LIME ZEST  
TOMATO, BASIL AND FRESH MOZZARELLA BRUSCHETTA**

**ABOVE SERVED WITH :**

**HOMEMADE TORTILLA CHIPS  
ZESTY PLANTAIN CHIPS  
SLICED FRENCH BAGUETTES  
PARMESAN CRACKER BREAD  
FARMERS MARKET VEGGIE SPEARS  
\$18.50 PER PERSON**

### **CHEESE AND SWEETS BUFFET:**

**BOUTIQUE CHEESE PLATTER GARNISHED WITH GRAPES AND PEARS**

**BABY BAKED BRIE WITH CRANBERRY CHUTNEY AND PECANS**

**CHARCUTERIE PLATTER: PROSCIUTTO AND CALABRESE SALAMI WITH CURED OLIVES, DIJON MUSTARD AND TOASTED ALMONDS**

**FRESH FRUIT DISPLAY GARNISHED WITH SEASONAL BERRIES**

**COCONUT MACAROONS WITH APRICOT PRESERVES**

**GRANDMA'S COOKIE QUARTET: CHOCOLATE CHIP, WHITE CHOCOLATE MACADAMIA, OATMEAL RAISIN, AND DOUBLE CHOCOLATE CHUNK**

**MINI WHITE CHOCOLATE-RASPBERRY TARTLETS  
\$20.50 PER PERSON**

**AFTERNOON RECEPTION:**

**ASSORTED MINI GOURMET SANDWICHES:**

**TURKEY AND HONEY MUSTARD, ROAST BEEF AND BLUE  
CHEESE, TUNA AND CUCUMBER, ROASTED VEGETABLE AND  
GOAT CHEESE**

**CAESAR SALAD WITH GARLIC CROUTONS AND SHAVED  
PARMESAN**

**WARM CAPRESE PASTA SALAD**

**OLD FASHIONED POTATO SALAD WITH SWEET CORNICHONS  
AND DILL**

**BROWNIE BITES AND LEMON BARS**

**\$22.50 PER PERSON**

**GOURMET BUFFET:**

**SEEDED FRENCH DINNER ROLLS**

**MIXED GREEN SALAD WITH TOASTED WALNUTS, BLUE  
CHEESE CRUMBLES, AND DRIED CRANBERRIES**

**PENNE PASTA WITH WILD MUSHROOMS AND A LIGHT PESTO  
CREAM SAUCE**

**GREEN BEANS WITH CARAMELIZED SHALLOTS**

**BALSAMIC-HONEY ROASTED CHICKEN BREASTS**

**OR SUBSTITUTE FRESH SALMON FILET FOR \$2.00 EXTRA**

**CHOCOLATE FUDGE CAKE SQUARES WITH**

**FRESH WHIPPED CREAM AND BERRIES**

**\$25.00 PER PERSON**

**\*CUSTOM MENUS AVAILABLE; PRICES GIVEN ARE FOR MENU ITEMS  
ONLY. DELIVERY OR SERVING STAFF, LINENS, PAPER PRODUCTS OR  
CHINA, SERVICE CHARGE AND SALES TAX ARE ADDITIONAL.**