

## RECEPTION MENU SAMPLE

(Pricing may vary depending on reception type)

### International Cheese Display

Artisan Cheeses served with Bread Sticks and Lavosh accompanied by  
Fruit Chutney, Flavored Honey, Candied Nuts and Dried Fruit

### Antipasto and Grilled Vegetables

Dried Italian Salami and Prosciutto presented with Marinated  
and Mozzarella. Marinated Vegetables include Peppadew™ Peppers,  
Long Stem Artichoke Hearts, Cipollini Onions, Assorted Olives,  
Grilled Asparagus, Pesto Squash, Zucchini and Tomatoes

### Cold hors d'oeuvres

Tomato and Mozzarella Bruschetta  
Smoked Salmon Pinwheel  
Lump Crabmeat Salad on Cucumber  
Lobster Medallion with Cracked Mustard and Pickles  
Boursin and Sun Dried Tomato Tartlet  
California Rolls  
Jumbo Shrimp Canapé

### Hot hors d'oeuvres

Individual Chicken Wellington  
Chicken Quesadilla with Lime Sour Cream  
Spinach Spanakopita  
Individual Beef Wellington  
Cashew Chicken Spring Roll  
Miniature Maryland Crab Cakes with Spicy Rémoûlade  
Herb Crusted Petite Lamb Chops with Mustard Glaze  
Coconut Shrimp with Fruit Chutney  
Parmesan Artichoke Hearts