

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