

Appetizer Reception Package

Adult: \$44.95 Children: \$31.95
Children under the age of 3 served without charge
All prices are subject to change
Subject to applicable sales tax and a 19% gratuity charge

☞ *Linen Upgrades* ☞

Customize your guest tables with your choice of white or black table linen and an assortment of napkin color options

☞ *Cake* ☞

Meet with the designers at The Cake Studio to customize your *Signature Cake*

☞ *DJ Services* ☞

Includes six hours of entertainment courtesy of Team DJ, who will meet with you to tailor a program designed to your tastes

☞ *Hors d'Oeuvres* ☞

Served "Butler-Style" to your arriving guests
(Choose two)

Bruschetta Caprese

Crostini topped with mozzarella, tomato and basil

Canapés

Chef's assortment

Shrimp Toast

Halved shrimp on crostini with spiced cream cheese

Herbed Cheese on Cucumber Rounds

Thinly sliced cucumber with herbed cheese

Spanakopita

Spinach and feta wrapped in flaky phyllo dough

☞ *Cold Appetizers* ☞

(Choose three)

Cheese Display

A selection of imported and domestic cheese cubed and served with crackers

Fruit Display

Fresh seasonal fruit served with a strawberry yogurt dip

Vegetable Display

Carrot crudités, celery, broccoli florets, cauliflower, gherkins, black olives and cucumbers served with a ranch dipping sauce

Spinach Dip

Creamy spinach dip served with baguette slices

☞ *Hot Appetizers* ☞

(Choose three)

Meatballs

Your choice of mild chili, traditional marinara, barbecue or sweet & sour cocktail-sized meatballs

Pigs in a Blanket

Cocktail-sized smoked sausage wrapped in puffed pastry

Baked Brie

Imported brie baked in puffed pastry with a caramelized apple and onion chutney

Garlic Artichoke Dip

Artichoke hearts and garlic blended with cream cheese and served with baguette slices

Mini Egg Rolls

Traditional pork egg rolls accompanied by a selection of dipping sauces

☞ *Main Course* ☞

☞ **Individually prepared before your guests** ☞

(Choose two)

Roast Beef Carving Station

Slowly roasted top round served with au jus, a creamy horseradish sauce and dinner rolls

Pork Loin Carving Station

Tender center-cut whole loin basted with fresh herbs and olive oil in a light champagne reduction. Served with dinner rolls

Prime Rib Carving Station

Slowly roasted prime rib served with a creamy horseradish sauce and sliced rolls

Potato Bar

Garlic and sweet mashed potatoes served in a martini glass with butter, sour cream, chives, bacon, cheese, brown sugar

Salad Station

Your choice of two greens and two dressings tossed with an assortment of cheeses, vegetables and seasonal fruit
Choose from:

Tossed Greens § Mescaline Greens § Iceberg Lettuce § Romaine

☞

Italian § Raspberry Vinaigrette § Poppy Seed § Balsamic Vinaigrette
Additional chef required for more than 50 guests

Pasta Station

Your choice of two pasta types and two sauces prepared with a variety of meats, vegetables and cheeses
Choose From:

Penne § Farfalle § Cavatappi

☞

Olive Oil § Alfredo § Marinara
Additional chef required for more than 50 guests