



## Cocktail Reception Package

### **Three Hours Open Bar**

Featuring Unlimited House Brands Cocktails,  
Domestic Beer, Wine, Assorted Juices and Soft Drinks

### **Reception Cold Station**

Imported and Domestic Cheeses with Gourmet Crackers,  
Fresh Fruit Montage and Seasonal Vegetable Crudite with Dip

### **Butler Service Hors D' Oeuvres**

Selection of Six Hors D' Oeuvres, Based On Six Pieces per Person

### **Pasta Station**

Penne, Cheese Filled Tortellini, and Ravioli with Marinara and Alfredo Sauces,  
Parmesan Cheese, Toasted Garlic Bread, Sliced Mushrooms, Olives and Fresh Vegetables

### **Carving Station**

Top Sirloin Roast Beef, Au Jus, Horseradish Cream, Oven Roasted Turkey Breast,  
Cranberry Relish, Giblet Gravy, Silver Dollar Rolls, Mayonnaise and Dijon Mustard

**Price \$42.95**

**Bar Can Be Upgraded To Call or Premium Brands**

**At Additional Cost of \$ 3.00 for Call and \$5.00 for Premium**

## Hors D'Ouvres Selections

Crab Rangoon, Apricot Sauce

Chorizo and Pepper Skewers

Bacon Wrapped Scallops

Beef Teriyaki Brochettes

Coconut Fried Shrimp

Conch Fritters

Egg Rolls

Franks En Croute

Swedish Meatballs

Mini Beef Wellington

Petite Quiche Lorraine

Chorizo Empanadas

Chicken Satay, Peanut Sauce

Smoked Chicken Quesadillas

Pot Stickers, Ginger Teriyaki Sauce

Puff Pastry Filled with Spinach and Feta

Fruit Kabobs

Shrimp Canapé

Cold Seared Tuna, Kimchi Sauce

Goat Cheese Crostini Brushetta

Brie Cheese, Honey Crostini

Smoked Salmon & Cream Cheese Pinwheels

Proscuitto Wrapped Melon

**Prices Subject to 20% Taxable Service Charge and 8% Sales Tax**