



Cocktail Reception Packages

“Lightweight”

Black & Blue Crostini
Spinach Dip
Vegetable Tray
Assorted Cheese Platter
Buffalo Wings
Sriracha Wings
Peppered Calamari
Caprese Skewers

“Heavyweight”

Thai Chili Chicken Skewers
Crab & Artichoke Dip
Baked Clams with Prosciutto
Oysters on the Half Shell
Cajun Chicken Egg Rolls
Crab Cakes
Jumbo Shrimp Cocktail
Sesame Steak Skewers

Package #1

Choose any 4 from the “Lightweight” selections
\$15 per person*

Package #2

Choose 2 from the “Lightweight” selections & 3 from the “Heavyweight” selections
\$22 per person*

Package #3

Choose 3 from the “Lightweight” selections & 3 from the “Heavyweight” selections
Plus a Dessert Sampler
(assorted truffles and petit fours)
\$29 per person*

Enhancements

Tenderloin Carving Station	\$20 per person*
Smoked Brisket Carving Station <i>Served as tacos with pickled onions & tomatillo-avocado salsa</i>	\$13 per person*
Roast Beef Carving Station <i>Served with slider buns & horseradish sauce</i>	\$10 per person*
Raw Bar Sampler <i>Jumbo Shrimp Cocktail, Oysters on the Half Shell, Clams on the Half Shell & Lump Crab Cocktail</i>	\$18 per person*
Dessert Sampler <i>Assorted truffles & petit fours</i>	\$8 per person*

* PRICE DOES NOT INCLUDE 20% SERVICE CHARGE AND TAX. MINIMUM 15 GUESTS REQUIRED PER PACKAGE. PRICE INCLUDES 2 HOURS OF FOOD SERVICE. ADD \$10 PER PERSON FOR EACH ADDITIONAL HOUR.



Item Descriptions

Assorted Cheese Platter – domestic & imported cheese; served with fruit garnish and gourmet crackers

Baked Clams with Prosciutto – regional clams baked with Prosciutto de Parma

Black & Blue Crostini – bleu cheese and black walnut topped croutons with balsamic tomatoes & fresh basil

Cajun Chicken Egg Rolls – with creole mustard dipping sauce

Caprese Skewers – fresh mozzarella, tomato and basil with balsamic reduction

Crab & Artichoke Dip – served with house made tortilla chips

Crab Cakes – pan-fried fresh claw & lump crab meat with shallots, lemon and parsley

Jumbo Shrimp Cocktail – steamed and peeled; served chilled with spicy caper cocktail sauce

Oysters on the Half Shell – fresh seasonal oysters served with cocktail sauce & lemon

Peppered Calamari – pepper battered tubes flash fried; served with roasted garlic aioli and spicy sweet & sour dipping sauce

Sesame Steak Skewers – served with soy-ginger aioli

Spinach Dip – served with house made tortilla chips

Thai Chili Chicken Skewers – grilled chicken breast tossed in a soy-chili glaze

Vegetable Tray – assortment of fresh vegetables served with ranch dressing

Wings – classic buffalo sauce or Sriracha style (brown butter, honey, Sriracha)