



# RECEPTION MENU

## Chilled Hors D'Oeuvres

Bruschetta  
Beef Tenderloin Crostini  
Burrata, Prosciutto, Basil & Heirloom Tomatoes  
Prosciutto Wrapped Melon Balls  
Shrimp with Bloody Mary Cocktail Sauce (Market Price)  
Smoked Salmon Mousse on Pumpnickel Crouton  
Spinach and Artichoke Dip

## Warm Hors D'Oeuvres

Bacon Wrapped Water Chestnuts in BBQ Sauce  
Beef Wellington  
Buffalo Cauliflower Wings  
Caramelized Onion, Mushroom and Gruyere Tartlet  
Chicken Cordon Bleu Bites  
Chili-Lime Chicken Kabobs  
Coconut Shrimp  
Crab Hush Puppies with Remoulade  
Crispy Asiago Asparagus  
Hibachi Beef Skewers  
Lamb Pops with Basil au Jus  
Mac n' Cheese Melts  
Steak au Poivre  
Spanakopita  
Spinach Stuffed Mushrooms

## Reception Displays

Antipasto Platter  
*Marinated Vegetables, Assorted Italian Meats and Cheeses, Olives, Sweet Red Peppers and Crostinis*

Charcuterie Board  
*Cured Meats, Cheeses and Pickled Vegetables accompanied by Crackers, Jams, Mustards, Dates and Grapes*

Domestic Cheese Display  
*Swiss, Cheddar, Pepper Jack accompanied by Pita Chips and Crackers*

Fresh Crudite Display  
*Celery, Baby Carrots, Grape Tomatoes, Broccoli and Cauliflower served with Ranch Dill Dip*

Fresh Fruit Display  
*Strawberries, Cantaloupe, Honey Dew Melon and Pineapple*

Mini Pies and Cakes  
*Assortment of Mini Apple and Chocolate Mint Pies along with Mini Carrot Cakes and Mini Cheese Cakes*