

RECEPTIONS

The Carving Board

Chef's Fee \$100.00

All Served with appropriate condiments

<p>Steamship Round of Beef</p> <p>Approx. 100 Servings</p> <p>\$594.00</p>	<p>Country Baked Pit Ham</p> <p>Approx. 20 Servings</p> <p>\$247.00</p>	<p>Whole Roasted Turkey Breast</p> <p>Approx. 20 Servings</p> <p>\$164.00</p>
<p>Roasted Tenderloin of Beef</p> <p>Approx. 15 Servings</p> <p>\$256.00</p>	<p>Whole Roasted Suckling Pig</p> <p>Approx. 20 Servings</p> <p>\$216.00</p>	<p>Whole Roasted Sirloin of Beef</p> <p>Approx. 20 Servings</p> <p>\$255.00</p>

PLATTERS

Platter of Domestic and International Cheese

Garnished with Fresh Fruits of the Season
Served with a Variety of Crackers

\$7.95 per person

Vegetable Crudité

Chef's Selection of Seasonal Garden Vegetables
Served with Bleu Cheese and Herbed Ranch Dips

\$7.95 per person

Platter of Fresh Sliced Fruits

Fresh Seasonal Fruit and Berries
Served with Mango Dip

\$7.95 per person

Grilled Vegetables

Seasoned with Balsamic Vinaigrette

\$7.95 per person

RECEPTION STATIONS

Minimum of 25 Guests

Salad Bar

Chopped Fresh Romaine, Baby Spinach, Cherry Tomatoes, Sliced Cucumbers, Sliced Mushrooms, Shredded Carrots, Shredded Cheddar Cheese, Diced Grilled Chicken, Grated Parmesan Cheese and Garlic Croutons, Served with Ranch or Balsamic Vinaigrette Dressing

\$13.95

PASTA BAR

(Chef's Fee \$100.00)

Chef to Prepare your Choice of: Spinach Tortellini and Tri-Colored Rotini, Served with Alfredo and Marinara Sauces, Aged Parmesan and Romano Cheeses
Toppings to include Julienne Chicken, Shrimp, Spinach, Tomatoes, Mushrooms, Peppers, Onion and Fresh Toasted Garlic Bread

\$16.95 per person

FAJITA AND TACO BAR

(Chef's Fee \$100.00)

Chef to Prepare your Choice of: Spicy Taco Beef and Chicken Fajitas
Corn Taco Shells and Flour Tortillas
Served with: Diced Tomatoes, Lettuce, Onions, Sour Cream, Shredded Cheese, Salsa and Guacamole

\$15.95 per person

SMASHED POTATO BAR

Creamy Whipped Fresh Red Potatoes, Mushroom Gravy, Shredded Cheddar Cheese, Chives, Sour Cream and Garlic Butter

\$11.95 per person

THE PIZZERIA

Our Own Traditional Thin Crust Pizza
Cheese, Pepperoni and Vegetarian

\$13.95 per person

STIR FRY STATION

(Chef's Fee \$100.00)

Chef to Prepare your Choice of: Teriyaki Marinated Beef, Chicken and Shrimp
Bok Choy, Peapods, Peppers, Onion, Carrots, Bean Sprouts and Broccoli

\$16.95 per person

ONE HOUR RECEPTION PACKAGES

Standard Package

(Based on 6 Pieces per person)

Beef Teriyaki Kabobs
Sesame Chicken Satay
Breaded Artichoke Hearts
Crab Filled Won Tons

\$15.95

Classic Package

(Based on 6 pieces per person)

Platter of Domestic Cheese
Garnished with
Fruits of the Season
Served with a
Variety of Crackers

Scallops Wrapped in Bacon
Sesame Chicken Satay
Mini Beef Wellington
Antipasto Kabob

\$19.95

Deluxe Package

(Based on 10 pieces per person)

Platter of Domestic and
International Cheeses
Garnished with
Fruits of the Season
Served with a Variety of Crackers

Vegetable Crudit 
Chef's Selection of
Seasonal Garden Vegetables
Blue Cheese and Herbed Ranch Dips

Bruschetta
Brie and Strawberry Canapes
Spinach and Feta Triangles
Mini Beef Wellington
Shrimp Tempura
Sesame Chicken Satay

\$28.95