



CORPORATE RECEPTIONS

Includes necessary food service equipment and disposable guest ware. The following buffets require a minimum of 25 guests. Custom menus available

LIGHT AFTERNOON RECEPTION

- ◆ Fruit and berries
- ◆ Homemade hummus with pita, sliced cucumber and baby carrots
- ◆ Hand-rolled Greek spiral sandwiches with chicken, sundried tomatoes and feta
- ◆ Spanikopita with yogurt dipping sauce
- ◆ Mini cannoli and assorted finger sweets

LIGHT EVENING RECEPTION

- ◆ Antipasto display with gourmet olive selection, marinated mushrooms, imported deli meats and more
- ◆ Warm artichoke and sundried tomato dip with toasted baguette rounds
- ◆ Jumbo peeled and deveined shrimp with zesty cocktail sauce and lemon crowns
- ◆ Petit chicken cordon bleu in puff pastry
- ◆ Chocolate covered strawberries and assorted finger sweets

HEAVY HORS D'OEUVRE RECEPTION 1

- ◆ Seasonal Fruit and berry display with imported and domestic cheese and crackers
- ◆ Vegetable crudité platter with chilled spinach herb dip
- ◆ Warm Artichoke and Sundried tomato with toasted baguette rounds
- ◆ Stuffed mushrooms with Italian sausage and cheese filling
- ◆ Hand-rolled meatballs in Marinara
- ◆ Finger sweets and Citrus tea punch

HEAVY HORS D'OEUVRE RECEPTION 2

- ◆ Seasonal Fruit and berry display with International and Domestic cheese and crackers
- ◆ Roasted red pepper hummus with pita, sliced cucumbers and baby carrots
- ◆ Warm Artichoke and Sundried tomato with toasted baguette rounds
- ◆ Traditional Smoked Salmon display with chopped egg, diced red onion and capers
- ◆ Twice stuffed new red potatoes with white truffle oil
- ◆ Mini Beef Wellingtons with Bordeaux dipping sauce
- ◆ Finger sweets and Citrus tea punch

HEAVY HORS D'OEUVRE RECEPTION 3

- ◆ Seasonal Fruit and berry display with International and Domestic cheese and crackers
- ◆ Antipasto and grilled vegetable display with Blue cheese dip
- ◆ Warm Artichoke and Sundried tomato with toasted baguette rounds
- ◆ Jumbo Peeled and de-veined Shrimp with homemade cocktail sauce and lemon crowns
- ◆ Asparagus with Asiago cheese wrapped in filo pastry
- ◆ Charleston Crab cakes with lemon aioli
- ◆ Chef carved Prime Rib of beef with sliced rolls and horseradish cream sauce- chef fee additional.
- ◆ Finger sweets and Citrus tea punch

