



# RECEPTION

## HORS D'OEUVRES

Priced per piece. Minimum of 100 per item.

### HOT

Louisiana crab cake	4
Pork potsticker	3
Swedish meatball	2
Sesame chicken sate	3
Vegetable egg roll	2.50
Cajun chicken skewer	3
Sausage in a blanket	2.50
Mini beef wellington	5

### COLD

Boursin cheese and roasted garlic on crustini	2.25
Tomato and olive bruschetta	2.25
Cocktail shrimp	4.50



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## COLD DISPLAYS

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### GARDEN VEGETABLE PLATTER

Broccoli, carrot, cherry tomato, celery, cucumber and squash served with house-made ranch, onion and red wine mustard dips

Small | Serves 25 - 35 | 150

Medium | Serves 50 - 70 | 220

Large | Serves 100 - 125 | 275

### FRESHLY SLICED FRUIT, MELON AND BERRY DISPLAY

Small | Serves 25 - 35 | 290

Medium | Serves 50 - 70 | 320

Large | Serves 100 - 125 | 375

### IMPORTED AND DOMESTIC CHEESE DISPLAY

With fresh grapes, berries, specialty mustards, artisan bread and crackers

Small | Serves 25 - 35 | 275

Medium | Serves 50 - 70 | 375

Large | Serves 100 - 125 | 475

### CHARCUTERIE BOARD

Display of assorted meats, cheeses, fruit with assorted crackers

Small | Serves 25 - 35 | 300

Medium | Serves 50 - 70 | 450

Large | Serves 100 - 125 | 600



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## RECEPTION STATIONS

Choose one or more to enhance a dinner menu

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### THE CARVING BOARD (Uniformed chef attendant)\*

Slow-roasted prime rib\*

475 | Serves 35

Boneless turkey breast

300 | Serves 35

Bourbon-glazed ham

325 | Serves 45

Pork loin

200 | Serves 25

Whole roasted suckling pig

Market price | Serves 30

To include mini rolls, sauces, flavored mayonnaise and mustards



\*\$200 carving fee for uniformed chef