

# Cocktail Receptions, Hors d'Oeuvres and Stations

## *Cocktail Receptions, Hors d'Oeuvres and Station Options*

- Cocktail Reception Platters
- Hot Butler Passed Hors d'Oeuvres
- Cold Butler Passed Hors d'Oeuvres
- Specialty Stations

## *Notes*

- \* Final menu selections are due to the Catering Office a minimum of 15 days prior to the event date.
- \* The minimum guaranteed number of guests is required 72 hours prior to the function. The host will be charged for this number or the actual number in attendance, whichever is greater. *Note: For functions taking place on Sunday or Tuesday, the guaranteed number must be confirmed the Thursday prior to the function.*
- \* All prices listed in this proposal are exclusive of local sales tax and gratuities.
- \* **All prices listed in this proposal are subject to change with notification when possible.**
- \* Customized menus are available upon request. Please contact your account executive for further details.

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# Specialty Stations

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25 Guest Minimum

## ***Carving Stations***

Presented with Assorted Mustards, Horseradish Cream and Silver Dollar Bakery Rolls

**Your choice of chef carved:**

***Beef Tenderloin*** **18.00**

***Baked Spiral Cut Virginia Ham*** **12.75**

***Center Cut Roasted Pork Loin with Cran-Raisin and Apple Compote*** **13.75**

***Breast of Smoked Tom Turkey Roast*** **13.75**

## ***Fajita***

Grilled Beef Flank Steak or Grilled Chicken Breast with Flour Tortilla, Grilled Onions and Tomatoes, shredded Monterey Jack Cheese, shredded Lettuce, Sour Cream, Guacamole and Salsa Fresca

**12.50**

## ***Pasta***

Pasta Choices: Three Cheese Tricolor Tortellini or Penne Pasta prepared with Basil Marinara Sauce or Creamy Alfredo Sauce, Garlic Bread Crostini, Fresh Imported Parmesan Cheese and Assorted Olives

**11.00**

## ***Asian Stir Fry***

Grilled Chicken Breast, sliced Beef Sirloin or Gulf Shrimp served in a Mirin Glaze and Soy Sauce, with Julienne Vegetables and Fried Rice

**9.95**

## ***Caesar Salad***

Crisp Romaine Crown Lettuce tossed in a Classic Caesar Dressing with Parmesan Cheese and Herb Croûtons, presented with Guest Choice of: Anchovies, Grilled Chicken, Grilled Shrimp, Grilled Salmon Filets, or Herb Grilled Beef Sirloin

**8.50**

## ***Raw Bar or Sushi***

A wide selection of Fresh Fish and Seafood or House Made Sushi Selections

\* Specialty Attendant Required - Shucker or Sushi Chef

***Market Price***

## ***Mashed Potato***

Garlic Mashed Potato and Smashed Red Bliss Potato with Basil Pesto, offered with Crisp Bacon Bits, Sour Cream, Wisconsin Cheddar, Basil Pesto, Merlot Demi Sauce, Crispy Onions and chopped Green Onions

**9.95**

## ***Risotto***

Arborio Risotto with Portobello, Wild Mushrooms, complemented with a choice of chopped Tomatoes, Artichokes, and Kalamata Olives, served with Focaccia Croutons brushed with Basil Pesto and grated Aged Parmesan Cheese

**12.50**

*prices are per person*

*carving attendant is required for all carving stations and the fee is 120.00 per attendant*

# Cocktail Reception Displays

25 Guest Minimum Order for Each Platter

<b><i>International Cheese Board</i></b>	<b>12.50</b>
Vermont Goat, Wisconsin Sharp Cheddar, Brie, Boursin Herb Cheese, Monterey Jack and Alpine Swiss presented with Assorted Carr's Crackers, Crusty French Baguette, Seedless Grapes, Mixed Nuts and Seeded Flatbreads	
<b><i>Market Fresh Fruit Display</i></b>	<b>10.00</b>
Served with Blueberry Mint Yogurt and Yogurt Pound Cake Slices	
<b><i>Smoked Atlantic Salmon Display</i></b>	<b>13.75</b>
Fresh Ducktrap Farm Smoked Atlantic Salmon Filet offered with Chive Cream Cheese, Chopped Red Onion, Imported Capers, Chopped Eggs, Lemon and Pumpernickel Bread Dominos	
<b><i>BHCC Jumbo Gulf Shrimp Cocktail Platter</i></b>	<b>Market Price</b>
Served with Horseradish Laced Cocktail Sauce	
<b><i>California Sushi Nori Rolls</i></b>	<b>12.50</b>
Served with Pickled Ginger, Soy Sauce and Chopsticks	
<b><i>Raw and Grilled Vegetable Crudités</i></b>	<b>6.50</b>
Presented with Roasted Bell Pepper Coulis, Blue Cheese Dressing and Ranch Dressing Dip	
<b><i>Antipasto Platter</i></b>	<b>9.00</b>
An Italian Delight including Hard Salami, Genoa Ham, Prosciutto, Mozzarella Cheese, Shaved Parmesan Cheese drizzled with Aged Balsamic Vinegar, Marinated Artichokes, Kalamata and Green Olives, Pepperoncini, and Crusty Italian Bread	
<b><i>Herb Roasted Beef Sirloin Platter</i></b>	<b>15.75</b>
Roast Strip Loin of Beef sliced thin and displayed with Mustard Tossed Greens, Cocktail Rolls and Horseradish Aioli	
<b><i>Pinwheels</i></b>	<b>7.50</b>
Spinach and Chicken Caesar Wrap, Albacore Tuna Salad Wheat Wrap, and Smoked Turkey with Cranberry Chutney Wrap, presented with Potato Chips and Pickles	
<b><i>Prosciutto Wrapped Asparagus and Fresh Melon Platter</i></b>	<b>7.75</b>
Drizzled with Roasted Red Pepper Oil	
<b><i>Vine Ripened Tomato and Mozzarella Display</i></b>	<b>6.50</b>
Vine Ripened Tomatoes layered with Sliced Mozzarella and Fresh Basil Leaves	
<b><i>Mediterranean Platter</i></b>	<b>8.95</b>
Trio Platter of Hummus topped with Feta Cheese, Tabbouleh Salad, and Roasted Marinated Vegetables with Kalamata Olives, and Pita Bread	
<b><i>Butcher Block Charcuterie</i></b>	<b>14.00</b>
Assortment of Sliced Deli Meats, Hard Salami and Sliced Cheeses presented with Crusty Italian Bread and Assorted Mustards	

prices are per person

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## Cold Hors d'Oeuvres

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<i>Smoked Salmon Pinwheel in Spinach Tortilla with Aioli Cream</i>	6.25
<i>Prosciutto Wrapped Melon Skewer</i>	5.25
<i>Old Bay Spiced Gulf Shrimp with Horseradish Cocktail Sauce</i>	8.25
<i>Goat Cheese and Roasted Bell Pepper on Toasted Crostini</i>	4.25
<i>Buckwheat Blinis with American Sturgeon Caviar and Crème Fraîche</i>	7.00
<i>Jumbo Lump Crab and Mango Louis in Phyllo Cup</i>	8.25
<i>Beef Tenderloin on Herbed Focaccia Bread with Aioli</i>	4.25
<i>Smoked Duck Confit with Lingonberry Compote on Potato Crisp</i>	6.25
<i>Watermelon Domino with Cracked Pepper and Feta Cheese</i>	3.25
<i>Manchego Cheese and Pesto Crostini laced with Basil Oil</i>	4.25
<i>Roasted Herb and Garlic Hummus Barquette</i>	3.25
<i>Cherry Tomato, Mozzarella Cheese and Basil-Pesto Lollipop</i>	4.25
<i>Smoked Trout and Spinach Mini Wrap with Boursin Cheese Spread</i>	6.00
<i>Curried Chicken Salad on Seedless Cucumber Rounds</i>	4.25
<i>Chilled Market Fresh Asparagus Spears wrapped with Shaved Prosciutto Ham</i>	4.25
<i>California Sushi Roll Bites with Wasabi laced Soy Sauce</i>	8.00
<i>Abi Tuna Tartar on Potato Crisp with Mirin Glaze</i>	6.25
<i>Tomato Bruschetta on Garlic Focaccia</i>	4.25
<i>Pecan Crusted Vermont Goat Cheese Round on Seeded Flatbread with Basil</i>	4.75

*prices are per person and based on a one hour cocktail reception offering a selection of four to six of the above*

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## Hot Hors d'Oeuvres

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<i>Indonesian Chicken Satay with Spicy Peanut Sauce</i>	4.75
<i>Jumbo Lump Crab Cake Bites with Mustard Aioli</i>	8.25
<i>Rosemary Crusted Lamb Chop Lollipop with Stone Ground Mustard</i>	7.75
<i>Spanakopita Phyllo Purse</i>	4.25
<i>Brie and Raspberries in Phyllo Purse</i>	5.25
<i>Bite Size Beef Wellington with a Mushroom Mousse</i>	7.25
<i>Chicken Wellington Bites</i>	6.25
<i>Seared Sea Scallop and Spinach Boursin Tart</i>	6.50
<i>Shrimp Tempura with Asian Mirin Dipping Sauce</i>	6.95
<i>Barbequed Duckling Breast on Crostini with Thyme</i>	6.00
<i>Vegetarian Spring Rolls with Szechwan Sauce</i>	4.25
<i>Grilled Vegetable Ratatouille Barquette</i>	4.25
<i>Ragout of Wild Gathered Mushrooms and Port Wine Cream in a Savory Tart Shell</i>	5.25
<i>Artichoke and Bell Pepper Boursin Cheese Tart</i>	4.75
<i>Wild Mushroom and Montrachet Tartlet</i>	4.75
<i>Miniature Reuben Sandwiches</i>	5.25
<i>Southern Style Fried Chicken Strips with Honey Mustard Dipping Sauce</i>	4.50
<i>Crispy Potato Cakes Topped with Sour Cream and American Salmon Roe</i>	5.25
<i>Coconut Breaded Shrimp with Mango Jam Barbeque Sauce</i>	6.75

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