

Reception Menu

Chef's Carving Stations

Served with Silver Dollar Rolls & Appropriate Sauces

Roasted Beef Tenderloin **\$230.00 each** (Serves 15)

Prime Rib of Beef **\$250.00 each** (Serves 20)

Leg of Lamb **\$140.00 each** (Serves 12)

Roasted Pork Loin **\$200.00 each** (Serves 22)

Boneless Turkey Breast **\$120.00 each** (Serves 20)

Baked Virginia Ham **\$200.00 each** (Serves 22)

Chef's Action Stations

Pasta \$8.95

Bowtie & Penne Pasta Served with Alfredo and Marinara, Fresh Vegetables
Sautéed Chicken and Shrimp.

Stir-Fry \$8.95

Selection of Chicken, Beef & Baby Shrimp, Sautéed with Snow Peas, Served with White
Rice and Fresh Seasonal Vegetables

Fajita \$8.95

Selection of Chicken & Beef, Sautéed with Fresh Vegetables
Served with Sour Cream, Salsa, Guacamole and Warm Tortillas

Reception Enhancements

Mashed Potato Bar \$7.95

Fresh Mashed Potatoes

Assorted Toppings to include Sour Cream, Bacon, Chives
Cheddar Cheese & Parmesan Cheese

Deluxe Salad Bar \$7.95

Mixed Greens, Fresh Spinach Leaves & Romaine

Assorted Toppings to include Tomatoes, Onions, Red Peppers & Croutons

Assorted Fresh Cheeses

Chef's Choice of Assorted Dressings including Signature Champagne Vinaigrette
Dressing

Appetizer Selections

Fried Oysters with Mini Biscuits **\$1.95 each**

Smoked Salmon Rillettes Served on Crisp Potatoes **\$1.95 each**

Crab Dip with Toasted Garlic Crostini **\$2.50 per person**

Grilled Prosciutto Wrapped Shrimp **\$2.95 each**

Jumbo Shrimp Cocktail **\$2.95 each**

Roasted Beef Tenderloin on Basil Crostini **\$2.95 each**

Goat Cheese Stuffed Mushrooms **\$2.95 each**

Baked Brie with Cranberry Relish **\$100.00 each** (*Serves 50*)

Crab Parmesan Crostini **\$1.95 each**

Chicken Satay with Peanut Dipping Sauce **\$1.95 each**

Spanikopita **\$1.95 each**

Bacon Wrapped Scallops **\$3.95 each**

Duck Egg Rolls **\$1.75 each**

Vegetable Egg Rolls **\$.95 each**

Cocktail Meatballs Choice of Swedish, Sweet & Sour or Barbeque **\$.95 each**

Bacon Wrapped Water Chestnuts **\$.95 each**

Chicken Wings...Mild, Hot or Asian **\$.95 each**

Vegetable Crudités **\$2.95 per person**

Fruit Display **\$3.95 per person**

International Cheese Display **\$4.50 per person**

Kobe Beef Sliders **\$2.95 each**

Mini Quiche with Sundried Tomatoes & Asiago Cheese **\$1.95 each**

Roasted Figs Wrapped in Applewood Smoked Bacon **\$2.95 each**

Beverage Station

Host Bar

House Brands	\$4.50
Call Brands	\$5.50
Premium Brands	\$6.50
Domestic Beer	\$4.25
Imported Beer	\$4.75
Cordials	\$7.00
House Wine	\$5.00
Soft Drinks	\$2.00
Bottled Water	\$2.00

Cash Bar

House Brands	\$4.75
Call Brands	\$5.75
Premium Brands	\$6.75
Domestic Beer	\$4.50
Imported Beer	\$5.00
Cordials	\$7.25
House Wine	\$5.25
Soft Drinks	\$2.25
Bottled Water	\$2.25

Brand Selections

House

Gordon's Gin
 Kamchatka Vodka
 La Prima Tequila
 PVL Whiskey
 Black Velvet Canadian Whiskey
 Clan Mac Gregor Scotch
 Castillo Rum
 Amaretto
 Peach Schnapps
 Triple Sec

Call

Plymouth Gin
 Smirnoff Vodka
 Cuervo Gold Tequila
 Jim Beam Bourbon
 Seagram's 7 Crown
 Clan Mac Gregor Scotch
 Bacardi Silver
 Amaretto
 Peach Schnapps
 Triple Sec

Premium

Beefeater Gin
 Absolute Vodka
 Sauza Gold Tequila
 Makers Mark Bourbon
 Crown Royal Whisky
 Dewars Scotch
 Captain Morgan Rum
 Amaretto
 Peach schnapps
 Triple Sec

Cordials & Cognacs

Amaretto Di Sorano, Chambord, Chocolate Liqueur, B&B, Kahlua,
 Bailey's Irish Creme, Frangelico, Godiva, Courvoisier VS Cognac, Hennessy VS

Package Bars

(priced per person)

Includes: Liquor, Beer, House Wine, Soft Drinks, Mixes & Garnishes

House Brands

1 Hour	\$11.00
2 Hours	\$14.00
3 Hours	\$17.00
4 Hours	\$19.00

Call Brands

1 Hour	\$15.00
2 Hours	\$17.00
3 Hours	\$22.00
4 Hours	\$24.00

Premium Brands

1 Hour	\$18.00
2 Hours	\$20.00
3 Hours	\$23.00
4 Hours	\$26.00

Beer, House Wine, and Soft Drinks Only

1 Hour	\$10.00
2 Hours	\$12.00
3 Hours	\$15.00
4 Hours	\$18.00

If sales do not exceed \$200.00 per bar, a bartender fee of \$50.00 will be assessed to your bill.
 Bartenders reserve the right to refuse service of alcoholic beverages to any persons, and will ask for
 proper identification for verification of legal drinking age.