

Reception

Cold Hors d'Oeuvres Selection

(All prices are for 50 pieces of one hors d'oeuvres items)

Smoked Salmon Rosettes on Rye Rounds
 Smoked Sea Scallops with Pico de Gallo Mayonnaise
 Crabmeat Stuffed Cherry Tomatoes
 Sesame Seared Rare Tuna
 Cucumber Slice & Wasabi Cream
 Herb Grilled Shrimp on Roasted Garlic Toast Point
 \$160.00 per 50 pieces

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Chilled Jumbo Shrimp
 Fresh Oysters on the Half Shell
 Alaskan Snow Crab Claws
 \$185.00 per 50 pieces

Mexicali Cheese Roulade with Ham or Turkey
 Miniature Italian Submarine Sandwich Slices
 Asparagus and Boursin Cheese Stuffed Tomato
 Belgium Endive Stuffed with Bleu Cheese, Pears and Walnuts
 California Sushi Roll
 Assorted Cold Canapes
 Asparagus Wrapped with Prosciutto Ham
 Bruschetta with Fresh Tomato & Basil
 Deviled Eggs
 Assorted Finger Sandwiches
 Stuffed Celery with Herbed Goat Cheese
 \$135.00 per 50 pieces

Specialty Embellishments

Domestic Cheese Display

Select Domestic Cheeses with Fruit, Crackers & French Bread
 \$7.50 per guest (Minimum 20 guests)

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Fresh Fruit Display

Seasonal Display of Sliced Fresh Fruit
 \$6.50 per guest (Minimum 20 guests)

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Imported Cheese Display

Soft Ripened & Hardened Imported Cheeses with
 Seasonal Sliced Fresh Fruit, Crackers & French Bread
 \$8.50 per guest (Minimum 20 guests)

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Side of Smoked Norwegian Salmon

Red Onions, Capers, Chopped Eggs
 Cream Cheese & Cocktail Pumpernickel Bread
 \$225.00

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Garden Fresh Vegetables

Seasonal Display of Crisp Vegetables with Dip
 \$6.00 per guest (Minimum 20 guests)

Antipasto Display

A display of Italian Meats, Cheeses & Marinated Vegetables
 \$7.75 per guest (Minimum 20 guests)

Hot Hors d'Oeuvres Selection

Miniature Burritos
 BBQ Meatballs
 Spicy Chicken Wings
 Portabella Puff
 Smoked Mozzarella Calzone
 Miniature Quiche
 \$110.00 per 50 pieces

Artichoke & Olive Tart
 Cheese Stuffed Jalapeno Peppers
 Beef or Chicken Empanadas
 Asian Potstickers
 Southwestern Chicken in
 Phyllo Pouches
 Chicken Cashew Spring Rolls
 Sweet & Sour Sauce
 Miniature Deep Dish Pizzas

\$140.00 per 50 pieces

Almond Brie en Croute
 Chicken Fingers with Honey
 Mustard or Barbeque Sauce
 Crab Rangoon
 Blackened Chicken Quesadillas
 Dried Tomato & Feta Cheese
 Phyllo Pouches
 Thai Chicken or Beef Stay
 Spicy Peanut Sauce
 Hibachi Chicken or Beef

Won Ton Shrimp
 Oysters Rockefeller
 Seafood Cakes with Creole
 Mustard Sauce
 Seafood Crepe Roulade
 Lobster Phyllo Rolls
 Miniature Potato Pancakes
 with Smoked Salmon, Sour Cream & Chives
 Shrimp Spring Rolls
 Seafood Quesadillas
 \$175.00 per 50 pieces

Reception

Snacks

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| Deluxe Mixed Nuts \$31.50 per pound | Tortilla Chips & Salsa \$30.00 per pound |
| Tortilla Chips & Guacamole \$35.00 per bowl | Potato Chips with Roqueford Dip \$27.00 per bowl |
| Honey Roasted Peanuts \$31.50 per bowl | Spicy Bar mix \$21.00 per pound |
| Potato Chips with French Onion Dip \$27.00 per bowl | Tortilla or Potato Chips, Popcorn or Pretzels \$19.00 per pound |
| Warm Wild Mushroom Spread with French Bread \$42.00 | Red Pepper Hummus with Pita Chips \$36.00 |
| Warm Artichoke & Spinach Dip with Chips or Bread \$38.00 | |

Carving Station

Carved items served with silver dollar rolls, horseradish cream, mustard, mayonnaise, au jus or appropriate accompaniments

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| Roasted Steamship Round of Beef with Fresh Herbs \$675.00 (Serves 150) | Smoked Ham with Pineapple-Maple Jus \$205.00 (Serves 50) |
| Roasted Strip Loin of Beef \$235.00 (Serves 30) | Roasted Boneless Turkey Breast \$195.00 (Serves 30) |
| Roasted Tenderloin of Beef \$235.00 (Serves 20) | Crab-Crusted Salmon \$135.00 (Serves 15) |
| | "Everything"-Crusted Swordfish with Vegetable Caper Relish \$275.00 (Serves 30) |

Chef's Station

Chef station pricing is based on use as part of a reception

Asian Saute Station

Shrimp & Chicken with Honey-Ginger Sauce,
Shallots & Fresh Herbs, Served with Jasmine Rice
Shittake Mushroom, Snap Peas, Bok Choy and Baby Corn
\$11.25 per guest* (Minimum 25 guests)

Pasta Station

Assorted Linguini & Cheese Filled Tortellini with
Fresh Tomato Marinara & Four Cheese Cream Sauces,
Seasonal Vegetables & Fresh Parmesan Cheese
\$9.95 per guest* (Minimum 25 guests)
Add Chicken or Sausage \$2.50 per person addl.

Southwestern Fajita Station

Marinated Beef & Chicken with Guacamole, Grated Cheese, Shredded Lettuce,
Pico de Gallo, Sautéed Onions, Bell Peppers, Sour Cream & Flour Tortillas
\$10.75 per guest* (Minimum 25 guests)

Specialty Sweets

Wedding, Birthday & Specialty Cakes

Custom prepared by our Pastry Chef to your specification
\$5.95 per guest (Minimum 25 guests)

Sweet Table

Assorted Fruit Tarts, Petit Fours, Chocolate Truffles,
Cakes & Pastries
\$9.95 per guest (Minimum 50 guests)

Chocolate Fountain

Choice of White or Dark Milk Chocolate served with
Choice of 4 Dipping Accompaniments
\$7.50 per guest (Minimum 100 guests)

Deluxe Coffee Service

Freshly Brewed Gourmet Flavored Coffees
presented with Whipped Cream, Shaved Chocolate,
Assorted Sugars and Cinnamon Sticks
\$50.00 per gallon (Minimum 20 guests)

Prices are per person unless specified otherwise. All prices are current and will be confirmed three months prior to the date of your function. All food and beverage prices are subject to the customary gratuities and taxes.

A service charge of \$50.00 will be added for meal functions of 25 people or less.

A service charge of \$60.00 will be assessed for each chef required for in-room preparation and service.