



ENHANCED RECEPTION DISPLAYS

<p>FRESH SEASONAL VEGETABLE CRUDITÉS DISPLAY displayed on platters and compotes with buttermilk-pesto ranch, bleu cheese-thyme dressing and honey-Dijon</p>	<p>5.00/PERSON</p>
<p>SEASONAL FRESH FRUIT AND BERRY DISPLAY with brown sugar-sour cream dipping sauce</p>	<p>5.75/PERSON</p>
<p>BALSAMIC GRILLED AND ROASTED VEGETABLE DISPLAY fresh asparagus, squashes, red peppers, mushrooms, eggplant, baby carrots, grape tomatoes, sugar snap peas and pearl onions with roasted garlic aioli</p>	<p>6.50/PERSON</p>
<p>DOMESTIC AND IMPORTED CHEESE AND FRUIT DISPLAY with assorted fresh berries, dried fruits, crackers, bread sticks and flat breads</p>	<p>8.50/PERSON</p>
<p>TEX-MEX SALSA AND GUACAMOLE BAR crispy tri-colored corn tortilla chips with traditional red tomato-cilantro salsa, tomato-peach and chipotle salsa, spicy green chili-tomatillo salsa, pico de gallo crema and Tex-Mex guacamole</p>	<p>7.75/PERSON</p>
<p>CHILLED SHRIMP COCKTAIL DISPLAY (Priced at 5 pieces per person) with cocktail red sauce, remoulade and lemons</p>	<p>10.00/PERSON</p>
<p>APPLEWOOD SMOKED SALMON DISPLAY with chopped eggs, capers, red onions and sour cream with pumpernickel bread</p>	<p>12.00/PERSON</p>
<p>COURT BOUILLON POACHED ATLANTIC SALMON DISPLAY with all traditional accompaniments, cucumber-dill Tzatziki sauce and assorted breads</p>	<p>12.00/PERSON</p>
<p>CHILLED SEAFOOD DISPLAY cocktail shrimp, snow crab claws, fresh shucked oysters and marinated mussels with cocktail red sauce, remoulade and lemons</p>	<p>MARKET PRICE</p>
<p>BAKED POTATO BAR baked sea salt, pepper, and olive oiled Idaho potatoes with a variety of toppings: fresh broccoli, southern succotash, applewood smoked peppered bacon, sautéed Marsala mushrooms, scallions, southwest chili, sour cream, cheddar cheese</p>	<p>6.75/PERSON</p>

*All prices subject to change based on market value



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BRUSCHETTA STATION

an assortment of Crostini, baguettes, and flatbreads with Greek olive tapenade, creamed artichoke, spinach and parmesan dip, Italian tomato-basil salsa, warm wild mushroom and goat cheese ragû with pomegranate-balsamic reduction for drizzling

6.50/PERSON

DIM SUM STATION

in large wok and bamboo steamer baskets
chicken Potsticker's, char sui barbecued pork ribs, vegetable spring roll with traditional ponzu, Thai sweet and spicy chili sauce, Schezwan sauce

9.75/PERSON

FRENCH FRY STATION

waffle fries, crinkle cut fries, Jo Jo fries, steak fries, and sweet potato fries with chipotle ketchup, sweet pickle barbecue sauce, buttermilk ranch and honey mustard

7.50/PERSON

ITALIAN ANTIPASTO AND GRILLED VEGETABLES DISPLAY

Genoa salami, Italian prosciutto and soppressata presented with fresh mozzarella, grilled peppers, marinated artichoke hearts, assorted Mediterranean olives, grilled asparagus, pesto squashes, grilled mushrooms, and sundried tomatoes

12.50/PERSON

MAC N' CHEESE TRIO

Farfelle pasta mac n' cheese with gruyere, fontina and parmesan; griddled shrimp, havarti, mushroom, spinach and jalapeño mac n' cheese, with orecchiette pasta; grilled chicken, sundried tomato, pesto and goat chevrée mac n' cheese with penne pasta

8.50/PERSON

THE SLIDER BAR

mini cheeseburger sliders, chipotle BBQ pulled pork, crispy buffalo chicken, with assorted cheeses, red onion, sweet bread and butter pickles, Roma tomatoes, leaf lettuce, assorted dollar buns, wheat buns, and potatoes rolls

9.50/PERSON

TUSCAN COUNTRYSIDE STATION

assorted artisan breads with Italian Butter and a trio of Mediterranean dips and spreads: traditional Greek hummus topped with chopped cucumber; sundried tomatoes and feta; warm spinach, artichoke, mushroom and parmesan cream; grilled and roasted vegetable salsa with goat cheese

5.75/PERSON

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