



Cocktail-Style Reception

Cold Stationary Display

Cold Antipasto Platter a la Provencale

Fresh Buffalo Mozzarella, Provolone, Roasted Portobello Mushrooms, Peppers, Eggplant, Asparagus, Cantaloupe, Sliced Prosciutto & Salami garnished with marinated Nicoise Olives & Artichoke Hearts

Mediterranean Dipping Platter

Hummus, Babaganoush, Feta Cheese, Vine-ripened Cherry Tomatoes, Olives Nicoise with Assorted Pita Breads & Crostini

Warm Stationary Display

Tortellini Alfredo

Chicken Cordon Bleu

Shrimp & Scallop Newburgh

Butler-Passed Hors-d'Oeuvres

Mini Tarts of Chicken with Mango Salsa

Filet Mignon with Creamy Horseradish Dressing on Garlic Crostini

Pate Maison with Dijon Moutarde and Cornichons

Red Grapes Rolled in Roquefort Cheese & Crushed Walnuts

Lamb & Baby Eggplant Skewers Garlic Rosemary Sauce

Scallops wrapped in Bacon

Mini Crab Cakes with Curried Aioli

Melted Brie with Spiced Pear Vol au Vent

Dessert

Viennese Style Display of Desserts

Signature French Mini Pastries and Assorted Cookies

Mini Fresh Fruit Tartelettes

Belgian Chocolate Dipped Strawberries

Gourmet Brewed Coffee, Decaffeinated Coffee & Assortment of Fine Teas

Bar Options

Unlimited Beer, Wine & Soft drink Bar package includes 2 types of Bottled Beers, 2 Red Wines (Merlot & Cabernet Sauvignon), 2 White Wines (Chardonnay & Pinot Grigio) and Assorted Soft-drinks & Juices.

Unlimited Premium Brand Bar includes premium brand liquors, all mixers for cocktails, 2 types of Bottled Beers, 2 Red Wines (Merlot & Cabernet Sauvignon), 2 White Wines (Chardonnay & Pinot Grigio) and Assorted Soft-drinks & Juices.