



COCKTAIL RECEPTION MENU

(Minimum of 30 ~ if less than 30, Prices may be Subject to Change)

Deluxe Hand Crafted Hot Hors d'oeuvres

Chorizo Mini Tacos -Wasabi Cream
Spinach Risotto Cake – Parmesan Basil Aioli
Grilled Cheese with Tomato Bisque
Sesame Chicken Satay with Orange Honey Glaze
Honey Soy Beef Satay
Pork and Kimchi Dumpling with Wasabi Shoyu Sauce
Potato Latke with Sour Cream
Ruben Spring Roll with Remick Sauce
Vegetable Egg Roll with Thai Chile Sauce
Chicken or Beef Empanada
Spanakopita-Spinach and Pine Nuts in Phyllo

Deluxe Hand Crafted Cold Hors d'oeuvres

Antipasto Skewers- Mozzarella, Roasted Tomato, Artichoke, Kalamata olive
Tomato, Basil Bruschetta / Balsamic
Cajun Chicken Salad on Endive
Roasted Pepper and Dill Mascarpone Spread on a Cucumber
Beef Carpaccio, Parmesan, Truffle Oil on Baguette
BLT Wonton Cup, Chipotle Aioli
Smoked Salmon on Bagel Chip with Creme Fraiche

\$10~ per person for Four Deluxe Hors d'oeuvres Selections for One Hour
\$22~ per person for Four Deluxe Hors d'oeuvres Selections for Two Hours
(Add \$2 for each Additional Selection per Hour)

Seasonal Hors d'oeuvres

Spring / Summer

Cold Hors d'oeuvres

Prosciutto Wrapped Watermelon
Chicken Waldorf Salad Wrapped in Radicchio
Goat Cheese & Peach Crostini
Roasted Heirloom Tomato on Baguette with Balsamic
Corn, Avocado, Cilantro salad Mini Taco

Hot Hors d'oeuvres

Caprese Grilled Cheese with Heirloom Tomato Bisque
Edamame Dumplings
Summer Vegetable Quiche
Fried Lobster Ravioli with Fra Diavolo Sauce



Seasonal Hors d'oeuvres

Fall / Winter

Hot Hors d'oeuvres

Mushroom Parmesan Tartelette
Fried Butternut Squash Ravioli
Duck Sausage + Apple Meatball
Turkey Cranberry Stuffed Mushroom
Pork + Butternut Squash Mini Tacos

Cold Hors d'oeuvres

Roasted Pumpkin Cream Cheese on Baguette
Spaghetti Squash with Cranberry Relish in Endive

Premium Hand Crafted Hot Hors d'oeuvres

(Priced per piece, 50 Piece Minimum)

Bacon Wrapped Scallops, Maple Glaze \$3.50
Coconut Crusted Shrimp with Sweet and Sour \$3.50
Mini Beef Wellington \$3.00
Chicken & Asiago Wrapped in Phyllo \$3.00
Crab Stuffed Mushroom \$3.00

Premium Hand Made Cold Hors d'oeuvres

(Priced per piece, 50 Piece Minimum)

Crab Salad in Endive Leaf Old Bay Aioli \$2.50
Lobster BLT with Avocado Aioli \$3.50
Tuna Tartar Wasabi Aioli Pickled Ginger Wonton Crisp \$3.50
Shrimp Mini Taco Chipotle Aioli \$2.50



STATIONED FARE

(Minimum of 30 ~ if less than 30, Prices may be Subject to Change)

Seafood Raw Bar

Deluxe

Jumbo Gulf Shrimp, Clams & Oysters on the Half Shell

Accompanied by:

Classic Cocktail Sauce, Mignonette, Remoulade, Lemon & Seaweed

(Market Price)

Premium

Includes the Deluxe Raw Bar, Plus a Choice of Two of the Following...

Alaskan King Crab, Stone Crab Claws, Prince Edward Island Mussels

or Lobster Tails with all the accoutrements \$market

(Market Price)

Note: Ice Carvings are Available at an Additional Charge

Pacific Rim Station

(Please Select Three)

General Joe's Crispy Pork, Cilantro, Scallion Confetti

Oysters on the Half Shell, *Sake Mignonette, Wakame Salad* \$2

Miso Glazed Salmon with Steamed Broccoli & Lemongrass Broth \$3

Lo Mein, Stir Fried with Chicken, Pork, Crispy Tofu, Vegetables & Bean Sprouts

(If Chef Attended, a \$90 Fee Applies)

Hibachi Grilled Gulf Shrimp on a Sugarcane Skewer, *Spicy Roasted Chili Garlic Sauce* \$3

An Array of Sushi and California Rolls, *Pickled Ginger, Wasabi and Soy Dipping Sauces*

Orange and Ginger Glazed Chicken, *Red Asian Slaw, Vegetarian Fried Rice*

\$12 per Person

Mediterranean & Antipasti

(Please Select Three)

Soppresatta, Salami, Cappicola & Artisinal Italian Cheese Platter

Regional Tuscan Antipasto Platter of Diced Imported Meats and Cheeses

Vinegar Peppers, Roasted Peppers, Olives, Garlic and Olive Oil

Imported Olives, Roasted Peppers, Marinated Mushrooms & Pickled Vegetables

Caprese, *Vine Ripe Tomatoes, Fresh Mozzarella, Basil Pesto, Extra Virgin Olive Oil, Balsamic*

Grilled Balsamic Glazed Vegetables, Portobello Mushrooms & Long Stem Artichokes

Lebanese Shish Taouk, *Grilled Skewers of Chicken with Lemon, Garlic & Olive Oil*

Hummus, Tabouli & Tapenade, *Bruschetta, Pita Crisps, Flatbreads & Crackers*

Dolmas, Grape Leaves, Rice, Lemon & Feta

\$12 per Person



Regional Italian Pasta

(Please Select Two)

Rigatoni Pomodoro, *Spinach, Tomato Sambuca Marinara, Reggiano*
Penne alla Vodka, *Pink Creamy Tomato Vodka Sauce, Parsley, Parmesan*
Tuscan Farfalle, *Broccoli Rabe, Sun Dried Tomatoes, Roasted Garlic Olive Oil, Parsley, Parmesan*
Campanelle Primavera, *Sauté of Green Vegetables, Roasted Tomatoes, Basil Pesto, Grana Padano*
Orecchiette Bolognese, *Veal Ragu, Basil, Red Wine Essence*
(If Station is Attended, a \$90 Fee Applies)

\$8 per Person

Spanish Tapas

(Please Select Four)

Chorizo, Artichoke & Tomato Flat Bread
Warm Mediterranean Olives, *Garlic Chilies*
Chickpea Dusted Crispy Calamari, *Tzatziki Sauce*
Warm Crispy Potato Chips, *Smoked Paprika Aioli*
Smoked Salmon & Scallop Croquetas, *Lemon Garlic Sauce*
Petite Spanish Meatballs, *Soffrito, Cilantro Crema*
Serrano Ham, Arugula, *Aged Sherry Vinaigrette*
Grilled Asparagus, *Wilted Manchego*

\$10 per Person

Fresh Fruit, Vegetable Crudité & Artisan Cheese

A Montage of Sun Ripened California Fruit, Imported & Regional cheeses

Accompanied By:

Assortment of Dips, Accoutrements, Crackers & Flatbreads

\$7 per Person

Salad Station

Arugula and Mesclun Greens

With sliced Cucumbers, Shredded Carrots, Red Onions, Cherry Tomatoes, Bell Peppers, Black Olives, Craisins, Walnuts, Almonds, Goat Cheese, Feta Cheese, Croutons and Assorted Dressings

\$6 per Person

Mac & Cheese Station

(Please Select Two)

Wild Mushroom Mac & Cheese
Buffalo Chicken Mac & Cheese
Traditional 4 Cheese Mac & Cheese

\$8 per Person

Gourmet Sliders

Classic American Slider, *with Sliced American Cheese & Bacon*
Southwest Style Chicken Slider *with Chipotle Aioli and Sliced Pepper Jack Cheese*
Black Bean Slider *with Avocado*

\$8 per Person



Asian Stir Fry & Noodle Station

Shredded Pork, Shrimp and Tofu Chow Fun, Chow Mein and Glass Noodles, Pea Pods, Broccoli, Bean Sprouts, Shitake Mushrooms, Peppers, Ginger, Garlic, Scallions, Cilantro, Peanuts & Cashews
Soy Sauce, Sambal, Sweet & Sour, Teriyaki Sauce

\$10 per Person

Paninis

Caprese Panini, *Fresh Mozzarella, Basil Pesto, Sliced Tomatoes on Ciabatta Bread*
Ham & Cheese Panini, *Smoked Black Forest Ham, Gruyere Cheese with Sage & Dijon Butter on Pretzel Roll*
Turkey & Brie Panini, *Oven Roasted Turkey Breast, Brie with Cranberry & Apricot Spread on Sourdough*

\$8 per Person

Mashed Potato Bar

Yukon Gold Mashed Potatoes & Sweet Mashed Potatoes
Apple Wood Smoked Bacon, Scallions, Mushrooms, Caramelized Onions, Shredded Cheddar, Crumbled Blue Cheese, Mini Marshmallows, Candied Pecans, Assorted Flavored Butters

\$7 per Person

Southwest Station

Warm Flour & Corn Tortillas, Marinated Flank Steak, Marinated Chicken,
Seared Peppers & Onions, Herb Basmati Rice, Refried Black Beans with Scallions, Roasted Corn, Tomato and Black Bean Salad Guacamole, Pico de Gallo, Sour Cream & Tortilla chips

\$10 per Person

Carving Station

*(Station is attended, a \$90 Fee Applies)
(Please Select Two)*

Steamship of Beef *(Receptions of 100 or more)*

Char Grilled Flatiron Steak

Char Seared Filet of Beef Tenderloin \$5

Grilled Rack of Lamb \$5

Roasted Breast of Natural Turkey

Roasted Steamship of Pork

Honey Glazed Ham

Hot Sauces May Include:

Bordelaise Sauce ~ Rosemary Scented Home Style Gravy ~ Au Poivre Sauce ~ Cherry Pineapple Sauce ~ Hunter Sauce

Cold Sauces May Include:

Horseradish Aioli ~ Cranberry Mayonnaise ~ Dijon Mustard ~ Pepper Vodka Remoulade ~ Chimichurri
~ Horseradish ~ Pesto Aioli

\$12 per Person

All Pricing is Subject to a 22% Service Charge & Current CT Sales Tax