



RECEPTION MENUS

Selection of Passed Hors d'oeuvres
(Minimum of 25 pieces per item. Priced Per Piece)

HOT

Sliced Beef, Whole Grain Mustard, Arugula	\$3.75
Chicken & Spinach Croquettes	\$3.75
Shrimp Corn Dogs	\$3.75
Crab cakes, Remoulade	\$3.75
Szechuan Beef Satay	\$3.75
Beef Wellington, Mushrooms and Sherry Wine Sauce	\$4.75
Brie in Puff Pastry with Raspberry Jam	\$3.75
Cornmeal Crusted Oysters	\$4.50
Vegetable Quesadilla with Salsa Fresca	\$3.75
Flank Steak, Parsley Sauce on Sourdough	\$3.75
Mini Pulled Pork Sandwiches on Monticello Rolls	\$4.00
Vegetable Spring Rolls with Asian Dipping Sauce	\$3.75
Three Onion and Brie Tart	\$3.75
Miniature Beef Sliders on Brioche Bun	\$4.25
Beef Empanadas with Spicy Salsa	\$3.75

COLD

Shrimp Salad on Endive	\$5.50
Crab Salad and Marinated Cucumber	\$3.75
Tomato Basil Bruschetta	\$3.75
Seared Tuna, Balsamic Reduction on rice crackers	\$5.00
Virginia Ham & Melon Spears	\$3.75
Mozzarella & Tomato Skewers	\$3.75
Jumbo Shrimp, Cocktail Sauce	\$5.00
Demitasse of Chilled Gazapacho or Asparagus Bisque	\$3.75
Pesto Chicken Salad on Cornbread	\$3.75
Smoked Salmon on Crostini with Chive Crème Fraiche	\$3.75

RECEPTION DISPLAYS

Smoked Salmon
Crème Fraiche, Capers and Assorted Breads
\$8.00 per person

Garden Vegetable Crudités with Assorted Dips
\$6.00 per person

Tortilla Chips
with Pico de Gallo-Black Bean Dip-Guacamole
\$6.50 per person

Mixed Nuts or Roasted Virginia Peanuts or
Roasted Almonds \$25.00 per pound

All Food and Beverage Subject to 20% taxable gratuity and 9% tax.

RECEPTION DISPLAYS (cont.)

Mediterranean Antipasti Display

Hummus, Baba Ghanoush, Garlic-Tahini Dip, Feta Cheese, Roasted Peppers, Assorted Olives, Marinated Artichokes, Flatbread, Warm Pita Bread

\$10.00 per person

Seafood Bar

Oyster and Clams on the Half Shell, Chilled Jumbo Shrimp, Mussels, Smoked Salmon, Smoked Trout, Crab Claws Cocktail, Mustard-Horseradish, and Remoulade Sauce

\$40.00 per person

International and Domestic Cheese Display

Assorted Breads and Crackers

\$7.00 per person

Seasonal Fruit Tray

Seasonal Fresh Fruits and Berries

\$7.50 per person

Sushi Maki Display

Tuna, Yellowtail, California & Vegetable Maki Rolls with Ginger, Soy Sauce and Wasabi
(Serves 50, 3 pieces per person)

\$550.00 per display

Sweets Table

Chocolate Dipped and Fresh Fruits and Berries, Chocolate Truffles, Assorted Cookies, Chocolate Pecan Bars, Assorted Macaroons, Chocolate Dipped Cream Puffs, Key Lime Tartlettes, Mini Cheese Cake, Seasonal Bread Pudding

\$15.50 per person

Carving Stations

QUESADILLA STATION

Grilled Chicken, Roasted Corn
Pico de Gallo, Tomatillo Salsa

\$10.00 per person

ROASTED LEG OF LAMB

Red Wine Reduction, Green Apple
Compote, with Assorted Rolls

\$12.00 per person

CRAB STATION

Maryland Style with Seasonal Slaw,
Tartar sauce, Remoulade, Mustard Aioli

\$14.00 per person

ROASTED BONELESS TURKEY BREAST

Mushrooms Gravy and Cranberry Orange
Chutney, with Assorted Rolls

\$10.00 per person

All Food and Beverage Subject to 20% taxable gratuity and 9% tax.

Carving Stations (cont.)

PASTA STATION

Choose 2 pastas and 2 sauces; cooked to order
Spaghetti, Penne Rigati, Linguini, Spinach Fettuccini, Farfalle
Marinara, Three Cheese, Basil Pesto, Vodka, Spicy Tomato
Served with Hot Pepper, Parmesan Cheeses with Roasted Garlic Bread
\$10.00 per person

ROASTED PRIME RIB OF BEEF

Au jus, Horseradish Sour Cream,
with Assorted Rolls
\$11.00 per person

SHRIMP AND GRITS

Sautéed Shrimp, Aged Cheddar Grits and Tasso Ham Gravy
\$15.00 per person

ROASTED PORK LOIN

Dijon Mustard Sauce Glazed Pineapple and Sweet Onions,
with Assorted Rolls
\$10.00 per person

Raw Bar

Oysters on the Half Shell
Chilled Shrimp, Steamed Mussels and Crab Claws
Market Price

From the Sideboard...

Macaroni and Cheese, Creamed Spinach, Sautéed Seasonal Vegetables, Steamed
Asparagus, Garlic Mashed Potatoes, Sage Stuffing, Wild Rice, Green Beans, Buttered Carrots,
Sweet Potatoes with Marshmallows
Select One - \$5.50 Per Person Select Two - \$8.50 Per Person

A \$95.00 Carver's or Attendant Fee will be applied for each Carver or Attendant.

All Food and Beverage Subject to 20% taxable gratuity and 9% tax.

Bar Service

Super Premium

Kettle One, Bombay Sapphire Gin, Makers Mark Bourbon, Johnny Walker Black
Mount Gay, Crown Royal, Jose Cuervo Tequila

Host Bar \$9.50 each Cash Bar \$ 12.00 each

Premium Brands

Absolut Vodka, Dewars, Bombay Gin, Jack Daniels, Bacardi Rum Silver,
Seagram's VO, Jose Cuervo Especial

Host Bar \$8.50 each Cash Bar \$ 11.00 each

Name Brands

Skyy Vodka, J & B Scotch, Seagram's Gin, Jim Beam Bourbon, Seagram's 7,
Castillo Rum Light

Host Bar \$ 7.50 each Cash Bar \$ 10.00 each

Wines

House Wines - Included on all Banquet Bars
Host Bar \$8.50 each Cash Bar \$ 10.50 each

Beer

Choose up to 5 beers to serve on your bar.

Budwiser
Bud Light
Host Bar \$5.50 each
Cash Bar \$ 7.00 each

Sam Adams
Heineken
Sierra Nevada
Host Bar \$6.50 each
Cash Bar \$ 8.00 each

Corona
Harpoon UFO
Amstel Light
Host Bar \$6.50 each
Cash Bar \$ 8.00 each

Assorted Soft Drinks

Host Bar \$4.00 each
Cash Bar \$5.00 each

Cordials

Amaretto, Bailey's, Drambuie, Frangelico, Kahlua
Host Bar \$10.00 each
Cash Bar \$11.00 each

BEVERAGE PACKAGES

Premium Brands

1st Hour \$17.00 per person - Each Additional Hour \$12.00 per person

Deluxe Brands

1st Hour \$15.00 per person Each Additional Hour \$11.00 per person.

We recommend one Bartender for every (75) Guests. A Bartender Fee of \$100.00 per bartender, is applicable, based on three hours of service. Each additional hour is \$25.00, per bartender, per hour. A cashier fee of \$75.00 will be applied to all cash bars.

All Food and Beverage Subject to 20% taxable gratuity and 9% tax.