

Platinum Reception

Includes

6 hors d'oeuvres, 2 stationary, 2 salads, 2 pastas, 3 entrees, 2 action or 2 carving stations, 1 starch, 1 vegetable, desserts and 1 dessert station

Hors D'oeuvres

(Choose 3 hot 3 cold)

Hot

Cheeseburger Slider
angus cheeseburger slider, brioche bun

Bacon Wrapped Scallop
*dry sea scallop wrapped in apple
bacon*

Homemade Pigs in a Blanket
*100% beef franks wrapped in puff pastry
parmesan cheese w/ dijon mustard*

Mini Crab Cake
*maryland lump crab mean w/
house remoulade*

Beef or Chicken Empanada
*spanish seasoned beef or chicken
In a flaky empanada dough*

Mini Pizza Bites
house made mini pizza

Chicken Satay
marinated chicken w/ a coconut peanut sauce

Asian Pot Stickers
vegetable dumpling w/ sweet chili

Vegetable Samosa
tomatoes & peas w/ thai chili sauce

Mini Beef Wellington
*mini filet mignon, mushroom duxelle
wrapped in a flaky pastry*

Baby Rack of Lamb +\$3pp
w/ dijon herb crusted

Cold

Crostini of Sirloin Horseradish
*thin sliced sirloin of beef on a crostini
topped with horseradish cream sauce*

Classic Shrimp Cocktail
*poached jumbo shrimp w/ house made
cocktail sauce*

Deviled Eggs w/ Caviar
*hardboiled egg w dijon cream topped w/
american caviar*

Curried Chicken Salad
*curried chicken, green apple & gold raisin
served in a savory tart shell*

Stuffed Strawberry
walnut, gorgonzola balsamic syrup

Mozzarella/Tomato Skewer
basil & garlic marinated tomato & bocconcini

Braised Shrimp & Avocado
shrimp avocado puree topped w/ salsa

Hummus Tartar w/ Roasted Pepper
*homemade hummus in a savory shell
topped with marinate red peppers*

Tuna Tartar +\$2
*diced yellowfin tuna, soy sauce
sesame oil, scallions on a crostini*

Smoked Salmon +\$3
*smoked salmon on a blintz
w/ crème fraiche & chive*

Lobster roll +\$3



chopped lobster meat, mayo on a brioche

Salads

(Choice of 2)

Mix Green

mesclun mix, red onion, grape tomato, cucumber

Classic Caesar Salad

romaine lettuce, shaved parmesan, herbed crouton

Cobb Salad

romaine lettuce, grape tomato, diced bacon, hard boiled egg, avocado, crumbled blue cheese

Arugula Salad

baby arugula, roast red & gold beets, crumbled goat cheese

Spinach Salad

baby spinach, pickled red onion, dried cranberry, sliced mushroom, toasted almonds

Stationary

(Choice of 2)

Cheese & Fruit Board

imported & domestic cheeses, fresh & dried fruit, crackers

Antipasto Board

selection of cured meats, marinated olives, roasted red peppers, marinated artichoke hearts, crostini

Meat & Cheese

cured meats, imported and domestic cheese assortment, marinated olives, crostini and toasted pointed point

Mediterranean Board

hummus, babaganosh, roast red peppers, tabouli, toasted pita

Bruschetta Board

tomato mozzarella, tomato red onion, tomato, olive, crostini and toast points

South of the Border

pico de gallo, guacamole, corn & black bean salsa, tortilla chips

Raw Bar

Option 1

jumbo shrimp, little neck clams, oysters

\$18.95pp

Option 2

jumbo shrimp, little neck clams, oysters, lobster tail, crab claws



\$27.95pp

(SUSHI STATION)

assortment of hand rolls & sashimi

(\$\$pp Market Price)

PASTA

(Choice of 2)

Penne Vodka

peas, mushroom, ricotta cheese, prosciutto, shallot

Cavatappi

italian sausage, sundried tomato, broccoli rapa, roast garlic brodo

Tortellini pesto

grape tomato, spinach, crumbled feta cheese

Mushroom Ravioli

wild mushroom, ricotta cheese, tomato basil sauce

Mezza Rigatoni Bolognese

beef, veal & pork in a tomato basil sauce, shaved pecorino romano

ENTREES

(Choice of 3)

Corn Bread Crusted French Cut Chicken

Spinach and Asiago Stuffed Chicken Breast

Horseradish Crusted Icelandic Cod

Pesto Crusted Artic Char

Blackened Mahi Mahi

NY Strip Steak

Filet Mignon

Prime Rib

VEGETABLE

(Choice of 2)

Asparagus Mustard Vinaigrette

Roast Baby Vegetable

(sunburst squash, baby zucchini, tricolor baby carrot)

Curried Cauliflower

Broccoli, garlic and olive oil

Vegetable Medley
(broccoli, red & green peppers, red onion, carrots)

String Beans Almandine

STARCH

(Choose 1)

Whipped Yukon Gold Potato

Roast fingerling Potato

Saffron Rice Pilaf

Mashed Sweet Potato

Potato Au Gratin

Dirty Rice

DESSERT

Fresh Seasonal fruit platter

Assorted Mini Cakes

Cookie plater

Ice Cream Sunday Bar

(Choose 2 Flavors)

Vanilla, Chocolate, Strawberry, Cookies & Cream,

Ice cream Toppings

Chopped Walnuts, Cookie Crumb, Whipped Cream, Maraschino Cherry Assorted Syrup & Sauces

DESSERT STATION

(Choose 1)

Banana Foster Flame bay Station

banana, spiced rum, vanilla ice cream

Crepe Station

*nutella, chocolate pudding, fresh strawberry & banana, orange marmalade, vanilla mousse,
chocolate & caramel sauce, whipped cream*

