

# RECEPTION SUGGESTIONS

## HORS D'OEUVRES AND CANAPÉS

**[Prices Based on 50 Pieces Per Each Selection]**

Passed on Silver Trays by Wait Staff

**Coteghini Sausage**

Baked in Puff Pastry

**Crostini** with Tomato, Basil,  
Garlic and Fresh Mozzarella

**Crostini** with Southwestern Chicken  
And Guacamole

**Crostini** with Dried Tomato Tapenade  
And Goat Cheese

**Vegetable, Chicken or Pork Pot Stickers**

With Soy Ginger Dipping Sauce

**Swedish Meatballs Served in a Rich Sauce**

Accented with Sour Cream

*\$60.00 per selection*

**Sun Dried Tomatoes**

Stuffed with Herbed Goat Cheese

**Grilled Spicy Beef**

Rolled with Crisp Chinese Vegetables

**Scallops Wrapped in Bacon**

**Skewered Thai Peanut Shrimp**

With Chili-Garlic Dipping Sauce

**Grilled Marinated Peach Wrapped in Prosciutto**

With Mascarpone and Fresh Mint

**Seared Sesame Crusted Ahi Tuna**

With Wasabi Aioli

**Coconut Crunchy Shrimp**

*\$85.00 per selection*

**Mushrooms Stuffed**

With Sausage or Crabmeat

**Wild Mushroom Tartlets**

With Smoked Mozzarella

**Indonesian Chicken Satays**

With Spicy Peanut Sauce

**Smoked Salmon Pinwheels**

On Rye Toast

**Spanakopetas**

Spinach and Feta Wrapped in Phyllo

**Asparagus Wrapped**

In Prosciutto and Provolone

**Warm Tartlets of Duck Confit,**

Caramelized Onion Apple and Smoked Cheddar

*\$75.00 per selection*

**Chilled Jumbo Shrimp**

With Two Dipping Sauces

**Baby Lamb Chops**

With Green Peppercorn Dijonnaise

**Miniature Lobster Club Sandwiches**

**Maine Crab Cakes**

With Spicy Avocado on Graufrettes

**Peppered Beef Carpaccio**

On Parmesan Croutons

**Spring Rolls**

With Ginger Dipping Sauce

**Brie & Raspberry Wrapped in Phyllo**

*\$120.00 per selection*

**Shrimp Martini**

Three Jumbo Shrimp atop Cocktail Sauce

*Served in a Martini Glass to Each Guest*

*\$6.95 per person*

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## DISPLAYS

### **Fresh Vegetable Crudités**

With Creamy Blue Cheese and French Onion Dip

*\$2.50 per person*

### **Assortment of Imported and Domestic Cheeses and Fresh Seasonal Fruits**

Served with Baskets of Crackers

*\$3.00 per person*

### **Upgrade to Premium Cheeses**

*Additional \$2.00 per person*

### **Spinach & Artichoke Dip**

Served with Crostini

*\$3.00 per person*

### **Fresh Fruit Display**

Assortment of Fresh Melons and Berries

*\$2.50 per person*

### **Add Yogurt**

*Additional \$1.00 per person*

### **Mini Baguette Sandwiches**

With Premium Italian Meats, Bermuda Onion  
And Roasted Peppers

*\$3.50 per person*

### **Mexican Dip**

Served with Tortilla Chips

*\$3.00 per person*

### **Wheel of Baked Brie**

Baked with Chopped Hazelnuts in Puff Pastry

Served with Sliced Apples and Pears

*\$100.00 - Serves approximately 50 people*

### **Mediterranean**

Pita and Crostini with an Assortment of Toppings to Include (Choose Three):  
Olive Tapanade, Roasted Eggplant Puree, Caponata, White Bean Gratin,  
Mushroom Ragout, Herbed Goat Cheese, Artichoke Gratin and Skordalia

*\$3.00 per person*

### **Antipasto Table**

A Beautiful Garnished Multilevel Display of Italian Specialties Consisting of:  
Colorful Vegetable Crudites with Dipping Sauces, Cascades of Red & White Grapes and Assorted Melons,  
Marinated Wood Roasted Mushrooms, Bowls of Olives Marinated and Plain,  
A Variety of Imported and Domestic Cheeses, Warm Roasted Garlic Artichoke Spread,  
Bowls of Marinated Roasted Peppers and Baskets of Assorted Italian Breads

*\$7.00 per person*

### **Additional Antipasto Table Items:**

Assorted Italian Salamis, Cappacola, and Prosciutto

Wood Grilled Vegetables with Balsamic Vinaigrette and Fresh Mozzarella

Mini Baguette Sandwiches with Premium Italian Meats, Bermuda Onion, and Roasted Peppers

*\$1.50 per person per addition*

Prices do not include a 19% Service Charge and 8% NYS Sales Tax.  
Prices are subject to change.