

proof of the pudding

RECEPTION SELECTIONS

SEAFOOD

Minimum of 50

CRAB RANGOON POT STICKERS

2.95 per piece

COCONUT FRIED SHRIMP WITH KOREAN SPICY PINEAPPLE DIPPING SAUCE

3.75 per piece

BACON WRAPPED SCALLOPS

3.25 per piece

MINIATURE MARYLAND LUMP CRAB CAKES WITH SPICY CAJUN REMOULADE SAUCE

2.95 per piece

GINGER SEARED SCALLOPS WITH THAI SLAW

3.50 per piece

PASTA & VEGETARIAN

Minimum of 50

FRIED CHEESE RAVIOLI WITH MARINARA SAUCE

1.85 per piece

ORIENTAL VEGETABLE SPRING ROLLS WITH SWEET AND SOUR SAUCE

1.85 per piece

SPINACH AND ARTICHOKE DIP WITH SALSA, TORTILLA CHIPS AND PITA POINTS

3.95 per person

SPANIKOPITA

Spinach and Feta Cheese in Phyllo Triangles

2.25 per piece

MINIATURE VEGETABLE QUESADILLA

2.25 per piece

BRIE WITH ALMOND AND PEAR PHYLLO CRISPS

2.75 per piece

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RECEPTION SELECTIONS

HOT HORS D'OEUVRE SELECTIONS

Minimum of 50

BEEF

THAI SPICED MEATBALLS

2.25 per piece

MINIATURE BEEF WELLINGTONS

3.95 per piece

MINIATURE ANGUS BEEF SLIDERS

2.95 per piece

JAVA BBQ BEEF SKEWERS

3.95 per piece

CHICKEN

2 WAY CHICKEN WINGS, SMOKY BBQ AND TANGY TERIYAKI

2.95 per piece

CHICKEN SATAY WITH A BASIL AND PEANUT THAI SAUCE

2.95 per piece

SOUTHERN STYLE CHICKEN STRIPS SERVED WITH CLOVER-HONEY MUSTARD SAUCE AND SPICY BBQ SAUCE

2.95 per piece

SANTA FE SMOKED CHICKEN QUESADILLAS

2.95 per piece

LAMB & PORK

NEW ZEALAND LAMB "LOLLIPOPS" WITH A SESAME ORIENTAL CITRUS GLAZE

6.95 per piece

ROASTED SLICED PORK ON A PRETZEL ROLL

2.95 per piece

PULLED PORK SLIDERS WITH PEACH BBQ

2.95 per piece

SOUTHERN STYLE SPICY SAUSAGE DIP WITH CRISPY TORTILLA CHIPS

3.95 per person

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RECEPTION SELECTIONS

CHILLED HORS D'OEUVRE SELECTIONS

Minimum of 50

**DOMESTIC AND IMPORTED CHEESE BOARD WITH GOURMET CRACKERS,
GARNISHED WITH FRESH FRUIT & BERRIES**

5.95 per person

SLICED SEASONAL FRUIT AND BERRIES

3.95 per person

**FRESH GARDEN VEGETABLE CRUDITÉS WITH CHOICE OF BLEU CHEESE
OR BUTTERMILK RANCH SAUCE**

3.95 per person

**ANTIPASTO DISPLAY WITH CURED ITALIAN MEATS, IMPORTED CHEESES,
GRILLED & PICKLED VEGETABLES AND ASSORTED ITALIAN BREADS**

4.95 per person

JUMBO SHRIMP WITH COCKTAIL SAUCE

3.95 per piece

SOUR CREAM, GUACAMOLE, QUESO AND SALSA WITH TORTILLA CHIPS

3.95 per person

COCONUT SHRIMP MARTINI

with Coconut Shrimp and Black Bean and Corn Salsa

6.95 per piece

HUMMUS WITH PITA POINTS

3.95 per person

ROASTED TOMATO BRUSCHETTA

3.95 per person



RECEPTION SELECTIONS

CHEF ATTENDED STATIONS

Minimum of 50

PASTA, PASTA, PASTA

CHOICE OF (2) PASTAS: CHEESE RAVIOLI, PENNE, FARFALLE, FETTUCCINI, TRI-COLORED CHEESE TORTELLINI

Choice of (2) Sauces: Bolognese, Alfredo, Clam Sauce,
Marinara, Pesto or Garlic & Oil

Accompanied with Freshly Grated Parmigiano Reggiano Cheeses,
Crusty Italian Breads, Fresh Garlic, Scallions, Crushed Red Peppers,
Olive Oil and Garlic Bread Sticks

7.95 per person

Add:

Grilled Chicken 2.95 per person

Gulf Shrimp 3.95 per person

Italian Mini Meatballs 2.95 per person

Please add a Culinary Fee of 100.00 per Pasta Station

ORIENTAL STIR-FRY

JULIENNE OF ORIENTAL STYLE VEGETABLES WITH GARLIC, FRESH GINGER AND SCALLIONS, STEAMED JASMINE OR FRIED RICE

7.95 per person

Add:

Grilled Chicken 2.95 per person

Beef 3.95 per person

Gulf Shrimp 3.95 per person

Scallops 4.95 per person

Please add a Culinary Fee of 100.00 per Stir-Fry Station

MEDITERRANEAN BAR

SLICED BAGUETTE BREADS, ASSORTED ITALIAN CRACKER BREADS, CRISSINI, FOCACCIA, BRUSCHETTA, IMPORTED OLIVE TAPENADE, BABAGHANOUSH, HUMMUS, PESTO AND WILD MUSHROOM SPREAD

10.95 per person

Stations Only available as an addition to a Dinner or Reception Menu

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RECEPTION SELECTIONS

CHEF ATTENDED STATIONS (cont.)

FAJITA BAR

THINLY SLICED GRILLED BEEF AND CHICKEN BREAST, WARM FLOUR TORTILLAS, SHREDDED LETTUCE, CILANTRO, DICED TOMATOES, JALAPEÑO PEPPERS, GUACAMOLE, SALSA, SOUR CREAM, CHEDDAR CHEESE, DICED BLACK OLIVES AND TORTILLA CHIPS

10.95 per person

Add Queso for an additional 2.95 per person

Please add a Culinary Fee of 100.00 per Fajita Station

MAKE YOUR OWN SMASHED POTATO

YUKON GOLD WHIPPED MASHED POTATOES, BACON BITS, SOUR CREAM, CHEDDAR CHEESE, SCALLIONS, STEAMED BROCCOLI FLORETS AND WHIPPED BUTTER SERVED IN A POTATO SKIN

10.95 per person

SWEET POTATOES WITH CANDIED WALNUTS AND BROWN SUGAR

Additional 3.95 per person

TATER TOTS WITH KETCHUP, MUSTARD, CHILE CON CARNE & SPICY CHEESE SAUCE

Additional 5.95 per person

Please add a Culinary Fee of 100.00 per Potato Station

TACO BAR

TACO BAR SEASONED GROUND BEEF, MARINATED SLICED CHICKEN, SHREDDED LETTUCE, CHEDDAR CHEESE, DICED TOMATOES, SOUR CREAM, GUACAMOLE, SALSA, TORTILLA CHIPS AND TACO SHELLS WITH SPANISH RICE AND REFRIED BEANS

10.95 per person

Add Queso for an additional 2.95 per person

Please add a Culinary Fee of 100.00 per Taco Station

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RECEPTION SELECTIONS

CARVING STATIONS

MARINATED TENDERLOIN OF BEEF WITH TRUFFLED DEMI-GLACE

295.00 Serves 30

GLAZED CLOVER HONEY HAM WITH TROPICAL FRUIT CHUTNEY

250.00 Serves 60

ROAST TURKEY BREAST WITH CRANBERRY FRUIT RELISH

200.00 Serves 40

PORK TENDERLOIN WITH A GEORGIA PEACH RUB

200.00 Serves 40

TOP ROUND OF BEEF WITH AU JUS AND HORSERADISH CREAM

325.00 Serves 85

HOUSE SMOKED PORK WITH REGIONAL BBQ SAUCE

425.00 Serves 100

All Carving Stations are served with Demi Rolls, Sweet Potato Biscuits and Appropriate Condiments

SWEET OR SAVORY CREPE STATION

CREPES WITH CHOICE OF SWEET OR SAVORY FILLINGS

7.95 per person

Sweet

Cream Cheese Spread, Fruit Compote, Chocolate Sauce, Peanut Butter, Brown Sugar, Cinnamon, Nutmeg, Bananas, Berries, Whipped Cream and Warm Maple Syrup

Savory

Mushrooms, Spinach, Tomatoes, Artichokes, Bechamel Cheese Sauce

Please add a Culinary Fee of 100.00 per Station

Stations Only available as an addition to a Dinner or Reception Menu

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RECEPTION SELECTIONS

SWEET SELECTIONS

Minimum of 50

**CHOCOLATE FONDUE WITH STRAWBERRIES, POUND CAKE BITES, MARSHMALLOWS,
BROWNIE SQUARES, CREAM PUFFS AND RICE CRISPY TREATS**

5.70 per person

CHOCOLATE COVERED STRAWBERRIES

3.45 per piece

ASSORTED RICH CHOCOLATE TRUFFLES

3.45 per person

MINIATURE ASSORTED CHEESECAKES

4.70 per person

FRESH FRUIT TARTS

3.70 per piece

ASSORTED PETIT FOURS AND FINGER DESSERTS

4.70 per person

MINIATURE DESSERT PARFAITS

**ASSORTED: RASPBERRY WHITE CHOCOLATE, RASPBERRY LEMON,
CHOCOLATE MOUSSE AND CARAMEL**

4.90 each/2 per person

MINIATURE CUPCAKES

CHOCOLATE, CARROT, CHOCOLATE PEANUT BUTTER, COCONUT AND RED VELVET

4.70 per person/2 per person

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RECEPTION SELECTIONS

GOURMET FLAVORED COFFEE BAR

FRESH BREWED COFFEE, DECAFFEINATED COFFEE, HOT CHOCOLATE
AND SPECIALTY TEAS

FRENCH VANILLA, HAZELNUT AND REGULAR CREAM

FLAVORED COFFEE SYRUPS

CHOCOLATE SHAVINGS

WHIPPED CREAM

CINNAMON AND NUTMEG

8.95 per person

Upgrade your coffee bar to include various liquors.