



# Cocktail Party Reception

*For Parties of 50 or more Guests*

## ***1 Hour Butler Passed Hors d'oeuvres***

(Select Five)

Mozzarella Caprese Skewers (v)  
Foraged Mushroom and Goat Cheese Bruschetta (v)  
Quiche Lorraine Tartlets  
Tomato, Artichoke and Basil Bruschetta (v)  
Chicken Yakitori Skewers  
Beef Barbacoa Taquitos  
Edamame Dumplings *with Ginger-Soy Dipping Sauce* (v)  
Coney Island Franks *with Deli Style Mustard*  
Braised Shortrib & Manchego Cheese Empenadas  
Miniature Spanikopita (v)  
Raspberry, Almond & Brie Phyllo Rolls (v)

## ***Reception Stations***

*displayed for 1 1/2 hours*

### **Cold Display**

(Select 1)

Garden Crudités *Chilled Raw Seasonal Vegetables, Blue Cheese Dip and Ranch Dip*  
Cheese Display *Chef's Assortment of Domestic and Imported Cheeses, Red grapes, Candied Nuts, Assorted Crackers*  
Mezze Station *Hummus, Tzatziki, Marinated Tomatoes, Grilled Vegetables, Crostini and Pita Chips*  
Antipasti Station *Coppa, Salami, Soppresata, Pepperoni, Ciliegine Mozzarella, Provolone, Roasted Peppers, Marinated Artichokes, Assorted Olives, Hearth Baked Breads & Breadsticks (\$3 supplement)*

### **Salad Station**

(Select 2)

Classic Caesar Salad *with Garlic Croutons*  
Garden Greens Salad *with Cucumber, Tomatoes and Carrots*  
Arugula & Endive Salad *Strawberries, Almonds, Goat Cheese, lemon Vinaigrette*  
Fresh Mozzarella and Tomatoes *with Basil and Olive Oil*

### **Pasta Station**

(Select 2)

*Served with Italian Breads, Grated Parmesan and Crushed Red Pepper*  
Orecchiette Pasta *with Sausage and Broccoli Rabe*  
Fusilli Carbonara *with Bacon, Peas, Parmesan and Cream*  
Penne Pasta *with Vodka Sauce*  
Eggplant Rollatini *with Marinara Sauce and Fresh Basil*  
Mezze Rigatoni Pasta *Creamy Sausage Bolognese*  
Bowtie Pasta *With Foraged Mushrooms, Leeks and Mascarpone*  
Four Cheese Tortellini *Pesto Cream, Parmesan and Pine Nuts*  
Ham and Pea Macaroni and Cheese

### **Carving Station**

(Select 1)

*Served with Dinner Rolls*  
Roast Virginia Ham *Whole Grain Honey Mustard Sauce*  
Roasted Turkey Breast *Cranberry-Orange Relish*  
House Smoked Turkey Breast *BBQ Glaze*  
Mustard & Herb Crusted Pork Loin *Mustard-Madeira Jus*  
Roast Filet Mignon *Horseradish Crème Fraiche (\$5 Supplement)*

### **Dessert Station**

Freshly Baked Cookies and Brownies  
Fresh Brewed Coffee and Specialty Teas

*\$55 per person. Minimum 50 Guests*

Prices do not include 20% Service Charge or NJ Sales Tax

# Cocktail Reception Additions

## *Enhancements for Carving Station*

Creamy Parmesan Polenta ~ Sweet Potato Puree ~ Garlic Mashed Potato ~ Grilled Asparagus  
Sautéed Green Beans Almandine ~ Creamy Spinach ~ Roasted Baby Potatoes  
*Additional \$3 per guest / per item*

## *Risotto Bar*

Parmesan and Saffron Risotto  
Toppings Bar including: Wild Mushrooms, Roasted Asparagus, Roasted Butternut Squash,  
Shaved Parmesan Cheese, Scallions, Chopped Herbs, Smoked Bacon  
*Additional \$12 per guest*

## *Asian Station*

Assorted Steamed Dumplings and Potstickers, Vegetable Spring Rolls,  
Chicken or Beef Yakatori Skewers, Vegetable Lo Mein, Vegetable Tempura,  
Fried Noodles with Assorted Dipping Sauces. Fortune Cookies  
*Additional \$15 per guest*

## *Italian Station*

Traditional Caesar Salad, Mussels Marinara or White Wine and Garlic,  
Sautéed Shrimp Fradiavolo or Scampi, Chicken Parmesan or Marsala, Toasted Garlic Bread  
*Additional \$20 per guest*



## *Ice Cream Sundae Bar*

Chocolate and Vanilla Ice Cream, Chocolate Syrup, Butterscotch, Wet Walnuts,  
Maraschino Cherries, Rainbow & Chocolate Sprinkles  
*Additional \$7.50 per guest*

## *Assorted Pastries*

Chef's Selection of Miniature Pastries  
*Additional \$6.50 per guest*