

RECEPTION MENU

HORS D'OEUVRES

Cold

Eggplant Caviar on Pita Chips
Yellow-Fin Tuna Tartar on Cucumber Cup
Smoked Salmon, Pumpernickel Bread, Honey Dijon
Grapes with Gorgonzola & Walnut Crust
Ripe Honeydew Melon and Parma Ham
Herbed Goat Cheese in Endive Leaf
Mini Filet on Toast Horseradish Cream
Mini Tomato and Mozzarella
Mini Beef Carpaccio on Whole Wheat Toast

Hot

Vietnamese Vegetable Spring Roll, Sweet Sour Glaze
Greek Spanikopita
Mini Cheese, Mushroom and Truffle Pizza
Mini Croque-Monsieur, Black Forest Ham, Aged Gruyère and Béchamel
On Pain De Mie
Potato Truffle Croquette
Mini Crab Cakes with Lime-Ancho Remoulade
Wild Mushroom "Vol-Au-Vent"
Bacon Wrapped Scallop with Cherry Pepper Sauce
Mini Shepherds Pie

\$30 per person for one hour

\$10 for every additional hour

**18% Service Charge and 8.375 % Sales Tax will be added on above prices
(All prices subject to change)**

Full Reception Menu 6/5/06

RECEPTION STATIONS

(all prices are based on one hour)

Roasted Tenderloin of Beef with Green Peppercorn Sauce

\$21 per person

Chef Fee \$150

Roast Rack of Lamb Au Jus

Stuffed Leg Lamb with Polenta Croutons and Pinot Noir Sauce

\$21 per person

Chef Fee \$150

Whole Roast Turkey with Stuffing and Natural Gravy

Carved To Order

\$12 per person

Chef Fee \$150

Smoked Salmon

Whole Side of House Smoked Salmon

Served with Cucumber Salad, Traditional Condiments and Black Breads

\$14 per person

Iced Seafood Bar

An Assortment of Jumbo Shrimps, Bluepoint Oysters, Crab Claws, Alaskan King Crab
and Littleneck Clams with Cocktail and Brandy Sauce

\$28 per person

Pasta Station

Made to order with Penne Pasta, Marinara, Alfredo and Pesto Sauces

Sun-Dried Tomatoes, Smoked Chicken and Wild Mushrooms

Served with Garlic Bread

\$14 per person

Chef Fee \$150

Crudités

Baskets of Crisp Garden Vegetables Served with Assorted Dips

\$12 per person

International Cheese & Fruit Display

Sliced Seasonal Fruits, Assorted Crackers and Breads

\$11 per person

Our catering staff can assist you with additional stations such as
Seasonal Risotto, Caviar and Sushi

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Full Reception Menu 6/5/06

FULL OPEN BAR

Offering Premium Liquor, Sparkling Wine,
Red and White Wine, Beer, Soft Drinks
and Mineral Water
One Hour \$24 per person
(Each additional hour \$10 per person)

CHAMPAGNE BAR

Offering a Selection of Sparkling Wine, Champagne,
Soft Drinks and Mineral Water
One Hour \$21 per person
(Each additional hour \$8 per person)

WINE AND BEER

Offering a Tasting of Red and White Wine and Sampling of
Imported Domestic Beers and Soft Drinks
One Hour \$20 per person
(Each additional hour \$5 per person)

CONSUMPTION

Cocktails at \$9 per Drink
Selection of Red and White Wine at \$35 per Bottle
Domestic Beers at \$5 per Bottle
Imported Beers at \$6 per Bottle
Juices at \$4 each
Assorted Sodas at \$3.50
Mineral Water at \$4.00 per Bottle

Our wine list is available for dinner and is charged on consumption
An 8.375% New York State sales tax is applicable to all food and beverage
An 18% service charge is applicable to all food and beverage
Other options and themed Bars are available and charged accordingly
The set up charge includes one bartender
Each additional bartender is \$100

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