

## Wedding Cocktail Reception

Items are priced per piece

Hors d'oeuvres may be selected in orders of 50 pieces

### Hot Hors d'Oeuvres

Stuffed Mushrooms with Sausage and Fontina Cheese	\$1.75
Stuffed Mushrooms "Vegetarian" Duxelle, Craisins and Pine Nuts	\$1.75
Phyllo Cups with Seafood Cake Stuffing	\$2.50
Mini Vegetarian Spring Rolls	\$2.00
Chicken Satay with Thai Peanut Sauce	\$2.75
Beef Satay with Thai Peanut Sauce	\$2.75
Mini Chicken and Cashew Spring Rolls	\$3.00
Scallops Wrapped in Bacon	\$3.00
Jumbo Shrimp in Garlic Butter	\$3.25
Tempura Shrimp with Ginger Scallion Dip	\$4.00
Maryland Style Crab Cakes with Roasted Pepper Aioli	\$3.50
Fried Oysters with Wasabi Cream	\$4.00
Seafood Cakes with Lobster Sauce	\$3.75
Lamb Lollipops – Mini Lamb Chops with Black Muscat Sauce	\$5.00
Mini Potato Latkes with Smoked Salmon and Garnishes	\$3.25
Steamed Shomai Dumplings, Tamari dip	\$2.50
Lemon Chicken Skewers	\$2.75
Georgia Chicken "Pecan Crusted" with Peach Sauce	\$2.75
Baked Clams Casino, Topped with Bacon and Herb Butter	\$3.50
Spanikopita, Spinach and Feta Phyllo Triangles	\$1.75

### Cold Hors d'Oeuvres

Fresh Tomato Bruschetta	\$1.75
Belgian Endive with Chevre Cheese, Grape and Pistachio Garnish	\$2.50
Stuffed Euro Cucumber with Smoked Salmon Cream Cheese	\$3.00
Jumbo Chilled Shrimp Cocktail	\$3.75
Oyster Shooters with Bloody Mary Sauce	\$3.75
<u>Gourmet Canape Cups (select from below)–</u>	\$4.00
Summer Roll with Seaweed Salad and Orange Ginger Sauces	
Grilled Vegetables with Fire Roasted Red Pepper, Feta Dip	
Grilled Pineapple and Mango with Fruit Relish	

**One Hour Unlimited Hors D'Oeuvres (choice of 4 from above) \$13.00 Per Person**

*All Wedding Guarantees are Due 7 Business Days Prior to the Event*

*All food and beverage, meeting room rental, and audio-visual equipment are subject to a taxable 19% administrative fee and 7% Local and Mass Sales Tax (tax rate is subject to change). The 19% taxable administrative fee does not represent a tip or service charge for wait staff employees, service employees or service bartenders. These employees are compensated by being paid a higher hourly rate.*

### Stationary Displays

<i>Hot Artichoke and Spinach Dip</i> <i>served with Toasted Crostini</i>	<i>Serves 40 people</i>	<b>\$80.00</b>
<i>Baked Brie with a Fig and Port Wine Drizzle</i> <i>served with Toasted Crostini and Bread Sticks</i>	<i>Serves 40 people</i>	<b>\$80.00</b>
<i>Hot Deviled Crab Dip served with Toasted Crostini</i>	<i>Serves 40 people</i>	<b>\$100.00</b>
<i>Mezza Platter</i> <i>Hummus, Babaganoush, Feta Cheese, Kalamata Olives, and Pita Chips</i>		<b>\$4.00 Per Person</b>
<i>International Cheese Table and Crudités Basket</i> <i>Served with Assorted Crackers and Toasted Crostini</i>		<b>\$9.00 Per Person</b>

### Just For Fun Hors d'Oeuvres

<i>Fried Jalapeño Poppers with Ranch Dip</i>	<b>\$1.50</b>
<i>Fried Chicken Wings with Honey Mustard Dip or BBQ Sauce</i>	<b>\$2.00</b>
<i>Chicken Fingers</i>	<b>\$3.00</b>
<i>Potato Skins</i>	<b>\$2.50</b>
<i>Mozzarella Sticks with Marinara Sauce</i>	<b>\$2.25</b>
<i>Vegetable Risotto Cakes with Marinara Sauce</i>	<b>\$2.50</b>
<i>Tempura Fried Vegetables</i>	<b>\$1.75</b>

### Pizzas

<i>Tomato and Cheese Pizza, with tomato sauce and Mozzarella cheese</i>	<b>\$14.99</b>
<i>Veggie Pizza, with peppers, tomato, onions, mushrooms, herbs &amp; cheese</i>	<b>\$15.99</b>
<i>Pepperoni Pizza</i>	<b>\$15.99</b>
<i>Sausage Pizza</i>	<b>\$15.99</b>
<i>Mushroom Pizza</i>	<b>\$15.99</b>
<i>Onion Pizza</i>	<b>\$15.99</b>
<i>Mushroom and Onion Pizza</i>	<b>\$15.99</b>

*Each Fresh-Baked Pizza is 16" and is cut into 8 slices*

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# Cocktail Reception Beverages

*Drink Prices – Based on a Per Drink Basis*

<i>House Brand Liquor</i>	\$7
<i>Premium Brand Liquor</i>	\$8
<i>Top Premium Brand Liquor</i>	\$9
<i>House Wine</i>	\$7
<i>Domestic Beer</i>	\$5
<i>Premium Beer</i>	\$6
<i>Non-Alcoholic Beer</i>	\$5
<i>Sodas</i>	\$2
<i>Bottled Waters</i>	\$3
<i>Cordials</i>	\$8

**Premium Brands:** Stolichnaya, Absolut, Beefeater, Bacardi, Captain Morgan, Cuervo Gold, Mt. Gay Rum, Myers Dark Rum, Canadian Club, Tangueray Gin, Jim Beam, Jack Daniels, Dewar's, J&B

**Top Premium:** Johnny Walker Black, Grey Goose, Ketel One, Tangueray 10, Crown Royal, Makers Mark Bourbon

**Cordials:** Baileys, Kahlua, Amaretto, Gran Marnier      **Chocolate Cordial Cups:** \$4

**Domestic Beers:** Budweiser & Budweiser Light

**Premium Beers:** Corona, Heineken, Amstel Light, Michelob Ultra, Samuel Adams, Bass

## ***Please ask us about our famous MARTINI ICE LUGE***

*Spirit is poured in through the top of an Ice Sculpture passes through the ice via a specially drilled hole and is caught in a glass at the end of its journey*

*Specialty Tropical Blender Drinks and Signature Martinis are also available*

***Please allow us to order your Favorite Brand in Advance.***

***Our sommelier is pleased to offer suggestions for wine and beverage pairings to accompany your menu.***

***A \$100 Bartender Fee for each Bartender applies. (1 Bartender per 100 Guests)***

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