

## Wedding Cocktail Reception

Hot and Cold Items are Priced per 50 pieces

### **Hot Hors d'Oeuvres**

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| Stuffed Mushrooms with Sausage and Fontina Cheese              | \$70.00  |
| Stuffed Mushrooms "Vegetarian" Duxelle, Craisins and Pine Nuts | \$70.00  |
| Fried Jalapeno Poppers with Ranch Dip                          | \$70.00  |
| Fried Chicken Wings with Honey Mustard Dip or BBQ Sauce        | \$75.00  |
| Spinach and Feta Filos (Spanikopita)                           | \$80.00  |
| Filo Cups with Seafood Cake Stuffing                           | \$90.00  |
| Mini Vegetarian Spring Rolls                                   | \$100.00 |
| Chicken Satay with Thai Peanut Sauce                           | \$125.00 |
| Baked Clams Casino, Topped with Bacon and Herb Butter          | \$130.00 |
| Beef Satay with Thai Peanut Sauce                              | \$130.00 |
| Mini Chicken and Cashew Spring Rolls                           | \$130.00 |
| Scallops Wrapped in Bacon                                      | \$130.00 |
| Mini Potato Latkes with Smoked Salmon and Garnishes            | \$130.00 |
| Steamed Shomai Dumplings, Tamari dip                           | \$110.00 |
| Lemon Chicken Skewers  | \$125.00 |
| Georgia Chicken "Pecan Crusted" with Peach Sauce               | \$125.00 |

### **Cold Hors d'Oeuvres**

|  |         |
|--|---------|
| Fresh Tomato Bruschetta  | \$60.00 |
| Belgian Endive with Chevre Cheese, Grape and Pistachio Garnish | \$80.00 |
| Stuffed Euro Cucumber with Smoked Salmon Cream Cheese          | \$90.00 |

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

### **Signature Hors d'Oeuvres**

|   |          |
|---|----------|
| Jumbo Chilled Shrimp Cocktail                       | \$150.00 |
| Oyster Shooters with Bloody Mary Sauce              | \$150.00 |
| Jumbo Shrimp in Garlic Butter                       | \$150.00 |
| Tempura Shrimp with Ginger Scallion Dip             | \$150.00 |
| Maryland Style Crab Cakes with Roasted Pepper Aioli | \$165.00 |
| Fried Oysters with Wasabi Cream                     | \$150.00 |
| Seafood Cakes with Lobster Sauce                    | \$175.00 |

### **Stationary Displays**

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|---|-------------------|
| Mascarpone Cheese Cake with Craisins and Apricots, Toasted Crostini<br>Serves 30-40 people                | \$75.00           |
| Baked Brie with a Fig and Port Wine Drizzle; Served<br>with Toasted Crostini and Bread Sticks. Serves 40+ | \$75.00           |
| Mezza Platter<br>Hummus, Babaganoush, Feta Cheese, Kalamata Olives, and Pita Chips                        | \$3.00 Per Person |
| International Cheese Table and Crudités Basket  | \$8.00 Per Person |

ALL WEDDING GUARANTEES ARE DUE 7 DAYS PRIOR TO THE EVENT  
All Food and Beverage Items Listed Above are Subject to a 19% Administrative Fee and a 5% State Tax  
Prices Subject to Change