Cocktail Hour Hors D’oeuvres
Please select two trays passed Hors d’oeuvres
*All starred Hors D’oeuvres are available for an additional charge

Succulent Stuffed Mushroom Caps
Mushrooms stuffed with your choice of grilled chicken or vegetarian style
White wine, mixture of cheeses, and fresh herbs

Delectable Crab Cakes*
Maryland crab with red and green peppers, onions, carrots, and Roulade sauce

Peeled Cold Shrimp Shooters*
Jumbo shrimp with tangy Cocktail sauce

Spicy Mango Lime Grilled Shrimp Skewer*
Marinated shrimp on a skewer drizzled with cilantro olive oil

Bruschetta
Toasted rounds of baguette topped with fresh tomato, basil, olive oil, garlic and herbs
or
*Greek Style bruschetta with tomato, feta cheese, and kalamata olives

Chicken or Beef Teriyaki Skewers
Skewers of baked chicken or beef with teriyaki sauce

Italian Meatballs
Ground veal seasoned with Italian herbs and Parmesan cheese served with classic Marinara sauce

Caprese Skewer
Fresh mozzarella, grape tomato, cheese tortellini and white balsamic basil drizzle

Assorted Gourmet Cheese Display
Domestic and imported cheese arrangement served with gourmet crackers and garlic herb crostini

Seasonal Fresh Fruit Skewers
Fresh seasonal fruit served on skewers

Crudité Tray Presentation
Array of fresh vegetables, roasted peppers and olives served with artichoke and caramelized onion dip
Reception Main Entrée Selections
Please select two main entrees, one starch, and one vegetable
All entrees are served with our Chardonnay salad, fresh baked bread, and butter
(Chardonnay Salad includes mixed greens, brandied cherries, goat cheese, candied pecans tossed in our homemade Chardonnay vinaigrette)
*All starred Main Entrees are available for an additional charge

Grilled Tri Tip
Marinated in red wine, onions, garlic and fresh herbs topped with a rosemary scented beef Demi-glaze

Rib Eye Steak*
Grilled to perfection, topped with Shiitake mushrooms and English brown sauce

Slow Roasted Prime Rib*
Tender prime rib au jus traditional horseradish sauce

Chicken Piccata
Sautéed with shallots and capers finished with a lemon caper sauce

Chicken Florentine
Chicken breast stuffed with spinach, ricotta Cheese, Beurre blanc sauce

Roasted Chicken Marsala
Breast of chicken sautéed with onions, mushrooms and herbs

Grilled Atlantic Salmon
Marinated in white wine, lemon juice, mint, fresh herbs, topped with mango citrus sauce

Fresh Baked Bass
Marinated eight hours in savory wine, garlic, olive oil and fresh herbs baked to golden brown drizzled with caper sauce

Vegetarian Option

Penne Pasta with Fresh Vegetables
Penne pasta with grilled zucchini, yellow squash, Portobello mushrooms, cheese, sautéed onions and garlic

Accompaniment

Mashed Potatoes
Au Gratin Garlic Mashed Potatoes
Fingerling Potatoes
Rice Pilaf
Tuscan Herb Rice
Wild Rice Pilaf
Saffron Long Grain Rice
Seasonal Roasted Vegetables
Wine Country Vegetables
Baby Carrots
Fresh Asparagus Spears
Provencal Green Beans
Prosciutto Broccoli

Optional main entrees are available upon chef consultation for additional fees
Dessert Options

Cheesecake Bar $6.50 per person
Choose (3) flavors
NY Style, Godiva, Crème Brulee, Pecan Turtle, White Chocolate Raspberry or Raspberry Mango

Assorted Dessert Bar $5.75 per person
Cheesecake Bites, Petit Fours, Mini Chocolate Eclairs, Mini Cream Puffs, Dessert Bars, Cake Pops, and Cookies

Cake Truffles $4.00 per person
Salted Caramel, Carrot, Lemon Drop, Red Velvet and Smores

Donut Bar, Wall, Cased or Late Night Eats $5.75 per person
Glazed, Glazed with Jelly, Frosted with Sprinkles, Chocolate Iced, Old Fashion, Maple Cruller, Chocolate Cruller and Chocolate Cake

Candy Bar Variety of candies and treats $6.00 per person Solid Candy Color $6.50 per person
Flavors include: Pixie Stix, Gum Balls, Gummi Bears, Salt Water Taffy, Licorice, Yogurt Covered Pretzels, Jaw Breakers, Lollipops, Gourmet Puffed Candy, Chocolate Candies