

COCKTAIL RECEPTION MENU



YOUR GUESTS ARE GREETED WITH THE FOLLOWING

INTERNATIONAL FRUIT & CHEESE PLATTER

An Array of Sliced Fruit with Imported & Domestic Cheeses
Served with Sliced, Crusty French Bread & Crackers

VEGETABLE CRUDITE PLATTER

Assorted Vegetables with Buttermilk Chive & Blue Cheese Dips



BUTLER-PASSED HORS 'D OEUVRES



Select Four (4) Options

Boneless Buffalo Wings
Blue Cheese Dip

Potato, Bacon
& Cheese Croquette

Petite Meatballs
Marinara

Turkey Club Roulade

Spanakopita

Pita Chip with Hummus

Bruschetta Diced Tomato,
Fresh Mozzarella & Basil

Franks in a Blanket

Chicken Satay

Vegetable Spring Rolls

Cheese Empanada
Serrano Chile & Green Olives

Potato Pancakes
Chive Cream

Smoked Swiss & Bacon Cup

Apple Chutney & Brie Phyllo Dough

Sausage Stuffed Mushrooms

Cucumber Cup
Boursin & Hummus

Chicken & Cashew Spring Roll

Arancini Roasted Pepper Coulis



PASTA STATION

Choice of Two (2) Served in Gleaming Chaffing Dishes
(Uniformed Attendant for additional charge of \$95)

A la Vodka * Bolognese * Pesto Cream

Chicken Margarita * Marinara * Filetto D' Pomodoro

Arrabbiata * Alfredo * Puttanesca

Pasta Choices: Penne * Mezza Rigatoni* Farfalle * Orecchiette *



DESSERT COURSE

Choice of One

Personalized Occasion Cake

or

Assorted Cookies & Cakes



Beverages

Served with Blend Coffee, Decaffeinated Coffee & Deluxe Selection of Teas
Assorted Diet & Regular Sodas

3 Hour Function

4 Hour Function

Platter & Station Additions & Upgraded Butler Passed Hors d' Oeuvres Available.

BAR ADDITIONS

(Please see Banquet Beverage Menu for Details & Pricing)

Limited Open Bar (Beer & Wine)

House Brand/Premium/Ultra-Premium Open Bar

Hosted Cash Bar & Cash Bar

++ Prices are subject to a 20% Administrative Fee and a NYS Sales Tax.

The Administrative Fee is used to offset the administration of the Event.

The fee is not a gratuity and will not be distributed to employees who provide service to the guests as such.

Staff Gratuities are not included and are at your discretion.