

Receptions & Socials

Price Per Person

\$14.99 Package

Category A-3
Category B-3 OR
Category C-1

Category A-2
Category B-3
Category C-2

\$16.99 Package

Category A-3
Category B-3 OR
Category C-2

Category A-2
Category B-4
Category C-2

\$18.99 Package

Category A-3
Category B-3 OR
Category C-2
Category D-1

Category A-3
Category B-2
Category C-2
Category D-2

\$20.99 Package

Category A-2
Category B-3 OR
Category C-3
Category D-2

Category A-2
Category B-4
Category C-2
Category D-2

\$26.99 Package

Category A-3
Category B-5
Category C-3
Category D-2

\$31.99 Package

Category A-3
Category B-4
Category C-2
Category D-2
Carved Meat or Sauté

All Prices Based on Elegant Disposable Serviceware. Add \$2.00 per person for Glass or China
Sales Tax and Service Charge Apply

Carved Meats and Sauté Stations

Turkey Breast	\$2.50 per person
Baked Honey Glazed Ham	\$2.50 per person
Prime Rib of Beef	\$4.50 per person
Beef Tenderloin	\$5.50 per person
Pork Tenderloin	\$3.00 per person
Leg of Lamb	\$6.50 per person
Roast Beef	\$3.50 per person
Pasta Sauté Station (2 Sauces & 6 Ingredients)	
Fajita Sauté Station (Chicken & Beef, Peppers & Onions, Toppings)	

These Stations Require Additional Attendants at \$20.00 per hour

Category A

Avocado-Feta Spread with Blue Corn Chips
Sundried Tomato-Pesto Cheese Spread with Crackers
Gorgonzola Cheese Spread Topped with Walnuts and Sundried Cranberries with Crackers
Smoked Salmon Mousse with Crackers
Roasted Garlic - Three Cheese Spread with Parmesan-Black Pepper Crostini
Black Bean and Corn Salsa with Tortilla Chips
Homemade Salsa Bar with Blue Corn Chips
Roasted Vegetable Hummus with Pita Chips
Brie and Bacon on Pita Wedges
Spiral Reuben Dijon Bites
Stuffed Cherry Tomatoes (Chicken Salad, Salmon Mousse, Chive Cream Cheese)
Deviled Eggs or Smoked Salmon Deviled Eggs
Cucumber Rondelles with Mango Shrimp Salad
Celery Sticks Filled with Creamy Blue Cheese and Walnut Spread
French Style Pizza Bites
Bruschetta with Roma Tomatoes, Basil and Mozzarella
Open Faced Tomato or Cucumber Sandwiches
Assorted Finger Sandwiches
Mixed Nuts
Assorted Canapés (Smoked Salmon, Proscuitto-Pesto, Jalapeno Pimento Cheese)

Category B

Crabmeat Dip with Crackers
Bacon - Tomato Dip with Crackers
Spinach and Artichoke Dip with Crackers
Mexican Layer Dip with Tortilla Chips
Oysters Rockefeller Dip with Crackers
Bacon - Cheddar Biscuits with Pineapple Preserves
Fresh Strawberries filled with Gran Marnier Cream
Steamed Asparagus with Feta, Roma Tomatoes and Vinaigrette Dressing
Fresh Vegetable Array with Dip
Fresh Fruit Display with Amaretto or Kahlua Dip
Domestic Cheese Display with Crackers
Fresh Jumbo Strawberries with Chocolate Ganache
Homemade Chicken Salad with Red Grapes and Almonds
Seafood Salad with Shrimp, Scallops and Crabmeat
Roast Beef Crostini with Horseradish Sauce
Marinated Artichokes, Red Peppers and Mushrooms
Bouchée cups with Curried Shrimp
Blue Cheese Stuffed Baby Potatoes

Category C

Bacon Wraps (Shrimp, Scallops, Duck Breast, Jalapeno Shrimp or Chutney-Parmesan)
Empanadas (Spinach, Seafood, Beef or Chicken)
Artichoke Hearts Filled with Brie, Bacon Wrapped and Broiled
Fig, Camembert and Walnut Purses
Stuffed Mushroom Caps (Sausage, Crabmeat, Vegetarian, or Andouille - Gorgonzola)
Individual Beef Wellington
Sausage-Pistachio Rolls
Mini Crabcakes with Spicy Creole Dip
Mini Quiche
Meatballs (Italian, BBQ, or Swedish)
Egg Rolls with Sweet and Sour Sauce
Grilled Vegetable Platter with Warm Blue Cheese-Bacon Dip
Sesame Chicken Bites with Apricot Glaze
Fried Chicken Tenders with Honey Mustard
Fried Chicken Wings (Teriyaki or Spicy)
Thai Chicken Satay
Homemade Potato Chips and Sweet Potato Chips with Bacon-Tomato Dip
Anti-Pasta Platter with Italian Meats and Cheeses, Olives, Peppers and Marinated Vegetables
Tex-Mex Skewered Flank Steak
Baked Brie Wheel in Puff Pastry
Stuffed Baby Vegetables
Mini Tartlets with Lemon Curd and Fresh Berries
Spring Roll Basket with Cashew Pork
Tortellini Pasta with Cream Sauce or Marinara Sauce
Pulled BBQ Pork with Rolls
Grilled Lamb Skewers with Mango Chutney

Category D

Boiled Shrimp with Lime-Cilantro Cocktail Sauce
Poached Salmon Sides with Orange-Chili Glaze
Blue Corn Tartlet Cups filled with Grilled Southwestern Chicken Salad
Cajun Shrimp and Grits
Beef Tenderloin Tips with Blue Cheese Crostini
Sushi Assortment with Soy, Wasabi and Ginger
Baked Mussels with Garlic-Parmesan Bread Crumbs
Steamed Little Neck Clams in White Wine, Garlic, Lemon and Fresh Herbs
Asparagus Spears wrapped in puff pastry with Chevre Cheese
Thin Sliced Beef Tenderloin with Spreads and Rolls
Thin Sliced Porkloin with Spreads and Rolls
Herb Pork Tenderloin
Grilled Quail
Chicken or Pork Skewers with Red Peppers topped with Pineapple-Cilantro Salsa
Mashed Potato Bar with Butter, Cheese, Chives and Bacon
Southern Grits Bar with Butter, Cheese and Bacon
Grilled Lamb Chops with Rosemary Bordelaise