



RECEPTION SELECTIONS

Craveable Displays

ARTISANAL CHEESE & FRUIT <i>(serves 25-30)</i>	125
1/2 ARTISANAL CHEESE & FRUIT <i>(serves 10-15)</i>	65
Marinated fresh mozzarella, smoked aged gouda, marbled gorgonzola, sharp cheddar, complemented by honey, fresh and dried fruits, Cajun spiced pecans and toast points	
MEDITERRANEAN ROASTED VEGETABLES & DIPS <i>(serves 25-30)</i>	95
1/2 MEDITERRANEAN ROASTED VEGETABLES & DIPS <i>(serves 10-15)</i>	45
Medley of farm-fresh roasted vegetables and antipasto skewers, Served with a trio of house made dips – red pepper hummus, chunky bleu cheese and creamy ranch	
SCOTTISH SMOKED SALMON <i>(serves 25-30)</i>	140
1/2 SCOTTISH SMOKED SALMON <i>(serves 10-15)</i>	70
Smoked salmon served with lemon crème fraiche, freshly diced tomatoes, sliced red onion and herbed flatbread crisp	
CAJUN SEARED AHI-TUNA <i>(serves 25-30)</i>	115
Sushi-grade tuna accompanied by spicy mustard sauce and our oriental salad and pickled ginger	

Chef's Carving Stations

(Offered Only for Cocktail Events)

WHOLE ROASTED TURKEY <i>(serves 15-20)</i>	80
Hand carved, served with a citrus marmalade sauce	
WHOLE ROASTED TENDERLOIN OF BEEF <i>(serves 15-30)</i>	240
Served with horseradish cream and fresh baked rolls	
PREMIUM PORK TENDERLOIN <i>(serves 15-20)</i>	165
Served with mango salsa	

Signature Mini Desserts

(Priced by the Piece)

APPLE CRUMB TART	4.50	BANANA CRÈME PIE	4.50
CHEESECAKE WITH BERRIES	4.50	FRESH SEASONAL BERRIES	5.50
CHOCOLATE MOUSSE CHEESECAKE	4.50	<i>Served with sweet cream</i>	
CHOCOLATE SIN CAKE	5.50	KEY LIME PIE	4.50

