



Receptions

Our Reception Packages are designed to simplify the planning of your reception or gathering and offer additional value to full reception menu. These packages are inclusive of house linen for your buffet table, house china, glassware, flatware or white compostable plates, cups and black plastic flatware. All packages are designed for groups of 20 guests or more. Our most popular reception packages are listed here along with a selection of additional reception items to supplement your package or to create your own reception package. When creating a reception menu our recommendation is to plan on six to eight servings of hors d'oeuvres per person for the first hour of the event and an additional four to six servings of hors d'oeuvres per person for each additional hour.

Getting to Know You Reception **\$15.99**

This package is ideal for networking with colleagues and social gathering.

Choose two platters:

Undergraduate Cheese Platter
Baked Brie
Vegetable Crudite
Fruit Platter

Choose one platter:

Mediterranean Platter
Chocolate Fountain
Antipasto Platter

Choose three hot or cold hors d'oeuvres:

Chicken Satay with Thai Peanut Dipping Sauce
Baby Portabella Mushrooms with Italian Sausage, Feta Cheese & Spinach Stuffing
Arugula and Goat Cheese Stuffed Crimini Mushrooms
Crispy Asparagus with Asiago Cheese
Toasted Artichoke and Spinach Ravioli with Tomato-Pesto Dipping Sauce
Sun-Dried Tomato, Basil & Fresh Mozzarella Crostini
Southwestern Scented Shrimp with Avocado Mousse in a Black Bean Cup
BBQ Pulled Pork Barbecue on a Mini Corn Cake with Mango Chutney
Prosciutto, Fresh Basil & Boursin Cheese Pinwheels
Asian Chicken Salad with Broccoli Slaw and Toasted Rice Wine Vinegar in a Phyllo Cup
Mini Corn Tortilla Cup with Grilled Vegetables & Roasted Red Pepper Hummus
Smoked Turkey, Roasted Red Pepper & Jalapeno Cream Cheese Pinwheel
Apple, Walnut, Honey & Goat Cheese Phyllo Cup

**Add a touch of elegance to your event by having our staff butler
pass your hors d'oeuvres—\$20.00 per hour per staff member**



Receptions

Social Hour \$10.49

This package is ideal as a stand alone reception.

Choose two platters:

Undergraduate Cheese Platter
Baked Brie
Vegetable Crudités
Fruit Platter

Choose three hot or cold hors d' oeuvres:

Chicken Satay with Thai Peanut Dipping Sauce
Baby Portabella Mushrooms with Italian Sausage, Feta Cheese & Spinach Stuffing
Arugula and Goat Cheese Stuffed Crimini Mushrooms
Crispy Asparagus with Asiago Cheese
Toasted Artichoke and Spinach Ravioli with Tomato-Pesto Dipping Sauce
Sun-Dried Tomato, Basil & Fresh Mozzarella Crostini
Southwestern Scented Shrimp with Avocado Mousse in a Black Bean Cup
BBQ Pulled Pork Barbecue on a Mini Corn Cake with Mango Chutney
Asian Chicken Salad with Broccoli Slaw and Toasted Rice Wine Vinegar in a Phyllo Cup
Mini Corn Tortilla Cup with Grilled Vegetables & Roasted Red Pepper Hummus
Smoked Turkey, Roasted Red Pepper & Jalapeno Cream Cheese Pinwheel
Apple, Walnut, Honey & Goat Cheese Phyllo Cup
Prosciutto, Fresh Basil & Boursin Cheese Pinwheels

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The Cocktail Hour \$8.49

This package is ideal for receptions when your guests will be dining following the reception.

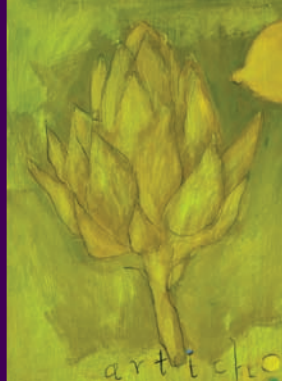
Choose one platter:

Undergraduate Cheese Platter
Baked Brie
Vegetable Crudités
Fruit Platter

Choose three hot or cold hors d' oeuvres:

Chicken Satay with Thai Peanut Dipping Sauce
Baby Portabella Mushrooms with Italian Sausage, Feta Cheese & Spinach Stuffing
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The Taste of New England Cheese Platter

A selection of Traditional and Specialty Local cheeses from Pineland Farm with American Classic Crackers, Local Toasted Baguette & Ciabatta Bread from Fantini Bakery, garnished with Fresh Seasonal Fruit and Gourmet Spreads

\$199.99 60 People
\$99.99 30 People
\$49.99 15 People

The Undergraduate Cheese Platter

A selection of Traditional and Specialty Imported and Domestic Cheeses with American Classic Crackers

\$97.99 60 People
\$51.99 30 People
\$26.99 15 People

Chocolate Fountain

A fountain of warm Chocolate served with Fresh Fruit, Graham Crackers, Pretzel Rods, Marshmallows & Biscotti

\$2.99 per person, minimum 50 people

Baked Brie

Baked Brie wrapped in Puff Pastry with your choice of filling to include Raspberry, Strawberry, or Apricot Preserves, Honey, Caramel, Toasted Almonds, or Spiced Pecans with Toasted Baguette and Carr's Table Crackers

\$99.99 60 people
\$52.49 30 people
\$18.99 10 people

Vegetable Crudités

Variety of Gourmet and Traditional Seasonal Vegetables served with duet of Dipping Sauces

\$67.99 60 People
\$36.99 30 People
\$189.99 15 People

Mediterranean Bar

Tomato & Fresh Basil Bruchetta, Roasted Red Pepper Hummus and Kalamata Olive Tapenade served with a variety of Fresh Baked Breads, accompanied with a cornucopia of Roasted Vegetables, Country Olives, Pesto, Extra Virgin Olive Oil and Aged Balsamic Vinegar

\$249.99 75 people
\$134.99 50 people
\$67.99 25 people

Fruit Display

Sliced Fruit such as Cantaloupe, Honeydew, Pineapple, Grapes and Strawberries garnished with Edible Flowers and a side of Yogurt Dipping Sauce

\$48.99 60 People
\$27.99 30 People
\$16.99 15 People



Receptions

Cold Hors d' Oeuvres

Sold per 50 pieces

Sushi	Market
Lobster Shooter with Cucumber Salsa, Crème Fraiche & Fresh Herbs	\$139.99
Filet of Beef Crostini with Garlic Confit, Tomato & Basil	\$134.99
Shrimp Cocktail	\$124.99
Southwestern Scented Shrimp with Avocado Mousse in a Black Bean cup	\$124.99
BBQ Pulled Pork on a Mini Corn Cake with Mango Chutney	\$89.99
Prosciutto, Fresh Basil & Boursin Cheese Pinwheels	\$89.99
Asian Chicken Salad with Broccoli Slaw and Toasted Rice Wine Vinegar in a Phyllo Cup	\$89.99
Mini Corn Tortilla Cup with Grilled Vegetables & Roasted Red Pepper Hummus	\$79.99
Teriyaki Glazed Poached Salmon with Cucumber Slaw on Belgian Endive	\$89.99
Smoked Turkey, Roasted Red Pepper & Jalapeno Cream Cheese Pinwheel	\$69.99
Apple, Walnut, Honey & Goat Cheese Phyllo Cup	\$69.99

Hot Hors d' Oeuvres

Sold per 50 pieces

Toasted Artichoke and Spinach Ravioli with Tomato-Pesto Dipping Sauce	\$89.99
Mini Maine Crabcakes with Fresh Parsley, Lemon, Garlic and Caper Cream	\$129.99
Chicken and Dijon in Puff Pastry	\$99.99
Duck Pot Sticker with Scallion-Soy Dipping Sauce	\$99.99
Sun-Dried Tomato, Basil & Fresh Mozzarella Crostini	\$89.99
Vegetable Pot Sticker with Scallion-Soy Dipping Sauce	\$89.99
Crispy Asparagus with Asiago Cheese	\$94.99
Chicken Satay with Thai Peanut Dipping Sauce	\$79.99
Sesame Crusted Chicken Bites	\$79.99
Arugula and Goat Cheese Stuffed Crimini Mushrooms	\$69.99
Baby Portabella Mushrooms with Italian Sausage, Feta Cheese & Spinach Stuffing	\$69.99



Receptions

Antipasto Platter

Pesto Marinated Fresh Mozzarella, Marinated Artichoke Hearts, Mushrooms, Country Olives and Roasted Red Peppers accompanied with Shaved Prosciutto, Genoa Salami & Artisan Breads

\$199.99 100 People

\$104.99 50 People

\$54.99 25 People

Stations are designed for 20 guests or more and require a Chef attendant at \$50. They are intended for an appetizer portion.

Raw Bar Market Price

Oysters

Littleneck Clams

Shrimp Cocktail

Snow Crab Claws

Includes Lemons, Cocktail Sauce and Mignonette Sauces

Carving Station

Tenderloin of Beef with assorted Mustards, Horseradish Cream and Artisan Bread **\$9.99**

Cinnamon Crusted Pork Tenderloin served with Maple Apple Chutney and French Baguette **\$5.99**

Fresh Herb Roasted Breast of Turkey served with Cranberry Chutney and Biscuits **\$4.99**

Pasta

Penne Pasta with your choice of Two Sauces \$5.99

Fresh Plum Tomato Sauce, Basil Pesto Sauce with Pine Nuts, Pink Vodka Sauce and Alfredo Sauce

Includes freshly grated Parmesan Cheese, Crisp Caesar Salad and Bread Sticks

Cup Cake Tree

This Unique Display can add a Special and Creative Touch to your Event. You can even choose the color scheme to match the theme of your event!

50 Cupcake Tree **\$124.99**

100 Cupcake Tree **\$224.99**

150 Cupcake Tree **\$324.99**

200 Cupcake Tree **\$424.99**

250 Cupcake Tree **\$524.99**

300 Cupcake Tree **\$624.99**

Single Tree Minimum 50

Single Tree Maximum 300