



Reception Menu

Mediterranean Table

Beautifully presented in colorful Italian pottery

Fresh mozzarella, sharp provolone, piave & fontina cheeses, dried sausage, Prosciutto di Parma, Truffled asparagus spears, arrangements of fresh crudités, dips and olives, Tuscan vegetable & grilled shrimp brochettes, scungilli salad, scallop ceviche, fried calamari, focaccia crisps, sliced seeded semolina breads and assorted crostini

Butler Passed Hors D'oeuvres

Served from garnished trays

Maryland crab cakes ~ Mango crab salad in phyllo cups
Coconut chicken tenders ~ Stuffed mushrooms with smoked mozzarella
Vietnamese vegetable spring rolls ~ Gorgonzola, pear & walnut phyllo
Truffled risotto croquette with prosciutto di parma

Pre Set Salad Course

Caesar Salad with Fresh Parmesan
Dinner rolls with Herbed Butter

Buffet to include:

Rosemary & Roasted Garlic Crusted Tenderloin of Beef Carving Station
with red wine demi glace and horseradish crème fraiche sauces

Cavatelli Station with Vodka Sauce

Accompaniments include:

Peas, toasted pignoli, Prosciutto, pesto & freshly grated pecorino,
Garnished with fresh Focaccia & rustic semolina breads

Served in Garnished Chaffing Dishes

Chicken piccata
Grilled lemon salmon fillet
Sautéed broccoli rabe with toasted garlic
Roasted specialty potato with olive oil & sea salt

Dessert

Premium blend Juvelis coffee & tea service

Individual table plates of miniature assorted bars & cookies garnished with fruit

Dessert Table to include:

Tropical Fruit Skewers with raspberry dipping sauce
Lemon, raspberry & chocolate tarts
Italian pastries