

## CORPORATE RECEPTION SAMPLE MENUS

### { SAMPLE MENU 1 }

Artisan Cheese *and* Fruit Display *with* Assorted Crackers *and* Flatbreads  
Signature Marinated Pork Tenderloin Sliders *with* Horsey Mayo *and* Caramelized Onions  
Hot Bacon *and* Pecan Dip Served *with* Rosemary Crostini  
Mini Tomato Pies  
Grilled Chicken Satay *with* Peanut Dipping Sauce  
Assorted Seasonal Desserts

\$17.50 *per* Person

Servers *at* \$175 Each

10% Tax

### { SAMPLE MENU 2 }

Domestic Cheese *and* Fruit Board  
Vertical Crudit  *with* Spinach Dip *and* Peppercorn Ranch  
Beef Carpaccio Served *in* Edible Poppy Seed Spoons *with* Pecorino Cream, Fried Capers,  
*and* Shaved Parmesan  
Hot Spinach *and* Artichoke Dip Served *with* Crostini  
Bacon Wrapped BBQ Chicken  
Pimento Cheese Fritters *with* Red Pepper Jelly  
Assorted Seasonal Desserts

\$20.00 *per* Person

Servers *at* \$175 Each

10% Tax

### { SAMPLE MENU 3 }

Artichoke-Stuffed Mushrooms  
Tuscan White Bean *and* Prosciutto Crostini  
Orange Spiced Chicken Satay

Basil-Cheese Torta *with* Salsa *and* Toasted French Baguette Slices  
Shrimp Soup Sips *or* Tomato Bisque Soup Sips  
French Cheese *and* Fresh Fruit Sampling  
Truffles

\$23.00 *per* Person  
Servers *at* \$175 Each  
10% Tax

{ *SAMPLE MENU 4* }

Shrimp Cocktail *with* Tomatillo Horseradish Sauce *and* Cocktail Sauce  
Goat Cheese Tartlets  
Crab Cakes *with* Remoulade *and* Thai Salsa  
Pesto, Goat Cheese, Chicken Canapés  
Herb-Crusted Potatoes Served *with* Garlic Aioli  
Asparagus *with* Creamed Wasabi Dip  
Feta *and* Spinach Stuffed Mushrooms  
Blue Cheese Spread *with* Toasted Baguettes, Crackers, *and* Crostini  
Assorted Seasonal Desserts

\$32.00 *per* Person  
Servers *at* \$175 Each  
10% Tax

{ *SAMPLE MENU 5* }

Traditional Smoked Salmon Service:  
*Served with Red Onions, Eggs, Capers, Cream Cheese, Dill, and Toast Points*  
Marinated Pork Tenderloin Served *with* Rolls *and* Condiments  
Chicken Satay *with* Peanut Sauce  
Spinach *and* Parmesan Stuffed Mushrooms  
Prosciutto Purses  
Hot Crab Dip Served *with* Crostini  
Buffalo Mozzarella *atop* Roma Tomatoes *and* Dressed *with* Balsamic Vinegar  
Assorted Truffles

Chocolate Espresso Mousse Cups  
Individual Peach Tarte Tartins

\$34.00 *per Person*  
Servers *at* \$175 Each  
10% Tax

{ *SAMPLE MENU 6* }

Moroccan Spiced Lamb Chops Signature Marinated  
Pork Tenderloin *with* Rolls *and* Condiments  
Chicken Cakes *with* Remoulade Sauce  
Shrimp Sates *with* Sweet *and* Spicy Thai Aioli  
Hot Crab Dip Served *with* Crostini  
Herb Truffled Redskin Potatoes  
Herb-*and*-Garlic Goat Cheese Truffles  
Spinach *and* Parmesan Stuffed Mushrooms  
Baba Ghanoush *with* Red Pepper Swirl Served *with* Pita Wedges  
Assorted Truffles  
Mini Limoncello Tiramisu  
Individual Peach Tarte Tartins

\$38.00 *per Person*  
Servers *at* \$175 Each  
10% Tax

{ *SAMPLE MENU 7* }

*Cold Soup Station*

Gazpacho *and* Cucumber Melon

*French Pizza Station*

Goat Cheese *and* Caramelized Onions  
Grilled Apples *and* Mascarpone Cheese  
Brie *and* Fig

Parmesan Cups Filled *with* Roma Tomatoes *and* Topped *with* Fresh Basil

***Buffet Stations***

Mini Beef Wellingtons  
BBQ Rabbit *on* Rosemary Herb Biscuits  
Herb Crusted Lamb Chops  
Smoked Chicken *and* Asiago Quesadillas  
Zucchini, Red Pepper, *and* Havarti Cheese Quesadillas  
Feta *and* Spinach Stuffed Mushrooms  
Truffled Potatoes Topped *with* Bacon *and* Chives  
Grilled Asparagus  
Yellow Squash, Spinach *and* Feta Stuffed Phyllo  
Mini Shrimp Salad Po-Boys  
Mini Fried Oyster Po-Boys

***Dessert Station***

Blondies  
Chocolate Brownies  
Mexican Shortbread Cookies  
Mocha Cup Cakes  
Candied Almonds  
Fresh Strawberries, Raspberries, *and* Blackberries *with* Fresh Whipped Cream  
Assorted Homemade Curb Market Cakes

\$69.00 *per* Person

Servers *at* \$175 Each

10% Tax