cocktail reception

cocktail hour

FRUIT & CHEESE DISPLAY

BUTLER PASSED HORS D’OEUVRES | CHOICE OF EIGHT:
- Baked Brie with Strawberry Grand Marnier Sauce
- Fresh Sautéed Spinach & Feta Cheese Wrapped in Crisp Phyllo
- Steamed Pork Dumplings with Soy Dipping Sauce
- Mini All Beef Franks Wrapped in Puff Pastry
- Marinated Beef Skewers
- Sautéed Herb Sausage Stuffed in Marinated Mushroom Caps
- Prosciutto Wrapped Asparagus Topped with Parmesan Cheese & a Balsamic Reduction
- Lean Corned Beef on Mini Rye with Sauerkraut, Russian Dressing & Melted Swiss
- Seared Ahi Tuna Canapé Topped with Mango Salsa
- Thinly Sliced Smoked Salmon Canapés with Sour Cream & Dill
- Shrimp & Scallops Skewers
- Crab Meat Stuffed in Marinated Mushroom Caps
- Crisp Smoked Bacon Wrapped Around Sweet Scallops
- Coconut Chicken with Thai Chili Dipping Sauce
- Chicken Saltimbocca

reception

SALAD STATION | CLASSIC CAESAR & PIER HOUSE GARDEN

CRAB CAKE STATION | ROASTED RED PEPPER REMOULADE & TARTAR SAUCE

PASTA STATION | CHOICE OF TWO PASTAS & TWO SAUCES:
- Tortellini, Rigatoni, Farfalle or Penne Vodka, Bolognese, Alfredo, Pesto with Plum Tomatoes or Marinara

CARVING STATION | CHOICE OF ONE:
- Baked Virginia Ham, Oven Roasted Turkey, Roast Beef or Stuffed Loin of Pork
  Rolls & Butter

dessert

ASSORTED CAKES, PIES & MINI PASTRIES
- Freshly Brewed Coffee, Decaffeinated Coffee & Tea

*Soft Drinks Included*

$65 per person | plus sales tax & 20% service charge