

FORMAL RECEPTIONS

*Includes paper products. Buffet will be clothed and skirted with a minimum order of \$200.00.
Fee for skirting and table cloths will be additional for orders under \$200.00.*

DISPLAY TRAYS

Gourmet cheese and fruit tray- An array of imported and domestic cheeses garnished with fresh grapes, strawberries, and blueberries, served with assorted crackers and crostini

Small Tray (for 35) \$65.00

Large Tray (for 65) \$120.00

Seasonal Fresh Vegetables- Crudit  platter of seasonal garden fresh vegetables served with ranch or French onion dip

Small Tray (for 35) \$35.95

Large Tray (for 65) \$69.95

Seasonal Fresh Fruit Tray- An assortment of seasonal fruit with a vanilla yogurt dipping sauce

Small Tray (for 35) \$45.95

Large Tray (for 65) \$85.95

Mexican Layer Tray—Layers of refried beans, sour cream, salsa, lettuce, cheddar cheese, black olives, tomatoes, jalapenos, and green onions, served with tortilla chips
\$50.00 (serves 35)

Baked Brie en Crouete - Imported brie cheese with strawberry preserves in puff pastry, baked until golden brown and served with flat bread crackers, grapes, and apple slices

\$65.95 (serves 25)

Pecan Cheese Ball— Cream cheese with cheddar cheese encrusted in toasted pecans served with assorted crackers

\$38.95 (serves 50)

Spinach & Artichoke Fondue served hot with crostini

\$42.00 (serves 40)

EXTRAS

Mixed nuts \$11.50 per bowl

Potato chips or Pretzels \$6.50 per bowl

Tortilla Chips \$5.50 per bowl

Chili Con Queso \$11.00 per quart

French onion, ranch, or blue cheese dip \$9.75 per quart

FROM THE CARVING BOARD

Served with artisan rolls

Roasted Top Round of Beef served with horseradish sauce
\$175.00 (serves 50)

Roasted Tenderloin of Beef served with Henry Bain sauce
\$165.00 (serves 20)

Roasted Breast of Turkey served with mayo and mustard.
\$75.95 (serves 40)

Honey Glazed City Ham served with mayo and mustard
\$125.00 (serves 50)

COLD HORS D'OEUVRES

priced per 100—minimum of 25

Iced gulf shrimp with cocktail sauce **\$250.00**

Cucumber rondelles with pimento cheese and crisp bacon **\$160.00**

Phyllo shell filled with chicken salad **\$150.00**

Finger Sandwiches Chicken salad, cucumber benedictine, pimiento cheese **\$185.00**

Silver Dollar Sandwiches Sliced turkey, ham or roast beef accompanied by mayo and mustard **\$175.00**

Bruschetta Crostini with fresh basil and aged balsamic glaze **\$125.00**

Roasted Grape Crostini with whipped goat cheese and drizzled with honey **\$125.00**

Mini Country Ham Biscuits with Pommery mustard **\$185.00**

Mini Assorted Cheesecakes **\$195.00**

Mini Dessert Bars **\$195.00**

Mini Gourmet Petit Fours **\$195.00**

Chocolate Mousse Cups **\$250.00**

Chocolate Dipped Strawberries **\$250.00**

HOT HORS D'OEUVRES

priced per 100—minimum of 25

Coconut shrimp - \$255.00

Mini Maryland style crab cakes with Spicy Remoulade - \$255.00

Crab Rangoon with sesame sauce - \$150.00

Spring egg rolls with soy sauce - \$150.00

Cuban spring rolls - \$185.00

Petite Quiche Lorraine - \$165.00

Fig and goat cheese flatbread - \$205.00

Parmesan stuffed peppadew peppers - \$205.00

Sausage stuffed mushrooms - \$225.00

Spanakopita - \$175.00

Mini beef wellingtons - \$250.00

Deep dish pizza bites - \$175.00

Italian style meatballs—BBQ, sweet & sour, or Swedish - \$95.00

Chicken pesto flat bread - \$175.00

Mini smoked chicken quesadillas - \$175.00

Mini chicken cordon bleu - \$250.00

Chicken Saltimbocca Bites - \$225.00

Chicken tenders with honey mustard sauce - \$150.00

BBQ smokey links - \$95.00

Pigs in a blanket - \$150.00

Italian sausage en croute - \$175.00

CAKE SERVER

Plates, napkins, and a catering staff member to cut the cake at your formal reception or wedding **\$75.00**

HORS D'OEUVRES RECEPTION PACKAGE

Minimum of 50 guests, includes tablecloths, skirting, iced water crocks, lemonade or iced tea.

\$22.95 per guest

SELECT ONE SALAD:

Seminary garden salad with choice of two dressings

Caesar salad— Romaine lettuce, croutons, parmesan cheese with our signature Caesar dressing

Mixed Spring Greens- topped with sliced strawberries, mandarin oranges, fresh blue berries, goat cheese, and toasted pecans served with choice of dressing

SELECT FIVE HORS D'OEUVRES:

Hot Selection:

Spring egg rolls with sweet soy sauce

Petite quiche

Mini Maryland crab cakes with a spicy remoulade sauce

Spanakopita

Italian style meatballs—BBQ, sweet and sour or Swedish

Chicken tenders with dipping sauce

Pigs in a blanket

BBQ smokey links

Cold Selection:

Cucumber rondelles with pimento cheese and crisp bacon

Phyllo shell filled with chicken salad

Finger Sandwiches Chicken salad, cucumber benedictine, pimiento cheese
Silver Dollar Sandwiches with sliced turkey, ham or roast beef accompanied by mayo and mustard

Bruschetta Crostini with fresh basil and aged balsamic glaze

Roasted Grape Crostini with whipped goat cheese and drizzled with honey

Mini Country Ham Biscuits with Pommery mustard

SELECT ONE CARVING STATION

Served with Artisan Rolls

Roasted top of beef served with a horseradish sauce

Roasted breast of turkey served with mayo and mustard

Honey glazed city ham with mayo and mustard