

MENU SELECTION

COCKTAIL RECEPTION

HORS D'OEUVRES

TRAYS

CHEESE AND CRACKERS \$4.75 PER PERSON

Domestic and Imported Cheeses, served with a Variety of Crackers and Biscuits.

RAW VEGETABLES AND DIP \$3.75 PER PERSON

Variety of Fresh Vegetables, served with Dip.

FRESH FRUIT \$4.75 PER PERSON

An assortment of Seasonal Fresh Fruits.

DESERT DAINTIES \$3.75 PER PERSON

COFFEE/TEA SERVICE \$2 PER PERSON

PLATTERS

SERVES 10-15 PEOPLE

BRUSCHETTA WITH FRESH BAGUETTES \$40

CRAB AND ARTICHOKE WITH BRIE DIP \$50

PITA CHIPS WITH MEDITERRANEAN DIP \$40

SMOKED SALMON WITH DILL AND CAPERS \$50

CORN TORTILLAS WITH SALSA \$25

SPOLUMBO'S SAUSAGE WITH DIPS \$40

COLD CUTS / CHEESES / BUNS / RELISHES \$7.50 PER PERSON



MENU SELECTION

COCKTAIL RECEPTION (CONTINUED...)

HORS D'OEUVRES

(\$16 - \$21 per dozen / min. 2 doz per selection)

Grilled marinated Prawns
Mini Quiche with assorted fillings
Prosciutto and Asiago Cheese Twists
Asparagus wrapped with Prosciutto
Smoked Salmon Pinwheels
Chicken and Beef Satays
Mushroom Artichoke Rolls
Chicken Wings
Smoked Gouda Filos
Chicken and Sundried Tomatoes in Filo Pastry
Scallops wrapped in Snowpeas or Bacon
Chicken, Caramelized Onion and Cranberry Tart
Baby Potatoes stuffed with Prosciutto and Brie
Crab and Shrimp Bundles
Garden Quesadillas
Gourmet Mini Pizza
Gourmet Meatballs

Availability Restrictions / Full Room Charges Apply

PRICES DO NOT INCLUDE 15% GRATUITY OR G.S.T.

