



# RECEPTION SPECIALTIES

## IMPORTED AND DOMESTIC CHEESES

Brie, Stilton, Swiss, Bel Paese, Gouda, Cheddar, Smoked Cheddar, Havarti Dill, Gourmandise  
Red and Green Grapes, Cracker Basket and Sliced French Bread

Small Platter (serves 25) \$225.00    Medium Platter (serves 50) \$450.00    Large Platter (serves 100) \$800.00

## SEASONAL RAW VEGETABLE DISPLAY

Bleu Cheese, Guacamole, Ranch, Onion or Hummus (Choice of Two)

Small Platter (serves 25) \$150.00    Medium Platter (serves 50) \$300.00    Large Platter (serves 100) \$500.00

## SEASONAL FRUIT KABOBS PRESENTED ON PINEAPPLE TREE DISPLAY

Accompanied by Minted Citrus Dipping Sauces

Small Fruit Tree (serves 25) \$150.00    Medium Fruit Tree (serves 50) \$300.00    Large Fruit Tree (serves 100) \$500.00

## SEAFOOD SELECTIONS

Snow Crab Claws, Sauce Louis \$6.00 each

Oysters on the Half Shell, Tabasco and Horseradish \$6.00 each

Gulf Shrimp with American Cocktail Sauce \$6.00 each

## SUSHI

Selection of Ama Ebi Shrimp, Maguro Tuna, Thai Red Snapper  
or Mirugai Long Neck Clam

Wasabi, Pickled Ginger and Soy Sauce \$9.75 each  
(minimum 10 pieces)

## WHOLE SIDE OF SMOKED SALMON

Garnished with Minced Red Onion, Capers, Lemon,  
Chopped Egg Whites and Yolks,

Creamy Horseradish Sauce and Toast Points  
\$280.00 (serves 50)

## BAKED SIDE OF SALMON IN PUFF PASTRY

Yogurt Dill Dipping Sauce  
\$210.00 (serves 30)

## BAKED WHEEL OF BRIE IN PUFF PASTRY

Sliced French Bread  
\$160.00 (serves 30)

## ITALIAN MOZZARELLA, PORTOBELLA AND OVEN ROASTED VEGETABLE STRUDEL

Roma Tomato Basil Coulis \$60.00 (serves 10)

## HOT CRABMEAT FONDUE

Pita Chips, Toasted French Bread Cubes  
Cornichons and Pearl Onions  
\$50.00 per quart (serves 25)

## HOT GRUYERE SWISS CHEESE DIP

Toasted French Bread, Cornichons and Potatoes in Robe  
\$45.00 per quart (serves 25)

## GOLDEN BEE CHEESE DIP

Carr's Water Crackers  
\$60.00 per crock (serves 15)

## DELICACIES & PATISSERIES

Chocolate Dipped Strawberries  
\$5.00 each

Individual Monogrammed Petit Fours  
\$3.00 each

Long Stemmed Tuxedo Strawberries  
\$8.50 each

Petite French Pastries  
\$4.75 each

## INTERNATIONAL COFFEE STATION

Freshly Brewed Flavored Coffees and a Selection of Teas from Around the World with Shaved Chocolate, Chocolate Coffee Beans  
Whipped Cream, Cubed Sugar, Warm Milk, Cinnamon Sticks, Lemon Peels, Lemon Wedges, Honey and Brown Sugar  
\$13.00 per person

All Food and Beverage is subject to a 22% Service Charge, and applicable Sales Tax / PIF.