

# COCKTAIL RECEPTION

TWO (2) HOUR EVENT

\$41.00 PER PERSON

## HOUSE BRAND BAR

- Pinot Grigio, Merlot, Cabernet Sauvignon, Chardonnay and White Zinfandel
- Vodka, Gin, Rum, Bourbon, Blended Whiskey, Tequila, and Scotch
- Domestic and Imported Beer
- Soft Drinks, Fruit Juices

## FRUIT & GOURMET CHEESE DISPLAY

Selection of Domestic & Imported Cheeses, Seasonal Fruit with Dipping Sauce served with Gourmet Crackers & Breads

## PASTA STATION

Pasta & Assorted Toppings with Alfredo & Marinara Sauces served with Parmesan Cheese

## CARVING STATION

(SELECT ONE)

- ROAST SIRLOIN  
with Horseradish Sauce & Assorted Rolls
- ROAST TURKEY BREAST  
with Cranberry Chutney & Assorted Rolls
- CORNED BEEF  
Cocktail Rye & Spicy Mustard

## ADDITIONAL HOUR

\$5.00 PER PERSON

Includes Coffee, Hot Tea & Assorted Pastries

MINIMUM 30 PEOPLE

## HOT HORS D'OEUVRES

- Vegetarian Egg Rolls
- Chicken Quesadillas
- Cocktail Franks in a Puff Pastry
- Miniature Quiche
- Mozzarella Sticks
- Miniature Grilled Cheese
- Miniature Monte Cristo
- Miniature Cubans
- Chicken Skewers
- Beef Teriyaki Skewers
- Raspberry & Brie in Phyllo
- Pork Potstickers
- Miniature Chicken Cordon Bleu
- Miniature Beef Wellington
- Bacon Wrapped Scallops
- Coconut Shrimp
- Miniature Crab Cakes
- Thai Shrimp Spring Rolls
- Lollipop Lamb Chops

## CHILLED HORS D'OEUVRES

- Fruit Kabobs with Yogurt Sauce
- Deviled Eggs
- Shrimp Cocktail w/ Cocktail Sauce
- Cherry Tomato BLT
- Tomato and Basil Bruschetta
- Crispy Prosciutto on Melon
- Fresh Mozzarella & Strawberry
- Wasabi Seared Tuna on Cucumber
- Bleu Cheese & Apple on Endive
- Cracker Spoons (choose one):
  - Moroccan Chicken with Mango
  - Shrimp Salad with Avocad
  - Tuna Tartar with Wasabi Mayonnaise
  - Pulled Pork with Chipotle Sour Cream

Food & Beverage Prices are subject to 20% Service Charge & 7% New Jersey State Sales Tax