



# Receptions

## Table Displays

<b>Baked Brie L'Orange</b> with strawberries, jam and toast points	<b>4</b>
<b>Assorted Cheeses and Carne Tapas Display</b> Choose any three:	<b>6</b>
• Forme D'Ambert: French Cow's Mile Blue Cheese	
• Roncol Manchego: Spanish Hard Goat's Milk Cheese	
• Gorgonzola Dolce: Sweet Gorgonzola Cheese	
• Drunken Goat: Goat Cheese dipped in Wine	
• Prosciutto Di Parma: Dry Cured Pork Aged 17 Months	
• Duck Prosciutto: Seasoned, Smoked and Cured Duck Breast	
• Hot Sopressata: Spicy Italian Hard Salami	
• Casalingo Salami: Spicy Italian Hard Salami	

### Figure 5 pieces per person

#### Cold Selections

	Priced per 50 pieces
Tomato Bruschetta	<b>80</b>
Fresh Vegetable Crudités	<b>125</b>
Melon Wrapped in Prosciutto	<b>150</b>

#### Hot Selections

	Priced per 50 pieces
Goats Cheese Stuffed Artichokes	<b>145</b>
Teriyaki Beef Satay	<b>145</b>
Duck Spring Rolls	<b>135</b>
Wild Mushroom Beggar's Purse	<b>135</b>
Chicken Satay	<b>115</b>
Vegetable Samosas	<b>65</b>
Coconut Shrimp	<b>145</b>
Crab cakes	<b>145</b>
Flat Bread Pies (Assortment of Little Italy Pie & Mediterranean Pie)	<b>85</b>
Mini Corn Dogs	<b>45</b>
Fried Mozzarella Sticks	<b>60</b>
Chicken Quesadilla Cones	<b>115</b>
Spicy Beef Empanadas	<b>130</b>



Buffet Selections Require a Minimum of 20 Guests, Catering Minimum \$1,000  
All Prices Subject to 20% Set Up Fee and 7.38% State tax