



## Reception Buffets

*Menu items are based on seasonality of product and are subject to change.  
24-48 HOUR NOTICE IS REQUIRED to ensure availability.*

### Menu # 1

Fresh Seasonal Fruit

Cold Poached Shrimp

Tomato Basil & Mozzarella Crostini

Crab Cakes with Jalapeno Remoulade

Traditional Deviled Eggs

Swedish Style Meatballs

Assorted Mini Pastries

### Menu # 2

Fresh Seasonal Fruit (or) Fresh Vegetable Platter

Cold Poached Shrimp

Spinach, Herb & Shallot Stuffed Mushrooms

Caramelized Onion & Brie Tartlet

Mini Lobster & Bresaola "B.L.T." Sandwiches

Bacon Wrapped Chicken Livers

Swedish Style Meatballs

Assorted Mini Pastries



## **Reception Buffets continued**

### **Menu # 3 V.I.P. Menu**

Carved Slow Roasted Beef Tenderloin

Cold Poached Shrimp

Fresh Seasonal Fruit

Bruschetta Platter

Antipasto Platter

Spanakopita

Potato & Raclette Galette with Chive Crème Fraiche & Pickles

Mini Lobster & Bresaola "B.L.T." Sandwiches

Ham & Asparagus Roulades

Substitutions subject to price increase & Chef's approval.

**PLEASE CONTACT THE CATERING DEPARTMENT  
FOR FURTHER INFORMATION.**