



Sample Off-Site Reception Catering Menu

Displayed Items

Fresh Fruit

a sumptuous array of seasonal & exotic fruits

Cheese Display

fine domestic & imported cheeses served with assorted flat breads & crackers. Cheeses may include Bingham Blue, goat cheese & aged Parmigiano-Reggiano

Chilled Atlantic Shrimp

large Atlantic shrimp served on ice with cocktail & remoulade sauces

Chilled Crab Claws

steamed Alaskan snow crab claws served over ice with cocktail & remoulade sauces

Passed Hors d'Oeuvres

Miniature Crab Cakes with avocado purée

Curried Chicken with yogurt sauce

Black Olive Tapenade on toasted focaccia

Granny Smith Apples tossed in Dijon & crème fraîche on a parmesan cracker

Goat Cheese Tartlet with caramelized onions & diced tomatoes

Seared Tuna rubbed with charmoula spices & served with pineapple “ketchup”

Moroccan Chicken Salad served in crispy wonton cups

Grilled Tenderloin of Beef Carving Station

carving stations come complete with assorted rolls & a choice of two sauces

Black Olive Mayonnaise, Lemon Herb, Apricot Mustard, Honey Mustard or Creamy Horseradish

Freshly Brewed Illy Coffee & Dammann Tea Stations