

# COCKTAIL RECEPTION STATIONS

MAY ONLY BE SERVED WITH BUTLERED HORS D' OEUVRES

## PASTA

SHELL PASTA WITH SPINACH AND PINE NUTS IN A SUN-DRIED TOMATO PESTO AND PORCINI RAVIOLI WITH SAUTÉED SHIITAKE MUSHROOMS AND FRESH ARUGULA IN AN HERB CREAM SAUCE  
**\$9.25 PER PERSON**

## BLACKENED LOIN OF BEEF

A SUCCULENT NEW YORK LOIN OF BEEF IS BLACKENED, HAND CARVED, AND OFFERED ON FRENCH-STYLE PETIT PAN ROLLS WITH A ZESTY REMOULADE SAUCE  
**\$14.95 PER PERSON**

## HONEY GLAZED TIFFANY HAM

SLICED SWEET HONEY-BAKED HAM SERVED ON WHOLE GRAIN PETIT PAIN ROLLS WITH A TANGY HONEY MUSTARD SAUCE  
**\$8.95 PER PERSON**

## SMOKED SALMON

“DUCK TRAP FARM’S” SLICED SMOKED SALMON SERVED ON HEARTY DARK BREAD WITH ASSORTED CONDIMENTS AND FRESH GARNI  
**\$11.95 PER PERSON**

## MINIATURE REUBEN SANDWICH

THINLY SLICED NEW YORK CORNED BEEF SERVED ON COCKTAIL RYE WITH SAUERKRAUT AND A CREAMY RUSSIAN DRESSING  
**\$9.95 PER PERSON**

## BREAST OF TURKEY

AN OVEN ROASTED TURKEY BREAST SERVED ON MINIATURE CROISSANTS WITH A HOMEMADE CRANBERRY RELISH  
**\$10.95 PER PERSON**

ALL FOOD IS ATTRACTIVELY AND UNIQUELY DISPLAYED  
TO ACCENTUATE AND HIGHLIGHT THE THEME OF EACH SERVING STATION

A 7% STATE SALES TAX AND A 21% SERVICE GRATUITY CHARGE WILL BE ADDED