



Cocktail Receptions

We're just going for drinks.

How often have you heard that said?

When we serve cocktails, we're going for something more.

For elegance. And style.

Colorful hors d'oeuvres, stunningly prepared.

And pleasant, make-yourself-at-home style service.

That delivers fun, with a refreshing twist.



BEVERAGE PROGRAM

PLATINUM BAR PACKAGE

Johnny Walker Black Scotch, Crown Royal, Maker's Mark Bourbon, Grey Goose Vodka
Bacardi Rum, Tanqueray Gin, Patron Tequila, Triple Sec, Apple Pucker
Sonoma Cutrer Russian River Ranches Chardonnay, Matua Sauvignon Blanc, Chateau St. Jean Cab,
Acacia Pinot Noir, Canyon Road White Zinfandel
Miller Lite, Dogfish Head Corona, Local Microbrew
Assorted sodas, juices and bottled water

UP TO TWO HOURS	\$22 PER PERSON
EACH ADDITIONAL HOUR	\$5 PER PERSON

PREMIUM BAR PACKAGE

Dewar's Scotch, Canadian Club Whiskey, Jack Daniels, New Amsterdam Vodka,
Captain Morgan Spiced Rum, Bacardi Rum, Tanqueray Gin, Jose Cuervo Tequila, Triple Sec, Apple Pucker
Canyon Road Chardonnay, Pinot Grigio, Cabernet, Merlot and White Zinfandel
Miller Lite, Dogfish Head, Corona, Local Microbrew
Assorted sodas, juices and bottled water

UP TO TWO HOURS	\$18 PER PERSON
EACH ADDITIONAL HOUR	\$4 PER PERSON

CORDIAL BAR PACKAGE (ADD ON)

Hennessy VS, Kahlua, Grand Marnier, Bailey's Irish Cream, Sambucca, Amaretto Di Saronno

UP TO TWO HOURS	\$5 PER PERSON
EACH ADDITIONAL HOUR	\$2 PER PERSON

WINE AND BEER BAR PACKAGE

Canyon Road Chardonnay and Cabernet Sauvignon, White Zinfandel
Miller Lite, Corona, Dogfish Head, Local Microbrew
Assorted sodas, juices and bottled water

UP TO TWO HOURS	\$12 PER PERSON
EACH ADDITIONAL HOUR	\$3 PER PERSON

SODA AND WATER BAR PACKAGE

Bottled Spring Water
Assorted Canned Coke Soft Drinks

UP TO TWO HOURS	\$4 PER PERSON
EACH ADDITIONAL HOUR	\$2 PER PERSON

SIGNATURE COFFEE STATION

Freshly brewed coffee, select Tazo teas, Monin flavored syrups, whipped cream
Shaved chocolate & rock candy sugar sticks

FIRST HOUR	\$5 PER PERSON
EACH ADDITIONAL HOUR	\$2 PER PERSON

INTERNATIONAL COFFEE BAR

Freshly brewed coffee, Kahlua, Grand Marnier, Bailey's Irish Cream, Sambucca, Amaretto Di Saronno
Whipped cream, shaved chocolate, orange peels, cinnamon sticks and rock candy sugar sticks

FIRST HOUR	\$8 PER PERSON
EACH ADDITIONAL HOUR	\$4 PER PERSON

CONSUMPTION AND CASH BAR PRICING FOR PREMIUM TO PLATINUM

Specialty Martinis	\$9 / \$11
Cordials	\$9 / \$11
Cocktails	\$7 / \$9
House Wine	\$6 / \$8
Imported Beer	\$5 / \$6
Domestic Beer	\$4 / \$5
Assorted Soda and Juices	\$3
Poland Springs 8 oz. bottled water	\$2

WINE SERVICE

WHITES

CANYON ROAD CHARDONNAY	\$20
CANYON ROAD PINOT GRIGIO	\$22
BARONE FINI PINOT GRIGIO	\$24
SEAGLASS SAUVIGNON BLANC	\$26
MATUA SAUVIGNON BLANC	\$28
SONOMA CUTRER RUSSIAN RIVER RANCHES CHARDONNAY	\$32

REDS

CANYON ROAD CABERNET SAUVIGNON \$20
GASCON RESERVE MALBEC \$38
MAC MURRAY RUSSIAN RIVER PINOT NOIR \$45
CANYON ROAD MERLOT \$22
CHATEAU ST. JEAN CAB \$26
LOUIS MARTINI SONOMA COUNTY CABERNET SAUVIGNON \$32
A BY ACACIA PINOT NOIR \$36
RUTA 22 MALBEC \$24

SPARKLING

LA MARCA PROSECCO SPARKLING \$24
LOUIS ROEDERER NV BRUT \$45
VEUVE CLICQUOT CHAMPAGNE \$74

Please inquire for additional wine selections

Cash and Consumption Bars require one bartender per every 100 guests,
\$100 for up to four-hours
\$35 for each additional hour

Cash and Consumption Bars do **not** contribute to your Food and Beverage Minimum &
Do **not** qualify for non-profit discounts

All food and beverage is subject to a 22% staffing charge, prices are subject to change



The ingredients of
a great event.

Don't they always
start with food?

Whether your
gathering is large or
small, formal or informal,
we combine the culinary
flair of some of the nation's
finest chefs with
the freshest seasonal
ingredients available.

Creating not just
masterful menus
appropriate to the
sumptuous surroundings

But events that
feel fresher, too.

STATIONARY HORS D' OEUVRES

TRADITIONAL STANDARDS TASTING STATION

Seasonal Fresh Fruits and Berries
Domestic and Imported Cheese Display
Pastry Wrapped Brie with Brown Sugar and Almonds
Tuscan Grilled Whole Salmon Sides with Panko Dill Crust and a Balsamic Drizzle
Crusty Breads
Spiced Nuts and Crackers

MEDITERRANEAN BITES (All Vegetarian)

Platter of Grilled Seasonal Vegetables in a Light Balsamic Marinade
Big Pearl Cous Cous Tabbouleh Style with Tomato, Cucumber, and Fresh Mint
Meze Platter with Roasted Garlic Hummus, Dolmades, Marinated Olives, and Feta Cheese
Bruschetta Platter with Italian Tomato Salsa, Smoked Mushroom Spread and Sicilian Caponata
Crostoni and Artesian Breads

ANTIPASTO

Chef's Antipasti Platter featuring:
Prosciutto di Parma, Sicilian Soppressata, Genoa Salami, Imported Cheeses, Olives,
Roasted Peppers, Grilled Artichoke Hearts
Caprese Salad with Roma Tomatoes, Fresh Mozzarella, and Basil Leaves
Traditional Bruschetta with Crostoni and Garlic Focaccia Bread

GLOBAL DIPS

Roasted Tomato Fondue
Crab Meat and Artichoke Dip
French Onion Dip with House Made Potato Chips
Fresh Guacamole with House Made Tortilla Chips
Artisan Breads and Crackers

STATIONARY HORS D' OEUVRES (continued)

URBAN STREET FARE SLIDER BAR

BBQ Pulled Pork
Buttermilk Fried Chicken Sliders with Cole Slaw
Golden Beet Sliders (vegetarian)
Rolls and Condiments
Parmesan Truffle Fries

SEAFOOD BOUNTY (+\$10.00 per person)

A Grand Display of Freshly Shucked Oysters, Crab Claws, and Jumbo Shrimp Cocktail
Arranged over ice and accompanied by Lemon Wedges
Cocktail and Remoulade Sauces
*Ice Carving available at an additional cost, please ask for pricing

\$14 per person, per station for one hour
\$18 per person, per station for two hours

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PASSED HORS D' OEUVRES *(Please select six)*

HOT HORS D'OEUVRES

- Sea Scallops Wrapped in Bacon (GF)
- Sesame Chicken Tenderloins with Honey Mustard Dip
- Flatbread Pizza Florentine with Mushrooms and Truffle Oil (V)
- Vegetarian Spring Rolls with Marmalade Dip (V)
- Crispy Portobello Fries with Sriracha Ketchup (V)
- Buttermilk Fried Chicken Sliders with Cole Slaw
- Mushroom Caps Stuffed with Veal Sausage and Boursin Cheese
- Mini Cheeseburger Sliders
- Falafel Bites with Cucumber Crème Fraiche (V)
- All Beef Franks in a Blanket with Dijon Mustard Dip
- Chipotle Beef Skewers with Chimichurri
- Baby Crab Cakes with Chili Aioli
- Maple Glazed Pork Belly Skewers (GF)
- Crispy Risotto and Mozzarella Croquette, Chili Infused Tomato Sauce (V)
- Applewood Smoked Bacon Wrapped Shrimp (GF)
- Korean Short Rib, Fried Noodles in Take- Out Container with Chopsticks
- Spanakopita (V)
- Sriracha and Honey Glazed Chicken Satay (GF)

CHILLED HORS D'OEUVRES

- Tuna Ceviche with Charred Tomatillo Salsa
- Shrimp Cocktail Skewers with Cocktail Sauce (GF)
- Caprese Salad Skewers (GF) (V)
- Golden Beet and Goat Cheese Bruschetta (V)
- Seared Duck Breast Canapé with Lingonberry Jam
- Vegetable Bruschetta Tartlets (V)
- Tomato and Crab Salad in Cucumber Cups (GF)
- Asparagus Wrapped in Prosciutto di Parma (GF)
- Deviled Eggs with Mustard and Truffle Salt
- Smoked Salmon Potato Pancakes with Red Onion Jam
- Miniature Lobster Rolls on Brioche

\$18 per person for one hour
\$25 per person for two hours

(V) Vegetarian Selections
(GF) Gluten Free Selections

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PLACED HORS D' OEUVRES ENHANCEMENT BOARDS

GRILLED VEGETABLE CRUDITÉ WITH CHEF'S SELECTION OF DIPS

\$5.00 Per Person For One Hour

\$8.00 Per Person For Two Hours

MEZZE PLATTER

With Roasted Garlic Hummus, Dolmas, Marinated Olives, and Feta Cheese

\$5.00 Per Person For One Hour

\$8.00 Per Person For Two Hours

SEASONAL FRESH FRUITS & BERRIES

\$5.00 Per Person For One Hour

\$7.00 Per Person For Two Hours

ARTISANAL DOMESTIC & IMPORTED CHEESES

\$5.00 Per Person For One Hour

\$10.00 Per Person For Two Hours

TUSCAN GRILLED WHOLE SALMON SIDES WITH PANKO DILL CRUST

Balsamic Drizzle

\$6.00 Per Person For One Hour

\$12.00 Per Person For Two Hours

PASTRY WRAPPED BRIE

With Brown Sugar and Almonds

Served with Sliced Baguettes

\$5.00 Per Person For One Hour

\$10.00 Per Person For Two Hours

JUMBO SHRIMP COCKTAIL PRESENTATION

\$400.00 Per 100 pieces

Minimum of 2 Pieces Per Person

In addition to the selection of passed hors d'oeuvres above

Enhancement Boards must be ordered to reflect guaranteed guest counts

Please Note: These selections may not be used singularly or as a stand-alone menu item(s)

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SMALL PLATES RECEPTION MENU

STATIONARY APPETIZER STATIONS

(Choose 1 Station/1 Hour)

TRADITIONAL STANDARDS TASTING STATION

Seasonal Fresh Fruits and Berries
Domestic and Imported Cheese Display
Pastry Wrapped Brie with Brown Sugar and Almonds
Tuscan Grilled Whole Salmon Sides with Panko Dill Crust and a Balsamic Drizzle
Crusty Breads, Spiced Nuts and Crackers

MEDITERRANEAN BITES

(All Vegetarian)

Platter of Grilled Seasonal Vegetables in a Light Balsamic Marinade
Meze Platter with Roasted Garlic Hummus, Dolmas, Marinated Olives, and Feta Cheese
Bruschetta Platter with Italian Tomato Salsa
Crostini and Artisan Breads

ANTIPASTO

Chef's Antipasti Platter featuring:
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GLOBAL DIPS

Roasted Tomato Fondue
Crab Meat and Artichoke Dip
French Onion Dip with House Made Potato Chips
Fresh Guacomole with House Made Tortilla Chips
Served with Artisan Breads and Crackers

SMALL PLATES DINNER STATIONS

(Chef Attended/Choose 3 Stations/2 Hours)

Butternut Squash Ravioli with Chive Cream Sauce & Toasted Pepitas & Micro Basil
Panko Crusted Jail Island Salmon Fillets, Saffron Dill Sauce, Parmesan Risotto
Pan Seared Miniature Crab Cakes, Cheddar Grits, Old Bay Remoulade
Carved Cider Brined Duroc Pork Tenderloin, with Herbed Polenta and Bourbon Sauce
Carved Bistro Tenderloin, Parsnip Mashed Potatoes and Béarnaise Sauce

DESSERT STATION

(1 Hour)

Assorted Miniature Pastries, Cookies and Brownies

\$48 PER PERSON

Includes Freshly Brewed Starbucks™ Coffee, Decaffeinated Coffee and Assorted Teas

Served with Raw Sugar, Equal, Sweet & Low, Half and Half, Milk

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