



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, Troegs, 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, Troegs, 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, Troegs, 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
Juices	\$3
Soft Drinks	\$2
Poland Springs 8 oz. bottled water	\$2

WINE SERVICE

CANYON ROAD CHARDONNAY, CABERNET SAUVIGNON	\$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
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
GASCON RESERVE MALBEC	\$38
MAC MURRAY RUSSIAN RIVER PINOT NOIR	\$45

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 TASTING STATIONS

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, Dolmas, Marinated Olives, and Feta Cheese
Bruschetta Platter with Italian Tomato Salsa, Artichoke and Roasted Peppers and
Sicilian Caponata
Crostini and Artisan Breads

ANTIPASTO

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

GLOBAL DIPS

Roasted Tomato Fondue
Crab Meat and Artichoke Dip
French Onion Dip with House Made Potato Chips
White Bean and Chorizo Dip
Baked Stuffed Brie Wheel
Served with Artisan Breads and Crackers

STREET FARE SLIDER BAR

BBQ Pulled Pork
Slow Cooked Beef Brisket
Golden Beet Sliders (vegetarian)
Assorted Sliced Cheeses
Rolls and Condiments
Sweet Potato Fries with Roasted Garlic Aioli

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
Tuna Ceviche with Roasted Tomatillo Salsa on Tasting Spoons
Served with Cocktail and Remoulade Sauces

\$13 PER PERSON, PER STATION FOR ONE HOUR
\$18 PER PERSON, PER STATION FOR TWO HOURS

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TRAY PASSED HORS D' OEUVRES

HOT

Crispy Risotto and Mozzarella Croquette, Chili Infused Tomato Sauce
Applewood Smoked Bacon Wrapped Shrimp
Korean Short Rib, Fried Noodles in Take Out Container with Chopsticks
Sea Scallops Wrapped in Bacon
Sesame Chicken Skewers with Honey Mustard Dip
*Flatbread Pizza Florentine with Mushrooms and Truffle Oil
*Vegetarian Spring Rolls with Marmalade Dip
*Crispy Portobello Fries with Sriracha Ketchup
Filet Tips on Black Bread with Béarnaise
Mushroom Caps Stuffed with Veal Sausage and Boursin Cheese
Mini Cheeseburger Sliders
Sausage Sliders with Roasted Pepper and Pesto Aioli
Andouille Sausage in a Blanket with Dijon Mustard Dip
Mini Beef Wellingtons with Blue Cheese
Baby Crab cakes with Chili Aioli
Maple Glazed Pork Belly Sliders
*Spanakopita
Sriracha and Honey Glazed Chicken Satay

CHILLED

Tuna Ceviche with Charred Tomatillo Salsa
Shrimp Cocktail Skewers with Honey-Chipotle Cocktail Sauce
*Caprese Salad Satay
*Golden Beet and Goat Cheese Bruschetta
Seared Duck Breast Canapé with Lingonberry Jam
*Vegetable Bruschetta Duets
Tomato and Crab Salad in Cucumber Cups
Asparagus Wrapped in Prosciutto di Parma
Foie Gras Mousse Canapés with Fig Jam
Smoked Salmon Canapés with Cream Fraiche and Salmon Egg Caviar
Miniature Beef Tenderloin “Sliders” with Caramelized Onions and Blue Cheese Aioli

(Please Select Six Items from Above)

\$16 PER PERSON FOR ONE HOUR
\$24 PER PERSON FOR TWO HOURS

*Vegetarian Selections

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PLACED HORS D' OEUVRES ENHANCEMENT BOARDS

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)

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

\$4.00 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

Served with 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

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