



## 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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