

# RECEPTION

**ONE HOUR RECEPTION WITH HOT AND COLD HORS D'OEUVRES** *{Select 6}*..... \$20.50pp Butlered  
*{20 person minimum. Server included for a 1 hour event.*  
*China is available at \$3.75pp and requires an additional Server at \$100.}* **\$24.00pp Stationary**

**HOT ITEMS** *{Select 4}*

- Thai Curry Samosas with Tamarind Chutney **VG/VT**
- Bella Flora Pastry with Ricotta and Portobello Mushrooms **VT**
- Edamame Pot Sticker with Soy-Ginger Sauce **VT**
- Spanakopita **VT**
- Raspberry Brie in Phyllo **VT**
- Polenta Bites with Sun-Dried Tomato and Mozzarella **VT**
- Black Bean Southwest Spring Roll **VT**
- Fig and Gorgonzola Profiterole **VT**
- Corn and Edamame Quesadilla
- Whole Wheat Chicken Pot Sticker with Soy-Ginger Sauce
- Mini Crab Cakes with Remoulade, Whole Grain Mustard, and Crème Fraiche
- Franks in Pastry Puff with Mustard
- Mini Beef Wellington
- Mini Italian Meatballs
- Pistachio Chicken Skewer with Thai Chili Sauce
- Casino Shrimp
- Assorted Mini Quiche
- Beef Short Ribs Wrapped in Applewood Bacon
- Chorizo Stuffed Date
- Steamed BBQ Pork Bao Buns

**COLD ITEMS** *{Select 2}*

- Guacamole with Tortilla Chips **VG/VT**
- Roasted Tomato Salsa with Tortilla Chips **VG/VT**
- Edamame with Pita Points **VG/VT**
- White Bean Hummus with Pita Points **VG/VT**
- Crostini with Olive Tapenade **VG/VT**
- Market Crudités with House Made Dip **VG/VT**
- Orchard's Harvest Sliced Fresh Fruit **VG/VT**
- Domestic Cheese and Cracker Display **VT**
- French Bread Crostini with Tomato Bruschetta **VT**
- Deviled Cage Free Eggs **VT**
- Cucumber and Crab Salad Canapé
- Smoked Salmon Pumpernickel Canapé

**ASSORTED SODA AND BOTTLE WATER**..... \$2.00pp  
**COFFEE AND TEA SERVICE** ..... \$2.00pp  
**DESSERT TABLE** ..... \$7.95pp  
**CORKAGE** ..... \$2.00pp

VG= Vegan VT=Vegetarian GF=Gluten Free