

RECEPTION

ONE HOUR RECEPTION WITH HOT AND COLD HORS D'OEUVRES *{Select 6}*..... \$25.50pp Butler Style
{25 person minimum and \$140.00 Server charge for every 25 people.} \$36.00pp Stationary
China is available at \$5.00pp and requires an additional Server at \$140.00.}

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**
- Black Bean Southwest Spring Roll **VT**
- Fig and Gorgonzola Profiterole **VT**
- Corn and Edamame Quesadilla
- 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**
- Spinach-Artichoke Dip with Pita Chips **VT**
- Caprese Skewers with Balsamic Drizzle **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 Pumpnickel Canapé

ASSORTED SODA AND BOTTLE WATER..... \$3.00pp
COFFEE AND TEA SERVICE \$3.00pp
DESSERT TABLE \$14.50pp
GLASSWARE FEE \$3.00pp

VG= Vegan VT=Vegetarian GF=Gluten Free