



Our Gold Package

Hors d'oeuvres Menu

Displayed Hors d'oeuvres

Selection of International Meats and Cheese

Fresh Vegetable Crudités

Seasonal Fruits

Artisan Breads

Cold Offerings

(Choice of five hot and cold offerings)

Pesto Chicken Pinwheels

Grilled Chicken Salad in Belgian Endive

Bruschetta Crostini

Smoked Salmon on Toasted Rounds with Dill Sauce

Fresh Melon Wrapped in Prosciutto

Filet of Beef on Crostini with Boursin Cheese

Hot Hors d'oeuvres

Mushroom Caps filled with Sausage and Spinach

Crispy Crab and Shrimp Spring Rolls with Sesame Dipping Sauce

Scallops wrapped in Apple Smoked Bacon

Mini Twice Baked Potatoes

Baked Brie with Raspberry in Filo

Clams Casino

Sesame Seared Chicken Bites with Teriyaki Dipping Sauce

Coconut Shrimp with Orange Ginger Sauce

Soy Glazed Hibachi Beef Skewers

Mini Lobster and Risotto Cakes

Crispy Pork Potstickers with Orange Ginger Soy Sauce

Filo Triangles with Herbed Feta Cheese and Spinach

Asian Chicken Sate

Boneless Buffalo Chicken Wings

Franks in a Blanket with Dijon Sauce

Duck Spring Rolls with Orange Ginger Sauce

Jerk Chicken and Pineapple Skewers

Artichoke Cakes with Fresh Lemon Cream



PACKAGE DETAILS

- Five hours of open bar
- Breathtaking Views
- Imported and Domestic Beer
- Hand Passed Hors d'oeuvres

\$64.99 per person



Upgraded Selections

(Market Price)

Prosciutto and Horseradish Wrapped Jumbo Shrimp

Oysters Rockefeller

Shrimp Cocktail

Lump Crab Cake with Old Bay Aioli

Lamb Lollipops with Apple Brandy Rosemary Jus

Salad

(select one)

Classic Caesar

Iceberg Wedge Maytag Bleu Cheese and Bleu Cheese Dressing

Mixed Field Greens with Shaved Asiago, Balsamic Vinaigrette

Seafood Selections

Broiled Salmon With a ginger leek Sauce

Parmesan Crusted Cod Fresh cod roasted with a Parmesan crust and served with a tomato and olive relish

Jumbo Stuffed Shrimp Baked with crab imperial stuffing

Stuffed Flounder Florentine A delicate Flounder filet stuffed with fresh spinach and served with a lemon wine sauce

Meat Selections

(choice of two)

Chicken Parmesan Breaded chicken breast topped with marinara and Mozzarella cheese

Roast Prime Rib Cracked Pepper and Herb Rubbed

Chicken Marsala Boneless chicken breasts sautéed with wild mushroom and a Marsala wine sauce

Sliced Roasted Beef Served with a Burgundy wine and fresh herb sauce

Chicken En Croute Stuffed with spinach, fire roasted peppers and provolone Cheese in Puff Pastry with a Roasted pepper Sauce

Rosemary and Tomato Braised Pork Chop Frenched, center cut chop braised with fresh rosemary and plum tomatoes

Chicken Picante Boneless chicken breasts sautéed with a lemon butter and Chardonnay wine sauce

Vegetable Lasagna Creamy layers of pasta, fresh vegetables and cheese



Call 518-861-5000, ext. 203 for more information
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