



distinctively personal

**RECEPTION MENU (2020)**  
for Social Gatherings and Cocktail Parties

**MINIMUM 25 Guests**

Roasted Eggplant and Red Pepper Spread with Pita Triangles

Creamy Brie with Sun-dried Tomato, Pesto and Toasted Pine Nuts  
With Assorted Crackers

Texas Grilled Flank Steak  
thinly sliced, served with Silver Dollar Rolls,  
and Horseradish Chive Crème Fraîche

Mediterranean Terrine  
layered with lemony Hummus, Feta, Tomatoes, Black Olive Tapenade,  
Chopped Fresh Cucumber, Red Pepper and Scallions  
with Pita Triangles

Painted Desert Terrine  
layered with Refried Pinto Beans, Chunky Guacamole, Sour Cream, Pico de Gallo Salsa, Pepper  
Jack Cheese, Scallions and Black Olives with Golden Tortilla Chips

Miniature Fire Grilled Chicken, Beef or Black Bean Fajitas  
offered with Guacamole and Salsa

Tarragon Sun-dried Cherry Chicken Salad in Crispy Miniature Croissants

Beautiful Basket of Crudité Vegetables  
with Buttermilk Herb Dip

Grilled Vegetable Skewers with Balsamic Mustard Dip

Skewered Lightly Blackened Salmon Medallions with Avocado Lime Sauce

Indonesian Chicken and Shrimp Satay with Thai Spicy Peanut Sauce

Southwestern Chicken Skewers brushed with Cilantro Pesto  
accompanied by Chunky Guacamole

Tuscan Grilled Chicken and Shrimp Red Pepper Skewers with Roasted Garlic Aioli

Artisan Cheese Display  
Garnished with Grapes and Strawberries  
With Gourmet Cracker Assortment

Duo of Fresh Dips  
Smoky Roasted Eggplant Red Pepper Dip and Yogurt Cucumber Feta Tzatziki Dip  
With Fresh Crudit  Vegetables including Asparagus, Sugar Snap Peas, Belgian Endive,  
Cucumber Spears and Lavash Cracker Bread

Fresh and Seasonal Fruit Display with Lemon Zest Curd

Assorted Homemade Miniature Desserts

WARM HORS D'OEUVRES

**Requires Chafing Dish (reusable or disposable available) and Sterno Fuel**

Warm Zesty All Lump Crab and Artichoke Mousse  
with Crusty Baguette and Crackers

Warm Spinach, Artichoke and Parmesan Dip  
With Tortilla Chips and Baguette

Sweet and Sour Cocktail Meatballs  
With Toothpicks

Swedish Cocktail Meatballs in Sherry Cream Sauce with Fresh Parsley  
With Toothpicks

Buffalo Chicken Wings  
With Celery Sticks and Blue Cheese Dip

Sesame Asian Glazed Chicken Wings

Spanikopita  
Phyllo Triangles with Feta and Spinach

Classic All Beef Pigs in a Blanket  
Honey Mustard

Scallops Wrapped in Bacon

Mini Asian Vegetable Spring Rolls  
With Sweet Chile Sauce

✿ **Pricing for 25 to 75 guests** ✿

FOUR Items **\$25.95 per guest**

FIVE Items **\$29.95 per guest**

✿ **Pricing for 76 or more guests** ✿

FOUR Items **\$24.95 per guest**

FIVE Items **\$28.95 per guest**