



distinctively personal

**RECEPTION MENU (2023)**  
for Social Gatherings and Cocktail Parties

**MINIMUM 25 Guests**

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  
Rolled with Roasted Peppers and Onions and a toothpick offered with Guacamole and Salsa

English Chicken Salad  
On Miniature Croissants

Virginia Ham and Brie  
On Petit Croissants with Dijon Honey Mustard on the side

Turkey and Swiss on Petit Brioche Rolls  
With Dijon Aioli on the side

Beautiful Basket of Crudité Vegetables  
with Buttermilk Herb Dip

Caprese Kebabs  
Cherry Tomato / Mozzarella / Basil / Balsamic Drizzle  
Sun-dried Tomato Basil Pinwheel Tortilla Sandwiches  
Turkey and Havarti Ranch Pinwheel Tortilla Sandwiches

Creamy Spinach Dip  
With Carrots, Celery and Everything Flatbread Crackers

Grilled Vegetable Skewers with Pesto Dip

Skewered Lightly Blackened Salmon  
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 Skewers with Romesco Dip

Artisan Cheese Display  
Garnished with Grapes and Strawberries  
Gourmet Cracker Assortment

Chilled Mexican Corn Dip  
Creamy Dip with Green Chiles, Cheddar and a hint of Jalapeño  
With Tortilla Chips

Duo of Fresh Dips  
Smoky Roasted Eggplant Red Pepper Dip  
and  
Yogurt Cucumber Feta Tzatziki Dip  
With Fresh Crudité Vegetables and Cracker Bread

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

Fresh and Seasonal Fruit Display  
with Lemon Zest Curd

Assorted Miniature Desserts and Tarts

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

Warm Buffalo  
Warm Baked Buffalo Chicken Dip with Blue Cheese  
With Tortilla Chips and Celery Sticks

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**

\*\*Delivery before 3 p.m. \$30

\*\*Delivery between 3 p.m. and 5 p.m. \$60

*Paper products, beverages and staff additional*