

## RECEPTION MENU

**International Cheese & Fruit Display**  
(Serves 50-60ppl)

**Seasonal Vegetable Tray & Dip**  
(Serves 20ppl)

**Fresh Fruit Display**  
(Serves 20ppl)

**Cream Cheese & Salsa Antojitos**  
(Serves 20ppl)

**Mini Burger Sliders**

**Jumbo Shrimp with Zesty Cocktail Sauce**  
(Variety of Sizes)  
Market price

**Sandwich Tray**  
Assorted Sandwiches on a Variety of Breads  
(56 quarters/tray)

**Mediterranean Platter**  
Artichoke & Asiago Dip,  
Roasted Red Pepper & Feta Dip, Hummus  
Served with Pita Points & Flatbreads  
(Serves 15 ppl)

**Antipasto Platter**  
Assorted Grilled and Marinated Vegetables,  
Cheese and Meat

### Assorted Cold Canapés & Hot Hors D'Oeuvres

**Standard Tray**  
(70 pieces)

choose 4

Smoked Salmon on Marble Rye  
with Lemon Dill Cream Cheese

Chevre & Bell Pepper Preserve in a Phyllo Cup

Asian Spring Rolls

Sun Dried Tomato & Feta in Phyllo

Moroccan Chicken

Sweet & Sour Meatballs

Blue Cheese, Red Onion Marmalade  
with spiced pecans on Cranberry Focaccia

Vegetarian Samosa with Mango Chutney

Crab & Brie in Phyllo

**Premium Tray**  
(70 pieces)

choose 4

Chicken Quesadillas

Raspberry & Brie Encroute

Forest Mushroom & Goat Cheese Tart

Chili Glazed Drumettes

Sesame Crusted Beef Satay's

Rice Paper Rolls

Asiago Crusted Artichokes

Crab & Mango in a Cucumber Cup