

RECEPTION PACKAGES

RECEPTION PACKAGE #1

Imported and Domestic Cheese Display, Crostinis, Fig Jam
Grilled and Raw Baby Vegetables, House Made Blue Cheese Dressing
Trio of Mediterranean Dips
Za'atar Spiced Hummus, Feta Dill Tzatziki Sauce, Roasted Pepper Romesco, Toasted Pita Points

RECEPTION PACKAGE #2

Warm Spinach and Artichoke Dip
Grilled Sour Dough Bread, Spiced Pita Chips
Plus 3 Chef Choice Hors D'oeuvres

RECEPTION PACKAGE #3

Spanish Tapas Charcuterie Display
Serrano Ham, Spicy Chorizo, Marinate Olives, Manchego Cheese, Goat Cheese Stuffed Piquillo Peppers, Tomato Bread
Plus 3 Chef Choice Hors D'oeuvres

RECEPTION PACKAGE #4

Local NY Cheese Display
Seasonal Fruit, Grilled Crostinis
Seafood Display
Chardonnay Poached Jumbo Shrimp, Oysters on the Half Shell, Snow Crab Legs
Cocktail Sauce, Whole Grain Mustard Sauce, Mignonette
Plus 3 Chef Choice Hors D'oeuvres*

HORS D'OEUVRES OPTIONS

*Items Are Subject To Change Due to Seasonality

COLD HORS D'OEUVRES

Beet Walnut Mousse, Cucumber Cup, Radish
Sesame Seared Tuna, Wonton Crisp, Pickled Ginger
Blackberry & Fig Crostini, Whipped Goat Cheese, Spiced Honey
House Cured Salmon, Taro Root, Herbed Crème Fraîche
Peppercorn Crusted Sirloin, Brandy Demi Sour Cream, Crispy Shallots
Mini Lobster Roll, Tarragon Aioli, Micro Celery
Parmesan Tuiles, Heirloom Tomato Salad
House Made Ricotta, Orange Blossom Stone Fruit Bruschetta, Basil, Balsamic Drizzle
Vegetable Pakoras, Cilantro Crema

HOT HORS D'OEUVRES

Short Ribs Mac and Cheese Bites, Truffle Cheese Sauce
Pastrami Egg Roll, Braised Cabbage, Spicy Mustard
Pan Seared Crab Cake, Apple Fennel Slaw, Old Bay Aioli
Smoked Cheddar, Caramelized Onion Mini Quiche
Hoisin Duck Confit Phyllo, Jicama Slaw, Micro Celery
Seasonal Risotto Bites
Crispy Polenta Cake, Fried Quail Egg, Tomato Chutney
Vegetarian Buffalo "Meatballs" Blue cheese Dipping Sauce
House Made Pigs in the Blanket, Whole Grain Mustard Dijonnaise
Pat La Freida Beef Sliders, Caramelized Onion, Cheddar, Brioche Bun