



GOLD LEVEL COCKTAIL RECEPTION

Grilled Asparagus, Red and Yellow Pepper Rings and Portabella Mushrooms

Imported Premium Cheese Display and Dried Fruit Board with Saga Bleu, Brie, Smoked Gouda and Sharp Cheddar with Red Grapes and Dried Orchard Fruits with Assorted Crackers

OR

Pastry Wrapped Brie with Candied Almonds and Dried Fruit Served with French Rounds

Cascading Fruit and Berry Display with Pineapple, Honeydew, Cantaloupe, Strawberries and Additional Seasonal Berries with a Warm Fudge Fondue and Crème Anglaise

HOT CHAFER ITEMS

Choose one:

Artichoke and Sundried Tomato Dip

Toasted White Corn, Crawfish and Andouille Dip

Buffalo Shrimp Dip: Mildly Spicy with Cream Cheese, Buffalo Spiced Shrimp and Celery

Warm Charleston Crab Dip

(Any of the Above served with Lavash Crackers, Pita Crisps and Crackers)

Choose one:

Char-grilled Fennel Italian Sausage with Balsamic Marinara Roasted Peppers and Onions

Chicken Tenderloins Grilled and Baked in Florentine Spinach, Marsala and Mustard Cream
Cheese Purses with Spinach and Rose Sauce

CHEF ATTENDED ACTION CARVING STATION

Choose Two:

Carved Florentine Café Strip

Oven Roasted Salt and Pepper Crusted Top Round of Beef

Roasted French Turkey Breast with Dijon and Herb Rub

Lexington Style (Pickin' Style) Pulled Pork Shoulder

Texas BBQ Beef Brisket

(Any of the above served with Sliced Soft Rolls and Complementing Sauces)



Pasta Chafer Display Station

Choose Two Pastas:

Ziti, Gemelli, Three Color Cavatappi or Orecchiette
 Cheese Pasta Purses can be Added for an Additional Add \$1.50 person

Choose Two Sauces:

Reggiano Alfredo, Marinara, Diablo Marinara (spicy with chick stock), Vodka Rose Sauce, Lobster Cream Sauce or Mixed Mushroom (cream or marinara)

Choose Two:

Grilled Italian sausage with red peppers and scallions
 Baby Shrimp with spinach, peas, scallions and ham
 Bolognese Style: Spiced Ground Sirloin with capers and Red Wine
 Roasted Portabella and asparagus Sauce
 Slow Roasted Pulled Chicken

Served with Sliced French Loaves, Butter, Olive Oil

Bowls of Shredded Parmesan

Upgrade to Chef Attended Action Pasta Station

Choose from above Items (will have Two Chafers Set with Two Prepared Pastas)

Includes Additional Items that Chef Will Prepare to Order at Station for Guests

Sautéed Mushrooms, Sautéed Red Peppers, Spinach, Scallions, Peas, Cured Ham, Sundried Tomatoes, Shredded Parmesan, Spicy Pepper Flakes and Olive Oil

Pricing includes either the action Carving Station or the Pasta Chafer Display Station. Pasta can be changed into a Chef Attended Action Station for an additional Per Person plus Chef Fee (One Chef for Every 100 Guests)

Pricing includes both the action Carving Station and the Pasta Chafer Display Station. Pasta can be changed into a Chef Attended Action Station for an additional Per Person plus Chef Fee (One Chef for Every 100 Guests)

This menu includes one server per 50 Guests and one chef per 100 Guests (for Carving Station).



Silver Hors d'oeuvres Reception

Raw Vegetable Crudités:

Flowers of Broccoli and Cauliflower, Cherry Tomatoes, Carrot and Celery Sticks and Olives with Parmesan Peppercorn Dip

Fresh Fruit Display:

Honeydew, Cantaloupe, Grapes, Pineapple and Strawberries with Honey Yogurt Dipping Sauce

Domestic Cubed Cheeses Display:

With Grape Cluster Garnish and Gourmet Crackers

Choose One:

Buffalo or Teriyaki Chicken Drumettes

Sage and Black Pepper Chicken Bites with a Creamy Herb Dip

Sirloin Meatballs: *Teriyaki with Pineapple, Orange Barbecue or Swedish Style*

Cavatappi Pasta in a Shrimp Alfredo Sauce

Choose One:

Artichoke and Sun Dried Tomato Dip with Cracker Bread

Buffalo Chicken Dip with Cracker Bread

Spinach Queso Dip with Tortilla Chips

This is a light cocktail reception menu and is not heavy enough to be considered dinner. Available in 10:00 am – 4:00 pm time frame or if event starts at 8:00 pm or after (after guests have had dinner)

This menu includes one server per 50 Guests.

Painted Plate will provide seating for half of guests at 48 inch round cocktail tables that are not pre-set.

If Prefer Seating for All Guests, Add an additional fee per person