

Reception Platters

V Denotes a Vegetarian dish

GF Denotes a Gluten-free dish

Trio of Shrimp GF

traditional shrimp cocktail, Mediterranean grilled shrimp, and steamed Old Bay-spiced shrimp with lemon wedges, cocktail sauce, and spicy mustard

Herb Roasted Filet of Beef

with crisp vegetable chips, mini knot rolls, and a trio of sauces: roasted red pepper aioli, mustard and horseradish cream

California Pinwheels

rolled tortilla wraps sliced in pinwheels with the following fillings: turkey, Havarti cheese, and garlic aioli
ham and swiss with honey mustard
bacon, lettuce, and tomato with mayonnaise

Asian Satay Display

char-grilled shrimp, chicken and beef satays marinated in Asian spices, served on wok-fried noodles, with spicy peanut and Hoisin-plum dipping sauces

Italian Feast

artfully arranged Italian delicacies to include fresh mozzarella, roasted red peppers, Calabrese salami, olives, marinated artichokes, and tomatoes, accompanied by crostinis and breadsticks

Antipasto Bread Bowl

chopped Italian meats, provolone cheese mixed with diced lettuce and tomatoes in an olive oil dressing served with sliced bread rounds

Duo of Hummus V

roasted red pepper
jalapeño

Creamy Spinach Dip in Harvest Bread Bowl V

hollowed-out bread round with homemade spinach dip, accompanied by carrots, celery, and an assortment of flatbreads for dipping

Santa Fe Terrine V

layered dip of guacamole, salsa, Monterey Jack cheese, tomatoes, jalapeños, and sour cream served with blue and white corn tortilla chips

Tri-Color Tortilla Chips V

with roasted tomato salsa, guacamole, and sour cream

Middle Eastern Medley V

hummus, tabbouleh, raisin couscous, olives, feta, and red peppers, served with a basket of toasted pita chips

Tapas Tapenade V

caramelized onion, pesto, roasted tomato and roasted eggplant toppings, served with herbed bread rounds

