

RECEPTION HORS D'OEUVRES

*Hors d'oeuvres are price per three dozen
Four to seven pieces per person for a one-hour cocktail reception are recommended*

COLD

- Assorted Mini Tea Sandwiches \$66.00
- Beet Tartar Salad on Brioche Toast Points with Fresh Herbs \$66.00
- Shredded Romaine in Parmesan Cups topped with a Cesar Mousse \$69.00
- Olive Tapenade with Sun-Dried Tomato Pesto on Toast Points \$75.00
- Grilled Bruschettas with Selected Seasonal Fresh Vegetables \$78.00
- Baked Goat Cheese and Capenada on Crustini \$81.00
- Mini Ham and Cheese Biscuits with an Apple and Pear Relish \$81.00
- Melon Wrapped in Parma Prosciutto on Brioche Rounds \$87.00
- Curried Chicken Salad in Phyllo Cups Topped with a Cilantro Leaf \$90.00
- Truffle Mousse Pate on Lavasch Crackers with a Red Onion and Caper Relish \$93.00
- Shredded Duck Confit on Brioche Toasts with Pomegranate and Sauternes Wine Jelly \$105.00
- Beef Carpaccio Topped with a Citrus Relish and Parmesan Crisps \$123.00
- Scottish Style Smoked Salmon, Caper and Dill Cream on Bagel Chips \$129.00
- Mandarin Orange Smoked Trout Mousse on Zucchini Chips \$129.00
- Tuna Sashimi with Wasabi Aioli and Micro Greens on Cucumber Rounds \$135.00
- Classic Cocktail Shrimp with Classic Cocktail Sauce \$135.00
- Cocktail Shrimp with a Fire Roasted Vodka Gazpacho Shooter \$138.00
- Fresh Shucked Oysters on the ½ Shell with a Smoky Cocktail Sauce \$141.00

HOT

- Spiced Sausage Stuffed Mushrooms \$84.00
- Oven Roasted Fingerling Potato Mini's stuffed with Boursin Cheese and Bacon \$87.00
- Assorted Quesadillas (Vegetable, Cheese, and Shredded Chicken) \$93.00
- Spanikopita with Spinach, Feta, Slow Roasted Tomatoes and Pine Nuts \$99.00
- Vegetarian Spring Rolls with Dipping Sauces \$103.00
- Pork Egg Rolls with Dipping Sauces \$108.00
- Franks in a Blanket with BBQ and Honey Mustard \$108.00
- Baked Asian Vegetarian and Pork Pot-Stickers \$114.00
- Chicken Wings 'Gant Style' \$117.00
- Mango Chutney Glazed Meatballs with a Sweet and Sour Dipping Sauce \$117.00
- Crab Rangoon with Hot Mustard \$132.00
- Chicken Sate with a Thai Peanut Sauce \$132.00
- Mini Chicken Wellington (Chicken Breast with Mushroom Duxelle wrapped in Pastry) \$138.00
- Ground Beef Empanadas with Fire Roasted Tomato Sauce (Putenesca Style) \$141.00
- Grilled Pork Ribs with an Orange-Chipotle Glaze \$141.00
- Lobster and Corn Beniegts with a Truffle-Tarragon Emulsion \$141.00
- Mini Beef Wellington (Beef with a Mushroom Duxelle wrapped in Pastry) \$144.00
- Caribbean Coconut Shrimp with a Pineapple-Lime Relish \$150.00
- Lump Meat Crab Cake Bites with a Roasted Red Pepper Rémoulade \$153.00
- Lamb "Lollipops" with a Minted-Pomegranate Yogurt \$153.00
- Oyster Rockefeller with Bacon and Spinach \$156.00

*There will be a 20% service charge and applicable state sales tax on all food and beverage
Prices are subject to change*

RECEPTION HORS D'OEUVRES CONTINUED

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SWEETS

Assorted Chocolate Truffles (with and with out nuts) \$84.00

Assorted Cream Puff/Éclairs \$69.00

Assorted Cookies \$63.00

Chocolate Brownies \$66.00

Lemon Curd Tartlets with Whipped Cream Rossets \$72.00

Chocolate Mousse Tartlets with white Chocolate Shavings \$78.00

Apricot and Raspberry filled Rugelach with Pistachio Nuts \$75.00

Cocoa Dusted Bourbon Balls \$90.00

Peanut Butter and Chocolate Cookie Sandwich Minis \$72.00

Delicious Tiramisu Bites \$81.00

N.Y. Style Cheesecake Minis with Berry Compote \$78.00

Layered Opera Cake Bites \$84.00

STATIONS

Imported and Domestic Cheese Boards with Dried Fruit, Nuts and Berries

\$8.00 per person

Baked Brie Platter with Dried Fruits, Nuts, Berries and Jams

\$6.00 per person

Home-Made Tortilla Chips served with Guacamole, Salsa and Cheese Dip

\$4.00 per person

Nachos Pile 'Gant Style' (Meat or Vegetarian)

\$5.00 per person

Spinach and Artichoke Dip with Fresh Home-Made Pita and Tortilla Chips

\$5.00 per person

Crudités Platter with Ranch Dip and Seasonal Pesto Dip

\$4.00 per person

Seasonal Fresh Fruit to include Pineapple, Bananas, Melons, Grapes and Berries

\$6.00 per person

Port and Black Truffle Pate Platter with assorted Relishes and Croutons

\$7.00 per person

Smoked Salmon or Trout Platter with accompanying Sides and Garnishes

\$9.00 per person

Make your own Bruschetta with Seasonal Spreads and Vegetables

\$7.00 per person

Pasta Station with All of the Fixings

(*Chef Attendant Fee*)

\$9.00 per person

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CARVING STATIONS

****Chef Attendant Fee \$100.00****

Roasted Beef Eye of Round
Horseradish Cream and Au Jus Sauce
\$7.00 per person

Roasted Beef Prime Rib
Horseradish Cream and Au Jus Sauce
Rustique Dinner Rolls
\$12.00 per person

Grilled Tenderloin of Beef
Stone Ground Mustard Cream and Green Peppercorn Sauce
Rustique Dinner Rolls
\$14.00 per person

Honey Glazed Ham
Stone Ground Mustard Sauce, Cranberry-Orange Sauce
Corn Bread and Rustique Dinner Rolls
\$11.00 per person

Herb Brined and Roasted Turkey Breast
Cranberry-Apple Chutney, Chardonnay Wine Turkey Gravy
Rustique Dinner Rolls
\$12.00 per person

Roasted Colorado Leg of Lamb
Rosemary and Mint scented Sour Cherry Jus, Pomegranate-Cucumber Yogurt
Fresh Pita Bread
\$14.00 per person