

## Reception Menu Items

### Hors d'oeuvres

#### Pork / Lamb

Country ham, cheddar & grit cake served with black eyed pea salsa

Maple fennel glazed pork satays with honey mustard aioli

Italian sausage Florentine stuffed mushrooms in a white wine marinara

Grilled asparagus, goat cheese & sundried tomatoes wrapped in prosciutto

Lamb lollipops with Mediterranean salsa

#### Beef

Hoisin glazed beef satays with sesame soy sauce

Miniature meatballs in puttanesca sauce

Miniature beef wellingtons with tarragon mayonnaise

Roasted tenderloin on a cheddar biscuit with a caramelized onion & port wine jam

#### Chicken

Country fried chicken satays with garden garlic dressing

Coconut encrusted chicken satays with pineapple mango chutney

Orange glazed chicken satays with pineapple mango chutney

Parmesan encrusted grilled chicken & mozzarella cakes served with balsamic reduction

#### Crostinis

Roasted garlic & goat cheese topped with apple cranberry chutney

Olive tapenade with tomato, feta & basil

Smoked salmon with smoked corn remoulade

Pesto chicken with sundried tomato chutney

#### Seafood

Sesame encrusted Mahi skewers with pineapple salsa

Mini crab cakes with smoked corn remoulade

Phyllo & pistachio wrapped shrimp, honey mustard aioli

Coconut encrusted shrimp with pineapple mango chutney

Cilantro & lime poached shrimp with fresh pico de gallo

Smoked Salmon on a Cornbread Blini with a smoked corn remoulade

#### Vegetarian

Coconut encrusted goat cheese cakes with dried cherry vinaigrette

Pecan encrusted sweet potato cakes served with apple cranberry chutney

Vegetable spring roll with red curry & soy dipping sauces

Tortilla encrusted chipotle cheddar cakes with black bean & corn salsa

Portabella, sundried tomato, goat cheese & spinach napoleon

Fruit kabob with vanilla mint yogurt

Bleu cheese & walnut stuffed roasted bliss potatoes

Maple cheddar & pecan stuffed roasted bliss potatoes

Roasted garlic & goat cheese with sundried tomatoes stuffed bliss potatoes

Custom Menus are available! Let Chef Sean create a signature dish to meet dietary needs, family favorites or specific themes. All cooking oils are trans-fat free.

## Reception Sample Menu A

### **Grilled Vegetable Antipasto**

Asparagus, squash, roasted bell peppers grilled with a lemon infused olive oil accompanied by basil pesto, olive tapenade, roasted garlic, cashew hummus & assorted artisanal crackers & pita chips

### **Assorted Chef's Signature Crostinis**

#### **Coconut encrusted Almond Goat Cheese Cake**

Served on a bed of mixed greens with strawberries, mangos & spiced almonds, dried cherry vinaigrette

### **Chef Carved Herb Encrusted Tenderloin of Beef**

Brie polenta, shallot port wine reduction, artisan breads, whole grain mustard, tarragon mayonnaise & horseradish sauce

### **Chocolate Fondue Station**

Strawberries, pineapple chunks, marshmallows, cream puffs, pound cake & pretzels

Custom Menus are available! Let Chef Sean create a signature dish to meet dietary needs, family favorites or specific themes. All cooking oils are trans-fat free.

## Reception Sample Menu B

### **Puff Pastry Baked Brie**

Accompanied by strawberries, grapes, caramelized onions, apple cranberry chutney, basil pesto, olive tapenade, served with oven baked crostinis

### **Chef Carved Peppercorn Encrusted Roasted New York Strip**

Caramelized onion mashed potatoes, roasted shallot port wine reduction, accompanied by artisan breads, Dijon mustard, tarragon mayonnaise & horseradish sauce

### **Hors d'oeuvres**

Orange glazed chicken satays with pineapple mango chutney

Cilantro & lime poached shrimp with fresh pico de gallo

Lamb lollipops with Mediterranean salsa

### **Risotto Station**

Arborio rice simmered in a wild mushroom stock with sautéed spinach, roasted peppers, wild mushrooms & fontina cheese, served with artisan rolls, balsamic glaze, fresh basil pesto

Custom Menus are available! Let Chef Sean create a signature dish to meet dietary needs, family favorites or specific themes. All cooking oils are trans-fat free.

## Reception Sample Menu C

### Seasonal Fruit & Cheese Display

Sliced melons, grapes & berries accompanied by imported and domestic cheeses, artisanal crackers & oven baked crostinis

### Hors d'oeuvres

Maple fennel glazed pork satays with honey mustard aioli

Hoisin glazed beef satays with sesame soy sauce

Coconut encrusted chicken satays with pineapple mango chutney

Bleu cheese & walnut stuffed roasted bliss potatoes

### Pasta Station

Penne pasta in a tomato basil cream with grilled chicken, roasted mushrooms, spinach & roasted peppers, served with artisan rolls

Custom Menus are available! Let Chef Sean create a signature dish to meet dietary needs, family favorites or specific themes. All cooking oils are trans-fat free.