

Reception Cold Hors D'Oeuvres

Double Cream Brie with Pickled Cherry Tomato on a Sourdough Crouton
Smoked Salmon Cheesecake with Pine Nut Herb Dressing
Tomato and Olive Tapenade Bruschetta
Smoked Trout Mousse in Cucumber Cups
Ratatouille a la Provençal Tartlet
Peppered Goat's Cheese in Endive Boat
\$2.50 per piece

Tomato Mozzarella Napoleon
Curried Chicken Barquette with Candied Walnuts
Artichoke and Shiitake Skewer with Truffle Oil
Roulade of Prosciutto and Asparagus
Spicy Thai-Style Roast Beef in Cucumber Cups
Roasted White Rose Potato with Sour Cream and Caviar
\$3.00 per piece

Mushroom Grissini, Parmesan Shavings and Extra Virgin Olive Oil
Grilled Shrimp Taco with a Ginger and Lemon Grass
Smoked Salmon Tartar with Wasabi Caviar on a Brioche
Smoked Duck, Horseradish Apple Relish on Sourdough Fizzle
Seared Scallops with Tomato Pesto and Asparagus
California Rolls
\$3.50 per piece

Maryland Crabmeat Salad Tartlet, and Salmon Roe
Seared Duck Breast Hummus, Coriander on Pita Chip
Lobster Tartar with Mango Papaya Salad
Crostini with Herbed Goat's Cheese and Roasted Peppers
Smoked Chicken on Apricot Chutney and Fig
Sesame Crusted Tuna Topped with Seaweed Salad
Crab and Avocado Tartlet
\$4.00 per piece

Prices do not include 19% gratuity or 6% PA Sales Tax

Reception Hot Hors D'Oeuvres

Mushroom Rosemary Tartlet
Oriental Spring Rolls, Sweet and Sour Sauce
Herb Breaded Artichokes, Tomato Basil Sauce
Mushroom Cap Laced with Spicy Italian Sausage
Rosemary and Thyme Crusted Boconccini
Red Pepper, Goat's Cheese and Pesto Bouchee
\$2.50 per piece

Spinach and Goat's Cheese Quiche
Beef or Chicken Satay with Thai Peanut Sauce
Chicken Tempura, Sweet and Sour Dipping Sauce
Croque Monsieur, Gruyere Cheese and Applewood Smoked Bacon
Sautéed Beef and Mushroom Tartlet
Dijon Chicken en Croute
Key West Conch Fritters, Key Lime Sauce
\$3.00 per piece

Shrimp Satay with Coconut Lime Sambal Sauce
Roasted Lamb Chop with Fresh Rosemary Jus
Crab Wrapped in Phyllo
Peking Duck Roll with Hoisin Dipping Sauce
Cocoa Seared Scallops with Orange Oil
\$3.50 per piece

Maryland Crab Cake with Creole Remoulade
Smoked Duck Raviolis
Crab Beignets
Crispy Jumbo Shrimp in Zesty Beer Batter
\$4.00 per piece

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Reception Stations and Enhancements

*Chef Attendants Required - \$100.00 per chef attendant per hour
(Minimum 25 Guests Required)*

Carving Stations

(Attendant Required for All Carving Stations)

*Garlic and Rosemary Rubbed Leg of Lamb, With Red Currant Jus
\$7.00 per person*

*Whole Roasted Turkey,
Dinner Rolls, Cranberry Relish and Turkey Jus
\$7.00 per person*

*Mustard and Herb Crusted New York Strip Loin with Olive and Sun-Dried Tomato Rolls
\$12.00 per person*

*Roasted Black Peppered Beef Tenderloin
Dinner Rolls, Horseradish and Flavored Mustards
\$14.00 per person*

*Slow Roasted Baron of Beef with Garlic and Herbs, Dinner Rolls
(Serves 100-125) \$800.00 per baron*

*Maple Glazed Ham, Buttermilk Biscuits and Cherry Jus
\$7.00 per person*

*Lamb Lavender Crusted Lamb Rack, Mint and Rosemary Jus
\$10.00 per person*

*Atlantic Salmon in Decorated Pastry Crust
Spinach and Mushroom Stuffing, Caper Butter Sauce
\$7.00 per person*

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Display Stations

(Prices are based on a two-hour function)

Ice Bar

(Seasonal Variations may Apply)

<i>Oysters and Clams in the Half Shell</i>	<i>\$3.00 per piece</i>
<i>Cracked Snow Crab Claws</i>	<i>\$3.50 per piece</i>
<i>Jumbo Gulf Shrimp</i>	<i>\$4.00 per piece</i>
<i>Poached Half Lobster Tail</i>	<i>\$8.00 per piece</i>
<i>King Crab 3" Sections</i>	<i>\$6.00 per piece</i>

Served On Ice with Mignonette, Cocktail Sauce, Lemons, or Complementary Sauces
Ice Show Piece can be purchased at \$350 per piece (1 Block)

International and Domestic Cheese Selection

With Dried Fruits, Crispy Lavosh, Crackers and Bread, Fresh Cooked Fruit Preserve
\$6.00 per person

Caviar Station

Served on Ice with Traditional Accompaniments to Include:
Grated Egg White, Egg Yolks, Onion, Parsley,
And Freshly Made Blinis with Crème Fraiche
Caviar Available Include: Beluga, Servuga, Ossetra, and North American
Priced Separately By the Market Ounce

Fine Selection of Vegetables and Dips

Garden Fresh Vegetables to Include: Baby Carrots, Asparagus, Zucchini, Yellow Squash,
Celery, Broccoli and Cauliflower
Served with Maytag Bleu Cheese, Onion, and Basil Herb Dips
\$5.00 per person

Display of Harvest Fresh Fruit

Pineapple, Honey Dew, Cantaloupe, Strawberries and Seasonal Berries
With Sauces to Include:
Honey Yogurt and Berry Coulis
\$4.00 per person

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Sushi and Sashimi Display

Made in The Traditional Fashion

*Assortment of Fresh Sushi and Sashimi
With Pickled Ginger, Wasabi and Soy Sauce*

\$5.00 per piece

(Minimum 50 pieces)

Country Charcuterie Display

Variety of Pates, Cured Meats and Sausages

With Accompaniments to Include:

Assorted Marinated Olives, Cornichons and a Fleet of Mustards

Country French Breads

\$10.00 per person

Smoked Seafood Display

Smoked Salmon, Smoked Scallops, Sturgeon and Trout

Served with Lemons, Cocktail Sauce, Herb Aioli, Assorted Cocktail Breads

\$12.00 per person

Prices do not include 19% gratuity or 6% PA Sales Tax

A \$50.00 service charge will apply when the guarantee is less than the minimum number of guests required.

Cooking Stations

(Minimum 20 people)

(Attendant Required Per Station)

(\$100 per Chef Attendant per Hour)

Maryland Crab Cakes

Pan Seared, Served with Chipolte Cream, Lemon Caper Sauce and Remoulade

\$9.00 per person

Risotto Station

Arborio Rice with Forest Mushrooms, Asparagus and Shaved Reggiano, Basil Oil

(Seafood and other Vegetarian Options are also available)

\$7.00 per person

Shrimp Provencal

Sautéed Shrimp with Garlic, Vine Ripened Tomato and Lemon Marinara

\$10.00 per person

Jumbo Sea Scallops

Artichoke and Chestnut Ragout, Sugar Cured Bacon Flakes

\$12.00 per person

Peking Duck Station

Slow Roasted Peking Duck served in Traditional Fashion with

Moo Shoo Pancakes, Scallion Flowers and Hoisin Sauce

\$11.00 per person

Quail Station

Cinnamon Marinated Seared Breast of Quail,

Blackberry Vinegar, Cornbread Cakes

\$14.00 per person

Quesadilla Station

Tortillas with Fillings of:

Marinated Chicken, Shrimp, Chorizo, Peppers, Onions, Jack and Cheddar Cheeses,

Roasted Peppers and Scallions, Cilantro, Sour Cream, Guacamole and Salsa

\$8.00 per person

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Pasta Station

Choose Three:

*Tortellini, Penne, Farfalle, Orecchiette, Mushroom Ravioli
Served with Pesto Sauce, Alfredo or Traditional Tomato Ragout
Tossed with Chicken, Mushrooms, Tomatoes,
Spinach, Fresh Herbs and Reggiano
\$7.00 per person*

Attended Sushi Station

*Prepared in the Room with a Japanese Chef
Assorted Seasonal Sashimi, Maki Rolls and Sushi
Pickled Ginger, Soy Sauce and Wasabi
\$5.00 per piece
(Minimum 75 people)
\$300 per Sushi Chef for Two Hours
Enliven your Sushi Station with Tastes of Sake
Assorted Hot and Cold Sakes - \$22.00 per person*

Destination Stations

*(Prices are based on a two-hour function)
(All Stations Require an Attendant)*

Asian

*Beef, Chicken and Vegetable Stir-Fry
Shrimp Pad Thai, Steamed Rice
Assorted Steamed Dumplings and Spring Rolls with Sweet Sauce
\$18.00 per person*

Oasis

*Slow Roasted Spiced Leg of Lamb Carved
Accompanied with Hummus, Baba Gannoushe, Tabouleh, Fattoush
Vegetarian Stuffed Grape Leaves, Lavosh, Soft Pita and Dates
\$18.00 per person*

Tapas

*Selection of Potato Omelette, Tomato Breads, Fried Eggplant with Honey, Rice Cake with Salt,
Potato Croquettes, Grilled Gumbas,
Paella with Saffron Rice, Squid, Mussels and Shrimps
\$19.00 per person*

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