

Cocktail Party

PACKAGE



FIRST HOUR:

CHARCUTERIE BOARD

- ~Artistic Display of Sliced Mortadella, Genoa Salami, Soppressata, Prosciutto, Roasted Vegetables
- ~Imported & Domestic Cheeses to include Brie, Goat Cheese, Mozzarella, Havarti
- ~Fresh & Dried Fruits, Olives, Nuts, Preserves, Artisanal Crackers

PASTA BAR- CHOICE OF TWO

- ~Lobster Cream Topped with Sauteed Garlic Shrimp
- ~Vodka Cream (V)
- ~Pesto Cream (V)
- ~Three Cheese Tortellini Alfredo, Broccoli, Sun-dried Tomatoes (V)

BUTLERED HORS D'OEUVRES - CHOICE OF SIX

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| ~Mini Cheesesteak Eggrolls | ~Fried Cheese Ravioli |
| ~Ahi Tuna Tartar with Wasabi Aioli on a Wonton | ~Chicago Style Beef Franks en Croute |
| ~Demitasse of Tomato and Basil Soup with Mini Grilled Cheese | ~Smoked Gouda Mac and Cheese Bites with Buffalo Ranch |
| ~Scallops Wrapped in Bacon | ~Fantail Fried Shrimp |
| ~Crispy Sesame Chicken | ~Chicken Potstickers with Citrus Soy Dip |
| ~Homemade Bruschetta on Garlic Crostini | |

SECOND HOUR:

CARVING STATION - CHOICE OF ONE

~Accompanied by rolls and rich pan gravy

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| ~Honey Mustard Crusted Pork Loin | ~Prime Rib (+\$5 per person) |
| ~Herb Roasted Turkey Breast | ~Filet Mignon (+\$8 per person) |
| ~Northampton Roast Beef | |

MASHED POTATO BAR *~Smashed Red Bliss Potatoes with the following toppings:*

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| ~Chopped Scallions | ~Whipped Butter |
| ~Crumbled Bacon | ~Sour Cream |
| ~Cheddar Cheese | |

VEGETABLE *~Green Beans*

THIRD HOUR:

DESSERT *~Cookies, Brownies, & Mini Cannolis*

CHILDREN'S SERVED ENTREE - \$18 PER PERSON

- ~Chicken Tenders & French Fries

BEVERAGES TO INCLUDE:

Fresh Brewed Coffee, Decaffeinated Coffee, Herbal Tea & Iced Tea

\$63 PER PERSON

50 GUEST MINIMUM

SALES TAX AND SERVICE FEE INCLUDED
GRATUITY OPTIONAL