

Reception

Meat Carving Station
(Please Select One)

Roast Sirloin of Beef
Roast Leg of Lamb
Marinated Flank Steak
Vermont Turkey
Honey-Glazed Virginia Ham
Roast Loin of Pork
Sugar-Cured Corned Beef
Carnegie Deli-Style Pastrami

Served From Georgian Chafing Dishes
(Please Select Two)

Grilled Salmon Filet
Over Saffron Rice with a Tomato-Fennel Broth

Fried Calamari
Served with Spicy Marinara Sauce

Grilled Marinated Chicken Breast
With Roasted Garlic Demi and Straw Potatoes

Oriental Beef
With Vegetables and Fried Rice

Eggplant Rollatini
With Fresh Basil Marinara Sauce

Rosemary Lemon Chicken
With Orzo and Peperonata

All Menu Prices Subject to 10% Administrative Service Charge, 8.625% Sales Tax and 11% Gratuity Charge
Prices Are Subject to Change Without Notice

To Complement Your Cocktail Hour

Crudité Presentation

Fresh Garden Vegetables to Include:
Cauliflower, Broccoli Florets, Cucumbers, Carrots, Celery Sticks,
Assorted Peppers, Zucchini, Yellow Squash, Cherry Tomatoes,
Black and Green Olives, Served with a Variety of Dips
\$8.00 Per Person

Fruit Display

An Elaborate Presentation of Fresh Seasonal Fruits and Berries
\$10.00 Per Person

Cheese Presentation

A Deluxe Selection of Breads and
Imported and Domestic Cheese
\$12.00 Per Person

Tuscan Table

Assorted Grilled Vegetables with Imported Cheeses and Stuffed Grape
Leaves

Antipasto Platter to Include:

Sliced Italian Meats, Roasted Peppers, Cheeses, Artichoke and Olives

Variety of Mediterranean Cold Salads to Include:

Caponata (Eggplant Relish), Bruschetta, Carciofi ala Toscana,
Sun-dried Tomato Tapenade, Italian Pasta Salads, and Assorted Olives
\$18.00 Per Person

All Menu Prices Subject to 10% Administrative Service Charge, 8.625% Sales Tax and 11% Gratuity Charge
Prices Are Subject to Change Without Notice

**May We Suggest the Following to Compliment Your
Cocktail Hour**

Iced Seafood Bar

An Assortment of Shrimp, Crab Claws, Oysters and Clams
With Appropriate Condiments
\$20.00 Additional Per Person
(Split Lobster Supplement – An Additional \$25.00 Per Person)

Smoked Fish Carving Station

A Display of Nova Scotia Salmon,
Gravlax and Great Lakes Sturgeon with Assorted Accompaniments
\$15.00 Additional Per Person

Chinese Wok Station

Stir-Fried to Order:

**Chicken, Szechuan Scallops, Crispy Chinese Vegetables and Fried
Noodles**

\$15.00 Additional Per Person
Chef's Fee: \$150.00

**Sushi & Sashimi Display
Japanese Fish Specialties**

Price Subject to Variety
Chef's Fee: \$150.00

Caviar Station

Hand-Carved Ice Gondola
With Red Salmon Roe, American Sturgeon Caviar, Beluga, Osetra or
Sevruga
Served with the Classical Garnishes
Priced Accordingly

Chef's Carving Masterpieces

We suggest a Special Ice Sculpture Created By Our Master Chef
To Enhance Your Special Occasion
Priced By Selection

Peking Duck Station

Peking-Style Duck Breast and Skin
Cucumbers, Scallions, Plum Sauce, Hoisin Sauce Rolled in Crepes
Priced Accordingly

International Coffee Station

Columbian Coffee, Decaf, Tea, Cordials and Cognacs
\$12.00 Additional Per Person

Elaborate Viennese Table

An Assortment of Cookies, French & Italian Pastries, Cakes, Pies,
Chocolate Dipped Strawberries, Petit Fours, Sliced Fresh Fruit Platter
Columbian Coffee, Decaf, Tea, & Cordials
\$20.00 Additional Per Person

All Menu Prices Subject to 10% Administrative Service Charge, 8.625% Sales Tax and 11% Gratuity Charge
Prices Are Subject to Change Without Notice