

# 2009 Catering Menus

## Reception and Hors D' Oeuvres Selections

*Prices subject to Gratuity and Applicable Sales Tax*

### Reception Package Selections

#### **The Emerald**

Assorted Domestic and Imported Cheeses with Crackers and French bread  
Display of Chilled Shrimp and Crab Claw Fingers with Key Lime Cocktail Sauce  
Display of Tropical and Seasonal Fruits with Honey Lime Yogurt  
Chicken and Cashew Spring Rolls With Sweet and Sour Dipping Sauce

#### **Select one of the Following:**

Carved Baron of Beef

Tarragon Mayonnaise and Pommerey Mustard, Assorted Split Bistro Rolls

Or

Boneless Smoked Turkey with Pesto Stuffing  
Roasted Garlic Mayonnaise and Brown Mustard

**\$22.95 per person**

**A Chef's Carvers Fee of \$50.00 for the First Hour and \$25.00 For Each Additional Hour Will Be Applied**

#### **The Hartwell**

Assorted Domestic and Imported Cheeses  
Crackers and Flat Bread  
Garden Fresh Crudités with Ranch Dip  
Assortment of Savory Canapés Including:

Roma Tomato with Buffalo Mozzarella and Fresh Basil, Beef Roulade and Cornichon, Smoked  
Salmon Rosettes and Phyllo Cups with Curried Chicken Salad  
Southwestern Black bean and Chorizo Spring Rolls with Cilantro Mint Dipping Cream  
Blackened Chicken Skewers with Cucumber/Dill Yogurt Sauce

**\$18.95 per person**

### **Blue Ridge**

Chilled and Grilled Marinated Vegetables with Basil Balsamic Drizzle  
Tijuana Margarita Shrimp over Jicama Slaw

#### **Select Three:**

Shrimp and Artichoke Dip With Assorted Crostini  
Sirloin Kabobs with Port Wine Reduction  
Thai Chicken Sate with Spicy Peanut Sauce  
Roma Tomato Canapé of Buffalo Mozzarella and Fresh Basil  
Marinated Meatballs with Tart and Spicy Cabernet Sauce

#### **And Select one of the Following:**

Cognac and Cranberry Glazed Slow Roasted Turkey with Cranberry Orange Relish

**Or**

Pasta Station Featuring Penne Pasta Pomodoro and Farfalle Pasta and Pesto Alfredo

**\$26.95 per person**

**A Chef's Attendant Fee of \$50.00 For the First Hour and \$25.00 for Each Additional Hour Will Be Applied**

### **Hot Hors D' Oeuvres**

Prices are for 100 pieces

Meatballs, Any Style	\$150.00
Chicken Wings, Barbecue or Hot	\$150.00
Pork Pot Stickers with Soy Dipping Sauce	\$150.00
Stuffed Potatoes with Chives and Bacon	\$150.00
Fresh Tomato and Goat Cheese Pizza with Fresh Basil	\$175.00
Sesame Chicken Tenders with Honey Mustard	\$175.00
Chicken and Cashew Spring Rolls with Sweet and Sour	\$175.00
Smoked Chicken Quesadillas	\$175.00
Corn and Crab Fritters with Cilantro Lime Remoulade	\$200.00
Coconut Shrimp with Spicy Peanut Sauce	\$200.00
Hibachi Beef Skewers with Asian Glaze	\$200.00
Cozy Shrimp with Chile Apricot Sauce	\$200.00
Pecan Breaded Chicken Tenders with Honey Mustard	\$225.00
Caramelized Onion Tarts with Goat Cheese	\$225.00
Miniature Beef Wellingtons with Cabernet Sauce	\$225.00
Spanikopitas	\$225.00
Asparagus and Asiago in Phyllo Dough	\$225.00
Boursin Cheese and Crab Stuffed Mushroom Caps	\$275.00
Moroccan Style Lamb Chops with Spiced Jus	\$300.00

## Cold Hors D' Oeuvres

Prices are for 100 pieces

Assorted Finger Sandwiches	\$175.00
Roasted Ratatouille and Goat Cheese in Phyllo Cup	\$175.00
Curried Chicken Salad in a Puff Pastry Shell	\$200.00
Pimento Cheese in Pate Choux	\$200.00
Endive Spoon with Shrimp Salad	\$225.00
Crab Salad in Cucumber Cups	\$225.00
Smoked Salmon with Boursin and Capers on Toast Point	\$225.00
Antipasto Skewers with Kalamata Olives, Mozzarella and Artichokes	\$250.00
Boursin Cheese and Vegetable Stuffed Roma Tomato	\$250.00
Chilled Margarita Marinated Shrimp on Jicama Slaw	\$275.00
Traditional Shrimp Cocktail with Key Lime Cocktail Sauce	\$275.00
Oysters on the Half Shell with Cocktail Sauce	\$275.00
Assorted Sushi Rolls with Condiments	\$300.00

## Reception Action Stations

Action Stations Require and Attendant Fee of \$50.00 for the first hour and \$25.00 Each Additional Hour

### **Pasta Station**

Penne Pasta and Farfalle Pasta

Assortment of Fresh Vegetables

Roasted Chicken and Diced Beef

Roasted Garlic Alfredo Sauce and Marinara Sauce

**\$8.25 per person**

### **Mashed Potato Station**

Roasted Garlic Mashed Potatoes, Yukon Gold Mashed Potatoes and Roasted Sweet Potato Mash

And an Assortment of Toppings Including:

Grated White Cheddar, Fresh Chives, Sour Cream, Crumbled Bacon, Gravy, Blue Cheese

Crumbles, Toasted Pecans and Steamed Broccoli

**\$12.00 per person**

### **Stir Fry Station**

Choice of Beef or Chicken stir fried with Fresh Asian Vegetables and Steamed Jasmine Rice with a

Sweet Soy-Plum Sauce

**\$6.50 per person**

### **Shrimp and Grits Station**

Sautéed Shrimp and Tasso Ham with Andouille Sausage, Spinach, Diced Roma Tomatoes, Shredded

Cheddar Cheese, Sherry Cream Sauce and Barbecue Sauce with Scallions for Garnish

**\$12.95 per person**

## Carving Stations

Requires an Attendants Fee of \$50.00 for the First Hour and \$25.00 for each Additional Hour

### **Apple Mustard Glazed Ham**

With Rolls and Whole Grain Mustard

**\$195.00**

Serves Approximately 50

### **Whole Beef Wellington**

With Wild Mushroom Duxelle and Madeira

Sauce

**\$275.00**

Serves Approximately 20

### **Roast Baron of Beef**

With Rolls and Horseradish Cream

**\$225.00**

Serves Approximately 75

### **Roasted Prime Rib of Beef**

With Rolls, Horseradish and Dijon Mustard

**\$295.00**

Serves Approximately 50

### **Smoked Turkey Breast**

With Whole Wheat Rolls and Cranberry

Chutney

**\$110.00**

Serves Approximately 30

### **Whole Roasted Jamaican Pork Loin**

With Island Fruit Salsa and Rolls

**\$110.00**

Serves Approximately 30

## Reception Specialties

### **Imported and Domestic Cheeses**

Garnished with Fresh Fruit and Berries and served with Crackers and French bread

**\$3.25 per person**

### **Fresh Seasonal Fruit Display**

A variety of Fresh Sliced Fruits and Mixed Berries with a Honey Lime Yogurt Dipping

Sauce

**\$2.25 per person**

### **Garden Vegetable Crudités Platter**

A selection of Fresh Vegetables served with Herb Ranch Dressing

**\$1.95 per person**

### **Smoked Mahi-Mahi and Rainbow Trout**

Served on Cucumber Rounds and Toast Points

**\$5.50 per person**

### **Baked Wheel of Brie**

Puff Pastry Wrapped Brie with Apricot Glaze and garnished with Fresh Fruit

**\$85.00++**

### **Assorted Petit Fours and Miniature Desserts**

**\$3.00 per person**

### **Display of Shrimp Cocktail and Crab Claws**

Served with Key Lime Cocktail Sauce and Fresh Lemons and Limes

**\$10.95 per person**

## Showcase Desserts

Requires an Attendants Fee of \$50.00 for the First Hour and \$25.00 for each Additional Hour

### **Bananas Foster**

Sliced Bananas cooked with Butter and Brown Sugar then flamed with Rum and Banana Liquor and sprinkled with Cinnamon and served over Ice Cream

**\$6.25 per person**

### **Cherries Jubilee**

Dark Red Cherries with Sugar flambéed with Brandy and served over Vanilla Ice Cream

**\$6.25 per person**

### **Pineapple Palm Tree**

Cubes of Fresh Fruits and Berries around a stack of Fresh Pineapples served with Chocolate Fondue

**\$3.95 per person**

(Minimum of 50 People, Does not Require Attendant Fee)

## Banquet Bar Options

### **Catering Wine List**

#### Tier One Wines

#### **Beaulieu Vineyards, BV Coastal**

Chardonnay, Merlot, Cabernet Sauvignon and Pinot Noir

**\$4.50 by the Glass or \$19.00 per Bottle**

#### **Beringer Vineyards**

White Zinfandel

**\$4.50 by the Glass or \$19.00 per Bottle**

## **Wine List available upon Request**

#### Liquor

House Brands	\$4.50
Call Brands	\$5.50
Premium Brands	\$6.50

#### Beer

Domestic Beers	\$2.75
Premium Domestic Beers	\$3.50
Import Beers	\$3.50

*Host Bar Pricing will incur a charge of 20% gratuity and sales tax per item*

*There is a \$50 Bartender's fee for the first hour and \$25 fee for each additional hour per Bartender.*