



-Cocktail Station Reception-

Have fun while you impress your guests with the presentation and versatility of this menu. By creating a true party atmosphere, rather than the traditional sit-down reception, you will provide a unique and memorable event for your guests to remember for years to come.

Foods are arranged and displayed on various decorated stations throughout the room to allow guests to mingle and socialize as they graze from station to station. Small plates are used and are available at each station to help eliminate standard buffet lines.

Seating for all guests is not required with this type of reception, but we do recommend having seating at some tables for those persons who require seating and your elderly guests. Others may prefer the highboy tables to circulate around while enjoying their drinks + hors d'oeuvres.

As this is a cocktail reception, there will be no official start to dinner. The stations will open at the beginning of the reception and continuously serve food for 3 hours. The beverage and coffee stations will remain open for the entire reception as planned (up to 4 hours).

*Pricing Starts at \$65.95 Per Person
19% Event Fee + 10% Gratuity + 6% PA Sales Tax
Additional Staffing May be Required Depending on Venue
Minimum of 100 Guests*

Serve time of food is for 3 hours

Beverage stations open up to 4 hours (additional time charged as overtime)

Kitchen access is required (most events will require additional ovens or set-up of a field kitchen)

Rentals (guest tables, linens, chairs, etc.) not included in pricing but may be added

-Cocktail Reception Menu-

Stationed Hors d'oeuvres

Charcuterie Display with Gourmet Dips
Assorted Cheeses | Our Own Smoked Meats | Assorted Crackers
Fresh Vegetables | Ranch Dip | Hummus
Sweet-N-Sour Cocktail Meatballs
Baked Brie in Puff Pastry with Raspberry
Pulled Pork BBQ Sliders topped with Coleslaw
Jumbo Tiger Shrimp Shooters | Cocktail Sauce

Carving Table

Your Choice of Two of the Following:

Seasoned Roast Pork Loin | Raspberry Glaze or Mango Salsa
Top Round of Roast Beef | Horseradish Sauce
Honey-Glazed Ham | Champagne Mustard
Filet Mignon Encrusted with Peppercorns | Horseradish | Béarnaise Sauce (\$\$)
Whole Roasted Pig with BBQ Sauce + Pork Gravy (\$\$) 1.50 per person
All Served with Fresh Baked Rolls + Butter

Mashed Potato Martini Bar

Homemade Mashed Potatoes Served in Martini Glasses | Assorted Toppings

Salad & Pasta Bar

2 Salads Included + Choice of 1 Pasta

Fancy Greens | Dried Cranberries | Crumbled Feta | Pine Nuts | Raspberry Vinaigrette
Caesar Salad | Fresh Romaine | Parmesan | Homemade Croutons
Penne Pasta with Vodka Sauce or Italian Baked Ziti

Butlered Hors D'oeuvres

(You may select 4 choices from our list and the chef will add additional selections)

Sausage Stuffed Mushrooms | Chicken Fingers | Crab Cakes | Franks in Blinks
Mini Quiche | Garlic Potato Bites | Mini Cheeseburgers | Deep Dish Pizzas | Flaky Reuben Bites
Scallops in Bacon | Beef Wellingtons | Asparagus + Asiago Phyllo | Pork Pot Stickers
Chicken Quesadilla | Spanakopita | Black Bean Spring Roll | Chicken Cordon Bleu

Beverage Stations

Lemonade | Sweetened Iced Tea | Fruit Infused Water
Coffee | Decaf | Hot Water | Assorted Gourmet Teas | Creams

*Ask About Our Dessert Stations Menu