

Stations Reception

Have fun while you “WOW” 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 rather the highboy tables to circulate around while enjoying their drinks and 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 75.95 Per Person
Additional staffing may be required depending on venue
Minimum of 100 people
Serve time of food is for 3 hours
Beverage stations open up to 4 hours (additional time charged as overtime)
Any and all alcohol and bartenders must be supplied by the client.
Kitchen access is required (most events will require additional oven rental or set-up of a field kitchen)
Rentals (guest tables, linens, chairs, etc.) not included in pricing but may be added

19% Event Fee, 6% PA Sales Tax

Cocktail Reception Menu

Stationed Hors d'oeuvres

Cocktail Meatballs *handmade and served in our savory sweet sauce*

Fresh Crudités - *a beautiful assortment of fresh vegetables with creamy Ranch dip*

Cheese and Cracker Display - *gourmet cheeses & bolognas served with an assortment of dips and crackers*

Baked Brie in Puff Pastry - *filled with a raspberry sauce*

Pulled Pork BBQ Sliders - *Topped with a dollop of coleslaw on a mini roll*

Jumbo Tiger Shrimp Shooters served in shot glasses with cocktail sauce - (portioned at 4 shrimp per person)

Carving Table

Your Choice of One of the Following: *All served with fresh baked rolls*

Seasoned Roast Pork with raspberry glaze OR mango salsa

Top Round of Roast Beef with horseradish sauce

Honey-Glazed Ham served with champagne mustard

Filet Mignon encrusted with peppercorns served with horseradish & Béarnaise sauce (\$\$)

Whole Roasted Pig served with bbq sauce & gravy (\$\$) 1.50 per person

Mashed Potato Martini Bar

Homemade mashed potatoes served in martini glasses with assorted toppings

Salad & Pasta Bar

Fancy greens, dried cranberries, crumbled feta cheese, & pine nuts in a raspberry vinaigrette

Caesar Salad with fresh romaine, parmesan cheese, and home-made croutons with Caesar dressing

Choice of: Penne Pasta with Vodka Sauce OR Baked Ziti with 3 cheeses

Butlered Hors D'oeuvres

An assortment of hot hors d'oeuvres circulated by wait staff.

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

Hot Coffee Station

Urns of hot coffee (decaf and regular) and hot water for assorted teas. *Includes cream and sweeteners*

Cold Beverage Station

Lemonade, Iced Tea, and Iced Water

Optional Additions:

Gourmet Sweets Table \$8.95 per person

A delicious station of sweets to include an assortment of gourmet cream puffs, mini éclairs, lemon squares, chocolate raspberry squares, New York cheesecake, raspberry cheesecake, etc