

Sapphire Package

4 Hour Reception
Minimum of 50 Guests

Passed Hors d'oeuvres

CHOOSE TWO

Assorted Canapés * Meatballs: BBQ, Swedish or Italian *
Chicken Tenders with Honey Mustard Sauce* Spanakopita * Herb Crusted Chicken Bites *
Spring Rolls with Assorted Sauces * Petite Quiche *California Rolls with Wasabi* Mini Crab Cakes *
Mini Chicken or Beef Kabobs * Jumbo Shrimp Cocktail *
Oysters on the Half Shell * Muscles on the Half Shell * Scallops Wrapped with Bacon*
Mushrooms Stuffed with Spinach & Feta Cheese * Asparagus Wrapped Prosciutto
Chicken or Beef Skewers with Peanut Sauce
Romano & Tomato Bruschetta * Raspberry and Brie en Coute

Display

CHOOSE TWO

Vegetable Crudités Tray with Gorgonzola and Chive dip * Domestic & International Cheese Tray with
Assorted Crackers * Assorted Seasonal Fresh Sliced Fruit & Berries with Dip *
Cold Cut Tray * Antipasto Platter *

Buffet Entrée

CHOOSE TWO

Grilled Herbed Chicken* Chicken Parmesan
Chicken Piccata* Tuscan Chicken* Mediterranean Chicken
Stuffed Chicken Breast with Broccoli & Cheese* Stuffed Chicken Breast with Ham & Cheese
Chicken Fettuccini Alfredo with Vegetables
Penne Pasta with Meatballs and Marinara Sauce* Meat or Vegetable Lasagna
Sliced Beef Tenderloin with Mushroom Sauce * Baked Parmesan Crusted Tilapia
Shrimp Penne Pasta with Vegetable & Sweet Chili Sauce* Grilled Salmon
Sliced Pork Loin with Apple Cinnamon Sauce* Grilled Pork Chops* Roasted Leg of Lamb

Prime Rib Carving Station

Buffet Side Dish

CHOOSE TWO

Green Beans Almandine * Roasted Vegetable Medley * Steamed Broccoli * Glazed Carrots *
Roasted Peppers with Corn & Black Bean Relish* Oven Roasted Red Skin Potatoes *
Roasted Garlic Mashed Potatoes * Creamy Traditional Mashed Potatoes
Au Gratin Potatoes * Wild Rice with Mushrooms * Dill Weed Rice

Reception Toast

Champagne or
Sparkling Grape Juice

Sapphire - \$55.00 Per Person

Prices are subject to change based on availability of certain items.
A 20% gratuity and sales tax will be applied.