

# RECEPTION MENUS

## Reception Packages

These menu items are served at Room Temperature, with plastic utensils. This package includes an assortment of Soda and Water.

## Reception A

Choice of 3 Hors D'oeuvres ..... \$ 10.95

## Vegetable Crudités

Baskets of Fresh, Raw, Crisp Vegetables Served with Spinach-Parmesan Dip and Creamy Ranch Dip.

## Bruschetta Platter

Assortment of Bruschetta: Tomato-Basil, Roasted Red Pepper-Mozzarella, and Olive Tapenade

## Sweets Platter

Assorted Petite Chocolate Chip and Oatmeal Raisin Cookies

## Additional Menu Options

Fresh Fruit Kebobs

Seasoned Mixed Nuts

Mini Assorted Quiche

Falafel Lollipops with Tahini Sauce

Sourdough Rosemary Cheddar Crisps

Colorful Tortilla Chips with Guacamole and Tomato Salsa

## Reception B (in addition to Option A)

Choice of 4 Hors D'oeuvres ..... \$ 12.50

## Domestic Cheese Board

Selection of Domestic Cheeses Accompanied by Fresh Berries, Dried Fruits, Table Water Crackers, Crisps, and Breads.

## Spice Market Tapas Platter

Toasted Pita, Flatbreads, Garlic Crisps or Sundried Tomato Crisps, Tomato Basil Relish, White Bean Spread and Garlic Hummus

## Mini Panini Sandwich Platter

Thin Sandwiches Served on French Baguettes Cut into Hors D'oeuvres

## Additional Menu Options

Mini BLT's

Mushroom Tart

Roasted Vegetable Tart

Crispy Asiago Asparagus

Salami, Ham & Swiss Pinwheels

Spanikopita (Spinach in Phyllo Triangles)

Vegetable Dumplings (Fried) with Plum Hoisin Sauce

Sesame Chicken Satay with Spicy Peanut Dipping Sauce

Vegetarian Spring Rolls with Sweet Thai Chili Dipping Sauce