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