



# Cocktail Reception

Available with any 3-4 Course Luncheon or Dinner

## Cold Selections

**Domestic and Imported Cheese Display**

*with Assorted Flatbreads & Lavosh Crackers*

**Harvest of Fresh Seasonal Fruit and Berries**

**Deluxe Crudite with Choice of Two Selected Dips**

*(Garlic Herb, Onion, Clam, Spinach, or Hummus)*

## Butler Passed Hors d'Oeuvres

*Butler Passed*

*(Please Select Six)*

**Franks en Croute**

**Peanut Curry Chicken Sate**

**Sesame Chicken Tenders**

**Scallops Wrapped in Bacon**

**Oriental Pot Stickers with Ginger-Soy Sauce**

**Teriyaki Beef Brochettes**

**Petite Quiche Lorraine**

**Fried Mozzarella with Marinara**

**Coconut Shrimp with Orange Horseradish Sauce**

**Cheese Filled Artichoke Bottoms**

**Swedish Meatballs**

**Chicken Fajitas**

**Spinach & Feta Cheese in Phyllo**

**Tempura Fried Vegetables**

**30 Minute Reception**

**1 Hour Reception**

**2 Hour Reception**

*+6% Sales Tax*

*+20% Service Charge*

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## Additional Considerations

**Wheel of Baked Brie ~ serves 35**

*Toasted Almonds & Honey, Crusty French Bread*

*Ask about our Pasta Stations, Sushi Stations, Carving Stations, Fresh Shrimp Cocktail,  
Fresh Florida Stone Crabs!*