

# Receptions

## Hot hors d'oeuvres

*From platters to passed. High quality plastic serveware is included; both eco-friendly serveware and china are available, upon request. Waited or butlered services are available upon request. Services include delivery, linen-draped service tables, set up and clean up. Minimum of 3 dozen.*

### o Beef

Chipotle beef on tortillas with avocado creme  
**\$18.99 per dozen**

Mini cocktail meatballs choice of: swedish, barbecue or sweet & sour  
**\$15.99 per dozen**

Beef satay with sweet & spicy sauce  
**\$26.99 per dozen**

Mini reuben sandwiches  
**\$24.99 per dozen**

Petite beef wellington  
**\$24.99 per dozen**

### o Vegetarian

Spanakopita  
**\$18.99 per dozen**

Mini greek pizzas  
**\$18.99 per dozen**

Fried or baked mini egg rolls with spicy dipping sauce  
**\$16.99 per dozen**

Vegetable pakoras  
**\$16.99 per dozen**

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## Cold hors d'oeuvres

*High quality plastic serviceware is included; both eco-friendly serviceware and china are*

*Available, upon request. Waited or butlered services are available upon request. Services include*

*Delivery, linen-draped service tables, set up and clean up. Minimum of 3 dozen.*

Assorted finger sandwiches

**\$18.99 per dozen**

### Choose two:

Ham salad, chicken salad, tuna salad and cage-free egg salad on white, wheat or silver dollar rolls

Shrimp cocktail with Cajun remoulade and cocktail sauce

**\$24.99 per dozen**

Prosciutto-wrapped melon with dijon dipping sauce

**\$18.99 per dozen**

Roasted garlic hummus and smoked salmon bruschetta

**\$22.99 per dozen**

Cool salmon canapes

**\$16.99 per dozen**

Mini curried chicken tart

**\$18.99 per dozen**

Corn blini with smoked salmon and chive butter

**\$18.99 per dozen**

Cucumber rounds with feta and tomatoes

**\$16.99 per dozen**

Crostini with spicy mango shrimp salsa

**\$18.99 per dozen**

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Sundried tomato and gorgonzola bruschetta

**\$14.99 per dozen**

White bean crostini

**\$14.99 per dozen**

## Gourmet dips and more

*Services include delivery, linen-draped service tables, set up and clean up.*

- **Hot dips**

*Sold per guest*

Warm parmesan artichoke dip with bagel or pita chips **\$2.49 per guest**

Spinach and crab dip with baguette rounds **\$3.49 per guest**

- **Cold dips**

*Sold per guest*

Tzatziki cucumber yogurt dip, hummus or baba ghanoush with pita chips **\$3.99 per guest**

Tortilla chips with guacamole and salsa **\$2.99 per guest**

- **Savory cheesecakes**

*Please order by the cheesecake and torte. Both served with crackers and baguette rounds.*

Roasted vegetable cheesecake – serves 15 - 20 guests **\$59.99 each**

Crawfish remoulade cheesecake – serves 15 - 20 guests **\$59.99 each**

Savory pesto and sun dried tomato torte – serves 50 - 75 guests **\$169.99 each**

- **Wings and things bar**

**\$9.99 per guest**

**Choose two:**

Buffalo, bbq, honey, boneless or cajun style wings

Celery and carrot sticks with bleu cheese and ranch dressings

Steak fries

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## Displays and carving stations

*High quality plastic serveware is included; both eco-friendly serveware and china are available, upon request. Services include delivery, linen-draped service tables, set up and clean up.*

*\*Waiters may be required at an additional charge*

### Cold displays

*Small (15-25), medium (25-50) and large (50-75)*

Farm fresh crudites with ranch dip

**\$53.99** small/**\$106.99** medium/**\$159.99** large

Seasonal cubed fresh fruit tray

**\$63.99** small/**\$126.99** medium/**\$189.99** large

Domestic cheeses with crackers and baguette rounds

**\$62.99** small/**\$123.99** medium/**\$185.99** large

Artisan cheese with crackers and baguette rounds

**\$77.99** small/**\$154.99** medium/**\$231.99** large

Antipasto platter with crackers or baguette rounds

**\$149.99** small/**\$298.99** medium/**\$446.99** large

Vegetarian antipasto platter with crackers or baguette rounds

**\$85.99** small/**\$170.99** medium/**\$255.99** large

## Carving stations

*Our beef, poultry, and pork selections are cooked to perfection and carved by an experienced uniformed chef. Served with wonderful sauces and condiments, as well as assorted mini rolls or baguettes.*

- Roast breast of turkey with cranberry and orange mayonnaise and creamy dijon mustard  
**\$12.99 per guest**

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- Roasted beef tenderloin with horseradish aioli and stone ground mustard sauce  
**\$13.99 per guest**
- Mustard apricot glazed ham with honey mustard sauce  
**\$12.99 per guest**
- Roast pork loin with chipotle mayonnaise  
**\$12.99 per guest**

## Cash Bar/Open Bar Service

*Bartender & USM Police Service is required for all events including alcohol. Bartender fees are \$35 per hour, per bartender with a minimum of 4 hours. We recommend 1 bartender per 75 guests. There is also a \$200 minimum sales requirement that must be met. If not met, you will be charged the difference. Police fees are \$55 per hour, per officer with a 3 hour minimum.*

### **Liquor license fee (required) \$42.00**

- House Red & White Wines **\$20.00 per bottle, \$5.00 per glass**
- Imported, Domestic & Microbrew Beer **\$4.00 per bottle**
- Premium Liquor **\$6.00 per drink (\$7 for Signature drinks)**
- Non-alcoholic Beverages **\$2.00 per glass**