

# RECEPTION BUFFET

(\$18.00 per person – Minimum 25 people)

## APPETIZER

#### **CHEESE BOARD**

Import and domestic cheeses, chocolates, dried fruit, grapes and crackers

#### **SPINACH DIP**

Made fresh in our kitchen, blend of spinach, artichokes, cream cheese and salsa served with tortilla chips

#### **MINI CHICKEN KABOBS**

#### **BEEF WELLINGTON**

Miniature filet wrapped in phyllo dough and baked to perfection served with horseradish sauce

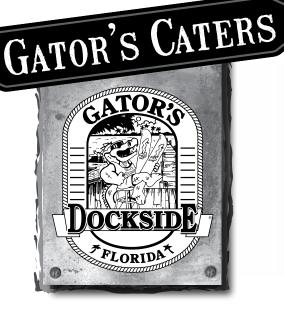
### DESSERT

#### **BROWNIES**

Moist and chewy chocolate brownies covered in powdered sugar

#### **MINI GOURMET CHEESECAKES**

Variety of mini cheesecakes



# LUNCH OR DINNER RECEPTION PLUS BUFFET

(\$23.00 per person – Minimum 25 people)

## APPETIZER

#### **CHEESE BOARD**

Import and domestic cheeses, chocolates, dried fruit, grapes and crackers

#### **SPINACH DIP**

Made fresh in our kitchen, blend of spinach, artichokes, cream cheese and salsa served with tortilla chips

#### **MINI CHICKEN KABOBS**

#### **BEEF WELLINGTON**

Miniature filet wrapped in phyllo dough and baked to perfection served with horseradish sauce

#### **COCKTAIL SHRIMP**

Ice cold cocktail shrimp served with cocktail sauce and fresh lemon

#### **FRUIT SKEWERS**

Variety of fresh fruit cut and skewered in our kitchen

### DESSERT

#### **TIRAMISU**

#### **MINI GOURMET CHEESECAKES**

Variety of mini cheesecakes

#### **PETIT FOURS**

Variety of mini dessert cakes