

Hors D'oeuvres Reception

PACKAGE *Includes:*

Four Hour Reception

A Presentation of Roasted Vegetables Arranged with Assorted Imported and Domestic Chesses. Served with Dipping Sauces, Mustard, Homemade Crostini, and Assorted Crackers.

CHOICE OF *one* CHEF CARVED ENTRÉE

Rosemary Marinated Pork Loin with Roasted Red Pepper Cream Sauce
Roasted Top Round of Beef with Thyme Au Jus
Oven Roasted Breast of Turkey with Pan Au Jus

CHOICE OF *four* HEAVY HORS D'OEUVRES

Bacon Wrapped Scallops	Rocky Mountain White Wings
Tenderloin Wellington Bites	Port Wine, Fig Jam & Prosciutto Crostini
Beef Empanadas	Coconut Chicken Skewers
Cashew Curry Chicken Skewers	Smoked Salmon Tartare in Phyllo Cups
Coconut Shrimp Skewers	Lime Chicken Skewers with Avocado Crème
Crabmeat Stuffed Mushroom Caps	Chipotle Orange Chicken Skewers
Asian Ginger Beef Skewers	Mini Club Croissant Sandwiches
Fancy Deviled Eggs	Beef, Red Pepper & Onion Kabobs
Mini Shepherd's Pies	Teriyaki Marinated Chicken Skewers
Fontina Risotto Cakes	Chicken Fingers Romano
Cocktail Meatballs - Sweet & Sour, Italian, or Swedish	Gourmet Baked Wings - Asian Sesame, Buffalo, or Greek

PROFESSIONALLY DECORATED SHEET CAKE PROVIDED *or*
CHOOSE AN UPGRADED DESSERT FROM OUR DESSERT MENU
FRESH BAKED ROLLS & BUTTER *and* FRESHLY BREWED COFFEES & TEAS

\$40.95 Per Guest, 75 Guest Minimum
7% Sales Tax and 20% Service Charge Additional