

# {receptions}

*moments to remember*

## Stations

### **\*Hot Stone Potato Bar**

*Yukon Gold Potatoes, Buttermilk Smashed Potatoes & Sweet Potatoes, Mixed to order by our Chef with assorted toppings including Bacon Bits, Chives, Cheddar Cheese, Blue Cheese, Roasted Garlic, Brown Sugar, Sour Cream & Scallions.*

### **\*Risotto to Order**

*Chef finished Risotto with a choice of Grilled Shrimp, Forest Mushrooms, Roasted Asparagus, Duck Confit, Spinach, Saffron, Asiago & Mascarpone Cheeses*

### **\*Pasta to Order**

*Selection of sauces including Pomodoro, Alfredo, Wild Mushroom, and Fresh Pesto Tossed to order with Penne, Tortellini or Ravioli. Served with Warm Garlic Bread.*

### **New England Ale Clam Bake**

*Cherrystone Clams, PEI Mussels, Corn on the Cob, New Potatoes, Chorizo, Peel & Eat Shrimp. You choose the goodies & we steam them on stones with Garlic, Red Onions, Lemons and Ale.*

### **Blini Bar**

*Warm Corn and Buckwheat Blinis Served with Salmon Caviar, Sweet Corn Pico de Gallo, Dried Fruit Compote, Chevre Mousse, Apple Chutney, Red Onion Confit, Vanilla Tapioca Caviar*

### **Dessert Fondue**

*Warm Chocolate Fountain, Warm Caramel, Tiered Organic Fruit, Yogurt, & Vanilla Bean Whipped Cream. Served with Fresh Seasonal Berries & Melon, Golden Pineapple, Marshmallows, Rice Krispie Treat Sticks, Pretzel Rods, and Mini Golden Cakes*

### **Sweet Endings**

*Viennese style tiered and decorated station display with Petit Éclair, Napoleon, Cannoli, Fruit Cheesecake Grilled Pineapple Pecan Tartlettes, Seasonal Fruit Kebobs, Dulce de Leche Cheesecake Trifles, Fudge Fantasy Cookies, & Chocolate Dipped Strawberries.*



**\*denotes required chef attendant**



# {receptions}

*moments to remember*

## Platters & Displays

### **Vegetable Garden • Serves 25**

*Platters and Towers of Fresh Vegetable Crudite and Grilled Vegetables, Served with a Warm Chevre Fondue and Dill Crème Fraiche Dip*

### **Capital Cheese • Serves 25**

*Wedges and Wheels of Imported & Domestic Cheeses Served with Grapes, Berries & Assorted Crackers*

### **Hudson Valley Cheese • Serves 25**

*Local Seasonal Artisanal Goat, Sheep and Cow's Milk Cheeses, Served with Seasonal Local Fruits, Dried Fruits, Local Honey, Salted Almonds and Assorted Crackers.*

### **Sushi • Serves 25**

*Nigiri Sushi & Maki Sushi including Salmon, Egg, California Rolls, and Spicy Tuna. Served with Pickled Ginger, Wasabi, Soy, Salted Steamed Edamame & Seaweed Salad.*

### **Antipasto Display • 25 person minimum**

*Display of Petit Caprese Salad, Cippolini Onions in Balsamic, Shaved Prosciutto Wrapped Apple "Pops", Grilled Asparagus Spears, Roast Red Peppers, Fried Parmesan Polenta, Provolone, Sliced Pepperoni, Stuffed Roast Artichoke with Warm Lemon Butter and Mediterranean Olive Blend.*

### **Baked Brie • Serves 25**

*Filled with Honey & Almonds, served with crusty Baguettes, Granny Smith Apples & Bosc Pear Slices*

### **Artisinal Cheese Display • 25 person minimum**

*Your choice of a Hudson Valley, French or Spanish Seasonal Artisanal Cheese Display. Served with Baked Brie with Honey & Almonds, Seasonal Fresh Fruits, "Dried Fruits, Salted Almonds, Cornichon, Roasted Tomato, Grilled Artichoke Spread, Crusty Baguette, Crisp Crackers, Toasts, Whole Grain Mustard, Quince Paste and Apricot Pepper Spread*

### **Bruschetta Sampler**

*Olive Tapenade, Traditional Tomato Basil, Eggplant Caponata, Roasted Red Pepper & Feta, French Baguettes, Baked Pita*



### **Country Table • 50 person minimum**

*Table Display of Sliced Sausages, Duck Rilette, Pate de Mousse Truffe, and Smoked Salmon with Country Mustard. Red Onion Confit, Chopped Egg and Capers. Baked Brie, Maytag Blue Cheese, Herb Chevre Roll & Aged Cheddar Cheese With Crisp Crackers, Crusty Baguette, Grapes, Cornichon, & Apricot Pepper Spread. Roast Stuffed Artichoke, Grilled Asparagus, Warm Lemon Garlic Butter, Petit Caprese Salad, Marinated Mushrooms, Fresh Vegetable Crudite with Dill Crème Fraiche Dip.*

# {receptions}

*moments to remember*

## Hor's d'Oeuvre Selections

### Vegan & Vegetarian Selections

*Potato Pancakes with Apple Onion Compote*

*Tuscan Artichoke & Tomato Bruschetta*

*Apsaragus & Asiago in Phyllo*

*Roast Vegetable Tostada with Avocado  
Crème Fraiche*

*Crisp Wild Mushroom Won Ton*

*Petite Ricotta & Chive Quiche*

*Mini Corn Blini with Chevre & Grape*

*Mini Vegetable Egg Roll*

*Mushroom Caviar & Crème Fraiche  
Stuffed Fingerling*

*Spicy Vegetarian Spring Roll*



### Fish & Shellfish Selections

*Shrimp Lotus Pop*

*Mango Crab Stack*

*Scandinavian Salmon Ceviche*

*Spicy Tuna & Rice Paper Wrap*

*Chili Glazed Shrimp Shewer*

*Caesar Romaine Canape with White Anchovy*

*Shrimp Shao Mai with garlic Teriyaki Dip*

*Petite Crab Cake with Aioli*

*Red Snapper & Basil Pockets*

*Shrimp Tostada with Jalapeno Salsa*



### Poultry & Meat Selections

*Tandoori Chicken Skewer with Raijita*

*Cumin Encrusted Roast Pork Morunos Skewer*

*Duck Rillettes & Onion Crepe*

*Petit Beef Empanada*

*Bacon Wrapped Scallop*

*Bacon Wrapped Water Chestnut*

*Thai Chicken Satay*

*Hibachi Beef Skewer*

*Tenderloin & Blue Cheese Gaufrette*

*Petite Corned Beef & Fontina Sandwiches*



# {receptions}

*moments to remember*

## Carving Stations

### **Roast Sirloin • serves 40**

Gorgonzola Dressing, Whole Grain Mustard  
*Assorted Salt Sticks and Butter Knot Rolls*

### **Brown Sugar Glazed Ham • serves 40**

Sweet Chili Pineapple Chutney,  
Red Eye Gravy, Dijon Mustard  
*Warm Jalapeno Corn Muffins &  
Mini Buttermilk Biscuits*

### **Espresso Rubbed Tenderloin of Beef • serves 25**

Creamed Horseradish Cranberry Chipotle Demi Glace,  
Red Onion Confit  
*Assorted Salt Sticks and Crusty Sourdough  
Ciabatta Rolls*

### **Citrus & Herb Roast Turkey • serves 40**

Served with Cranberry Relish, Herbed Aioli  
*Assorted Corn Bread & Butter Knot Rolls.*



### **Steamship of Beef • serves 100**

*\* available corned*

Horseradish Crème Fraiche & Onion Marmalade  
*Assorted Dinner Rolls.*

### **Colorado Leg of Lamb • serves 20**

Rosemary Demi Glace, Minted Cucumber Riatta  
*Assorted Dinner Rolls*

### **Roast Prime Rib of Beef • serves 25**

Red Onion Confit, Horseradish Creme Fraiche  
*Caraway Rye & Sourdough Rolls*

