



COCKTAIL RECEPTION

Includes a four hour beverage package, a cocktail hour with passed hors d'oeuvres and two stations, followed by four additional stations starting in the second hour, as well as butler passed sweets for dessert

BUTLER PASSED HORS D' OEUVRES

Select six

ASPARAGUS CROSTINI

Garlic Parmesan, Preserved Lemon

SCALLOP CEVICHE

Avocado Pudding, Bacon, Cucumber Salsa

MARINATED BLACK PEPPER TUNA

Ginger, Soy and Scallion

LOBSTER MAC AND CHEESE FRITTER

MUSHROOM AND GOAT CHEESE TART

PULLED BBQ CHICKEN EMPANADA

Chipotle Cream

PIG IN A BLANKET

SCANDINAVIAN SPICED MEATBALL

Elderberry Preserves Sour Cream

CORN AND KALE SPRING ROLLS

Bacon-Maple Jam

DUCK CONFIT RISOTTO

Parmesan, Truffle Oil

RECEPTION STATIONS

Open at the start of your event

CHEESE AND CHARCUTERIE TABLE

Currently we are offering American and International Cheeses

Manchego – Morbier – Le Chevrot – Humboldt Fog – Pecorino Romano

Dried Fruit, Sliced Artisan Breads

Platters Of Sliced Cured Meats

Soppressata – Prosciutto - Bresaola

subject to change based on availability

BRUSCHETTA AND CRUDITÉ TABLE

Fava Bean - Tomato - White Bean and Spinach - Cauliflower, Raisin and Pine Nut

Eggplant Puree - Roasted Red Pepper Hummus

Assorted Crudités and Marinated Seasonally Inspired Vegetables



RECEPTION STATIONS

Served for the second & third hours

SELECT THREE FROM THE LIST BELOW

GRILLING STATION

Smoked Pork Ribs

Ginger BBQ Sauce

Tarragon Mustard Chicken Brochettes

Cilantro Skirt Steak

Green Tomato Jam

Mini Cedar Plank Salmon Steaks

Horseradish Cream

BARBEQUE STATION

Pork Sliders

Cole Slaw And Buttered Bun

Sweet Potato And Corn Salad

Spicy Red Pepper Sauce

Crispy Honey Glazed Chicken

KOREAN BARBEQUE STATION

Traditional Beef Bulgogi And Chicken Skewers Barbequed On A Hot Skillet
Lettuce Wraps, Green Onion Salad, Kimchi, Cucumber, And Hot Pepper Garlic Sauce

Bi Bim Bop Sizzling Rice Bowl

Garnished With Assorted Vegetables And Korean Spices

FRESH TACO STATION

Crispy Battered Fish

Pulled Chicken

Roasted Pork

*Warm Corn Tortilla, Shredded Cabbage, Lime Wedges, Radish,
Avocado Tomatillo Salsa, Crema, Hot Sauces*



MARITIME PARC

RECEPTION STATIONS

Continued...

ASIAN STATION

“Bahn Mi” Style Pork Meatballs
Mango And Duck Summer Rolls
Thai Beef Stir Fry
Star Anise Infused Jasmine Rice
Sesame Style Chicken
Pad Thai Noodles
Lime, Peanuts And Bean Sprouts

TAPAS TABLE

Patatas Bravas
Spicy Aioli Potatoes, Garlic
Sautéed Chorizo with Sherry
Gambas a la Plancha
Tortilla Espanola
Potato, Egg, Onion, and Manchego Cheese
Piquillo Peppers Stuffed with Marinated White Tuna

MEDITERRANEAN STATION

Grilled Octopus
Lemon, Oregano and Olive Oil
Salt Crusted Whole Roasted Fish
Charmoula Sauce
Chickpea Fritters
Red Pepper Mayonnaise
Feta and Orzo Salad with Roasted Tomato and Herbs
Warm Olives, Cured Lemon, Chili Flakes

TUSCAN TABLE

Country Bread and Olive Oil
Florentine Sliced Steak
Italian Kale and Bread Salad
Zucchini and Rosemary Tarts
Crispy Breaded Artichokes, Lemon Aioli
Pasta e Fagioli: Classic Pasta and Bean Salad

RECEPTION STATIONS

Continued...

CARVING STATION

Select Two To Be Carved In Front Of Your Guests

NY Strip Steak, Horseradish Sauce

Turkey Ballantine, Seasonal Fruit Chutney

Pork Tenderloin, Apple, Spice Compote

Leg of Lamb, Olive, Citrus Tapenade

Whole Fresh Ham, Bourbon Maple Mustard

Thai Basil Crusted Tuna, Ginger Red Chili Remoulade

PASTA STATION

Select Three from the List Below

Orecchiette-Pancetta, Leeks, Mushrooms, Cream and Parmesan Cheese

Farfalle- Winter Squash, Spinach, Roasted Garlic, and Herb Pesto

Ditalini-Duck Confit Gratin, Cognac, Béchamel, Dried Berries, and Caramelized Onions

Bucatini-Olives, Capers, Roasted Tomato, and White Anchovy

Rigatoni-Sausage, Shallot Confit, Fresh Basil Pesto Cream

Penne- Pulled Chicken, Tarragon, Cured Lemon, Braised Fennel

Farfalle- Oyster Mushrooms, Roasted Garlic and Rosemary, Walnut Pesto

DESSERT

Served for the last ½ hour

BUTLER PASSED SWEETS

PECAN TARTLET

PISTACHIO FINANCIER

NEW YORK CHEESECAKE

graham crust, citrus jelly

FUDGE BROWNIES

RED VELVET CUPCAKES

cream cheese frosting

SUGAR DONUT HOLES

Tea and Coffee Service

FOUR HOUR OPEN BAR

Butler White Wine & Sparkling Water on Arrival

BAR NUT MIX

Spiced Peanuts, Almonds, Cashews & Honey

LIQUOR

Vodka- Grey Goose, Titos Handmade, Three Olives Citrus

Bourbon: Jack Daniels, Bushmills Irish Whiskey

Scotch: Dewars White Label, Johnnie Walker Black

Gin: Tangueray, Prairie

Tequila: Espolon Reposado, El Jimador

Rum: Captain Morgan, Coconut Jack, Cruzan

Cordials: Kahlua, Tres Leches Triple Cream, Amaretto DiSaronno

BEER

SmuttyNose IPA, Sessions Larger, Cisco Sankaty Light

WINE

Seasonal Selection of Red and White Wine

ask your sales representative for current wine list

AMENITIES

Event Coordinator, Banquet Captain, Wait Staff, Bartenders, Doorman

House Inventory of Round Tables, Chairs, Linens- White, Grey, Navy Blue

Napkins and Votive Candles

Self Parking Validations