

CLASSIC PUB COCKTAIL RECEPTION

Butler Styled Hor's D' Oeuvres

Select _____

Assorted Mini Quiche, Baked Stuffed clams, Chef's Bruschetta Assortment, Mini Cheeseburger Sliders, Irish Sausage Rolls, Root Beer BBQ Chicken, Homemade Pizzas, Chicken Quesadillas, Sweet and Sour Pork Kabobs, Mozzarella and Prosciutto Pinwheels, Coconut Chicken Skewer, Pigs in a Blanket, Mozzarella Sticks, Oriental Dumplings, Beef Sate, Chicken Sate, Fried Zucchini, Baked Brie in Phyllo Cup with Raspberry Sauce, Spanakopita, Avocado Tomato Salsa with Blue Corn Tortilla Chips, Shrimp Guinness

Beautifully Garnished Cold Station

Select _____

Sesame Chicken over Asian Slaw, Traditional Antipasto, Chicken and Asparagus Dijon, International and Domestic Cheese Board with Gourmet Wafers, Vegetable Crudite Served with "PUB" Creamy Dill Dressing, Freshly Cut Seasonal Fruits, Hummus Board with Homemade Crostini

Hot International Chafing Dishes

Select _____

Pasta Kiki, Shepherds Pie, Penne a la Vodka, Three Mushroom and Chicken Crepes, Gemelli Pasta in a Sweet Red Pepper Cream Sauce, Petite Steak Burgundy, BBQ Braised Short Ribs, Beef and Vegetable Stirfry, Eggplant Rollantini, Chicken O'Shea

Chef's Carving Station

Select _____

Roast Turkey with Cranberry Sauce, Sliced Teriyaki or Forrestiere, Roast Loin of Pork with a Bourbon Onion Sauce, Honey Glazed Ham, Traditional Corned Beef with Dijon Mustard

Other Enhancements

Raw Bar Starting at _____

Champagne Toast Starting at _____

Custom Bakery Cake Starting at _____

\$ _____ Per Person + Tax + 22% Service Charge