



RECEPTION



RECEPTION PACKAGES

(Minimum of 25 guests)

The Ramblin' Wreck

Your Choice of Hors d'oeuvres

(please select SIX from the options listed on pages 3-4)

Raw Vegetable Crudités with Cured Olives, Maytag Bleu Cheese Dip and Basil Aioli

International Cheese Board with French Bread Rounds and Crackers

Coffee Service

The Tech Tower

Your Choice of Six Hors d'oeuvres

(please select SIX from the options listed on pages 3-4)

Your Choice of Action Stations

(please select TWO from the options listed on pages 7)

Raw Vegetable Crudités with Cured Olives, Maytag Bleu Cheese Dip and Basil Aioli

International Cheese Board with French Bread Rounds and Crackers

Warm Spinach Artichoke Cheese Dip topped with Crab Meat and assorted Corn Chips

Milk Chocolate Fondue with Assorted Fruits, Berries & Kahlua Pound Cake

Coffee Service

Hors d'oeuvres are based on a total of 12 pieces per guest (2 of each choice)



HORS D'OEUVRES

Cold A La Carte Selections

Belgian Endive with Herb Ratatouille (V)

Smoked Trout Mousse on Pumpernickel

Red and Yellow Tomato Bruschetta (V)

Marinated Asparagus Wrapped in Prosciutto

Southwestern Chicken Salad in Phyllo Cups

Tequila Lime Marinated Scallops

Antipasto Skewer

Smoked Salmon Rosette on Cucumber

Togarashi Tuna with Wasabi on Wonton Chip

Rare Beef Tenderloin with Horseradish on Toast Point

Chilled Jumbo Shrimp

Assorted California Rolls with Traditional Condiments (V)

Red Potato with Crème Fraiche and Caviar

(V) Denotes Vegetarian Selection

A La Carte Selections are available in minimum increments of 25 pieces per item



HORS D'OEUVRES

(Continued)

Hot A La Carte Selections

Buffalo Style Chicken Wings with Blue Cheese

Sesame Chicken Fingers with Honey Mustard

BBQ Meatballs

Pepperoni Calzone

Roasted Tomato Bruschetta (V)

Vegetable Spring Rolls with Sweet & Sour Sauce (V)

Coney Island Mini Hotdog with Spicy Mustard

Stuffed Mushrooms "Florentine" (V)

Boursin Cheese Stuffed Mushrooms (V)

Ratatouille Tart (V)

Smoked Chicken Burrito

Mini Beef Fajitas

Spinach & Pesto Flatbread (V)

Miniature Crab Cakes with Remoulade Sauce

Georgia White Shrimp & Grits Cake

BBQ Shrimp and Grits Crisp

Low Country Boil Kabob

Black Angus Mini Cheeseburger

(V) Denotes Vegetarian Item

A La Carte Selections are available in minimum increments of 25 pieces per item



SPECIALTY HORS D'OEUVRES

For a truly special affair, please select from our selection of creatively crafted specialty hors d'oeuvres

Cold Specialty Hors d'oeuvres

Tropical Lobster Salad
served on a Plantain Chip

Spicy Shrimp Salad
served in a Savory Cone

Smoked Salmon Mousse
served in a Savory Cone

Chevre Goat Cheese Cone (V)
served with Tomato Jam

Grilled Shrimp Gazpacho Shooters
served in a shot glass

Curried Chicken Salad
served in a Won Ton Tulip

Mini Smoked Chicken Tacos
served with Pineapple Salsa

Hot Specialty Hors d'oeuvres

Coq au Vin en Croute

Tenderloin Rossini en Croute

Coconut Baby Lobster Tail

Pan Seared Scallop
served with Spiced Tomato Jam

Baked Goat Cheese Plum Tomato Skillet (V)
*served with a Ciabatta Chip**

(V) Denotes Vegetarian Item

Specialty Hors d'oeuvres are available in minimum increments of 25 pieces per item



PRESENTATIONS

International Cheese Board

Variety of Imported and Domestic Cheeses with French Bread Rounds and Crackers, garnished with Fresh Seasonal Fruit and Berries

Farmers Market Vegetable Basket

Crisp Garden Vegetables creatively displayed and served with Basil Aioli and Maytag Bleu Cheese Dips

Antipasto Board

Grilled Marinated Vegetables, Tomatoes, Buffalo Mozzarella with Fresh Basil and Balsamic Reduction & Fresh Cured Meat Specialties, Reggiano Cheese and Roasted Cipolini Onions in a Balsamic Reduction creatively displayed with Marinated Olives and Kardoula Peppers stuffed with Feta Cheese

Jumbo Gulf Shrimp

Jumbo Shrimp arranged on Ice with a display of Cocktail Sauce and Lemon Wedges

Baked Wheel of Brie

Warm Wheel of Baked Brie with a Delicate Apricot Glaze with French Bread Rounds, garnished with Fresh Seasonal Fruit

Kaleidoscope of Fresh Seasonal Fruit and Berries

Fresh Seasonal Cut Fruit and Berries served with Honey Yogurt and Orange-infused Chocolate Sauces

Raw Bar

Jumbo Gulf Shrimp, Split King Crab Legs, Oysters on the Half Shell, and Middle Neck Clams arranged on Ice with a display of Cocktail Sauce and Lemon Wedges

Sushi Display

Assortment of Fresh Hand Crafted Nigiri and Teka Maki Sushi Rolls elegantly displayed and served with Wasabi, Soy Sauce and Pickled Ginger

Mediterranean Dips

Freshly Made Hummus, Tabouleh and Baba Ghanoush served with Carrots, Celery, Focaccia and Pita Chips

South of the Border

Three different Freshly Made Salsas and Guacamole served with Tri-Color Corn Chips and Crispy Plantains

Presentations are based on a minimum of 25 guests



ACTION STATIONS

Potato Martini Bar

Yukon Gold Mashed Potatoes served in Martini Glasses and created to your guests' taste with assorted condiments to include Chives, Bacon Bits, Cheddar Cheese, Sour Cream, Green Onions, Broccoli, Whipped Butter and Homemade Gravy

Forest Mushroom Station

Crimini, Portobello, Oyster and Shitake Mushrooms sautéed with Garlic, Shallots, Herbs and Champagne and served with Crostini

Roman Pasta Station

(Please select TWO Pastas and TWO Sauces)

Pasta

*Tri-Colored Cheese Tortellini
Penne
Farfalle
Cavatappi
Herb Linguini
Spinach Gnocchi*

Sauces

*Alfredo
Pesto Cream
Marinara
Carbonara
Roasted Tomato Broth
Puttanesca*

accompanied by Warm Garlic Bread and Parmesan Cheese

*Optional enhancements of **Chicken** or **Shrimp** available*

Wok Seared Stir Fry Station

Guests' Choice of Tender Beef, Shrimp or Chicken with Napa Cabbage, Snow Peas, Peppers, Water Chestnuts, Bean Sprouts, and Broccoli in a Teriyaki Glaze with White Sticky Rice

Fajita Station

Guests' Choice of Seasoned Tender Beef or Chicken with Sizzling Onions and Peppers in Warm Flour Tortillas with House Made Salsa, Guacamole, Cheese and Sour Cream

Cast Iron Seared Lamb Chops

Served with Minted Au Jus and Three Onion Marmalade

*Action Stations are based on a minimum of 25 guests
Action Stations require an attendant (except Potato Martini Bar)*



CARVING STATIONS

Togarashi Spiced Ahi Tuna Loin

Served with Wonton Chips, Wasabi, Aioli and Sweet Chili Sauce

Roasted Carolina Turkey Breast

Served with Orange-Cranberry Relish and Giblet Gravy and Fresh Rolls

Salmon Filet en Croute

Baked with Sautéed Spinach in Golden Puff Pastry served with Dill Yogurt Sauce

Rosemary Roasted Leg of Lamb

Served with Roasted Garlic and Mint Jelly

Honey Roasted Smoked Ham

Accompanied by Stone Ground Mustard and Fresh Rolls

Three Peppercorn Roasted Beef Tenderloin

Served with Horseradish Cream and Herb Mayonnaise

Herb Crusted New York Strip Loin

Served with Shitake Au Jus and Horseradish Cream

Slow Roasted Prime Rib

Served with Au Jus and Horseradish Cream

Steamship Top Round of Beef

Served with Roasted Pepper Aioli, Horseradish and Pan Gravy

Carving Stations require an attendant



DESSERT STATIONS

Crepe Suzette*

The Classic in Orange Butter and Doused with Grand Marnier

Stir Fried Fruit*

Fresh Fruit and Berries Stir Fried with Caramel Sauce served in Puff Pastry and topped with Vanilla Bean Ice Cream

New Orleans Banana Foster*

Bananas Sautéed in Rum, Brown Sugar and Banana Liqueur served Over Vanilla Ice Cream

Grilled Peach Flambé*

Grilled and Caramelized Georgia Peaches, Sautéed in Peach Schnapps and Vodka served Over Vanilla Ice Cream

Available June, July, August, early September only

The Sundae Shop

Our Ice Cream Parlor of Vanilla and Chocolate Ice Creams with a variety of Novelty Toppings to include Chocolate and Butter Scotch Sauce, M&M's, Crushed Cookies Chopped Nuts, Rainbow Sprinkles, Freshly Whipped Cream and Maraschino Cherries

Tropical Fruit Fondue

Array of Diced Pineapples, Melons, Bananas, Strawberries, Pound Cake and Marshmallows White Chocolate Fondue and Milk Chocolate Fondue

Dessert & Coffee Station

An assortment of Petite Pastries and French Confections Flavored Coffees with Freshly Whipped Cream, Chocolate Shavings, and Ground Cinnamon

Dessert Stations are based on a minimum of 25 guests

**Dessert Stations require an attendant*