



# 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, Bleu Cheese Dip and Red Pepper 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, Bleu Cheese Dip and Red Pepper 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**

### **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)*

*Tomato Bisque in a Mini Bread Boule (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 Cippolini 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*

### **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*



## **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*



## **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*