

*Downtown Conference Center
Reception Menus*

Tier 1

Stationary Hors d'oeuvres

Menu A

Lemon Herb Chicken Skewers, Roasted Tomato Dip

Crudités

A selection of Seasonal Vegetables served With Homemade

Dip

Assorted Miniature Wraps

*Aged Turkey and Cheddar, Roast Beef and Horseradish,
Grilled Vegetable and Goat Cheese*

Menu B

Caramelized Onion, Oven Roasted Tomato and Goat

Cheese Tartlets

Crudités

A selection of Seasonal Vegetables served With Homemade

Dip

Skewered Peanut Chicken

Tier 2

Stationary and Passed Hors d'oeuvres

Cheese and Fruit

*A selection of Imported Cheeses, Grapes, Strawberries,
Nuts, Dried Fruits, Oriental Rice Cracker Mix,
Fresh Baguettes, Flatbreads & "Carr's" Crackers*

Middle Eastern Selection

*Babaghanough, Hummus, Artichoke and Pistachio
Phyllo Triangles, Marinated Olives, served with Toasted
Pita, Flatbreads and Crisps*

Sesame Chicken Fingers with Scallion Dip

Vegetarian Spring Rolls, Ginger Cilantro Dip

Argentinean Beef with Chimichurri Sauce

Tier 3

Stationary and Passed Hors d'oeuvres

Imported Cheese and Crudités Platter

A selection of Imported Cheeses, Grapes, Strawberries, Nuts, Dried Fruits, Oriental Rice Cracker Mix, Fresh Baguettes, Flatbreads & "Carr's" Crackers combined with Seasonal Vegetables and Dips

Crostini Platter

Handmade crisp Crostini and Spicy Focaccia Sticks, Served with White Bean Parmesan Dip with Olive Tapenade, Smoked Eggplant Dip with Caramelized Fennel and Sun dried Tomatoes

Seared Sirloin on a Garlic Crouton with Arugula and

Caramelized Onion Jam

Jumbo Citrus Herb Grilled Shrimp

House Cured Gravlox on a Crisp with Lemon Cream

Chicken and Wild Mushroom Tartlets

Calypso Eggplant Tartlets with Salsa Esclavida

Receptions:

Tier 1:

Imported and Domestic Beer, Red and White Wine, Sparkling and Spring Water, Sodas

Tier 2:

Imported and Domestic Beer, Red and White Wine, Champagne, Sparkling and Spring Water, Sodas

Tier 3:

Open Bar to Include Vodka, Gin, Scotch, Rum, Tequila, Red and White Wine, Imported and Domestic Beer, Sparkling and Spring Water, Assorted Soda

Staff:

For menus needing passed hors d'oeuvres an additional charge of \$150 per person for waiters and \$225 for a Chef.