Following a long day of work, groups are welcome to unwind and continue the discussion with a reception in our 18th floor dining room.
One Stationary Platter
Choose one from the options Below

Four Hors D’oeuvres
Choose any four from the hot and cold Hors D’oeuvres options Below

2 hour open bar
Reception price is per person and based on the beverage tier chosen

Stationary Platters

Tuscan Antipasto Platter
Marinated Grilled Vegetables, Assorted Italian Meats, Cheeses, Olives and Sliced Breads

Exotic Fruit Platter
Served with Fresh Cream Dipping Sauce

Fresh Seasonal Vegetables Crudité
Served with Assorted Dips

Imported Cheese Platter
Grapes, Strawberries, Nuts, Dried Fruits, Fresh Breads and Crackers

Guacamole Station
Served with Tortilla Chips and Chunky Salsa

Hummus Station
Served with Afghan Breads and Pita Chips

Gourmet Sandwich Platter
Served with Assorted Condiments
Hot Hors D’oeuvres

Stationary or passed. Additional Butler Fees Applies for Passed Hors D’oeuvres Service

Asian Vegetable Spring Rolls
Rolled with Apricot Ginger Dip

Sesame Chicken Fingers
With Hoisin Dip

Grilled Vegetable Phyllo Bundles
With Mustard Dipping Sauce

Miniature Potato Skins
With Cheddar Cheese, Bacon, Chives and Sour Cream

Oven Roasted Tomato Tartlets
Caramelized Onion and Goat Cheese

Spicy Chicken Quesadillas
Pepper-Jack Cheese, Scallions and Sour Cream

Curried Vegetable Wontons
With Apricot Dip

Argentinean Skewered Beef
With Chimichurri Sauce

Grilled Teriyaki Salmon Skewers
With Grilled Vegetables & Pineapple
Cold Hors D’oeuvres

Stationary or passed. Additional Butler Fees Applies for Passed Hors D’oeuvres Service

Five-Spice Chicken
In a Wonton Cup

Sun-Dried Tomato Bruschetta
With Fresh Marinated Mozzarella and Basil

Grilled Vegetable Phyllo Bundles

House Smoked Turkey
With Brie and Cranberry Chutney on a Chive Biscuit

Grilled Vegetable and Queso Blanco Flautas
With Sour Cream and Fresh Salsa

Bruschetta
Plum Tomatoes, Basil and Parmesan
Beverage Tiers & Reception Pricing

Reception price is per person and based on the beverage tier chosen

Open Bar Tier I
Sparkling and Spring Water, Assorted Soft Drinks
$30.00 ++ PER PERSON

Open Bar Tier II
Imported and Domestic Beer, Red and White Wine, Sparkling and Spring Water, Assorted Soft Drinks
$65.00 ++ PER PERSON

Open Bar Tier III
House Brand Vodka, Gin, Scotch, Rum, Tequila, Red and White Wine, Imported and Domestic Beer, Sparkling and Spring Water, Assorted Soft Drinks
$75.00 ++ PER PERSON

Open Bar Tier IV
Premium Absolute Vodka, Tanqueray Gin, Johnny Walker Black Scotch or Whiskey, Jack Daniel’s Tennessee Whiskey, Crown Royal Canadian Whiskey, Bacardi Rum, Jose Cuervo Tequila, Imported and Domestic Red and White Wine, Beer, Sparkling and Spring Water, Assorted Soft Drinks
$90.00 ++ PER PERSON

A minimum of 20 guests is required. Reception price is per person, plus 20% service fee and applicable tax. Price includes 2 hour open bar tier of your choice, one stationary platter and four Hors D’oeuvres; set-up, tables, china, flatware, linens, clean up and music through our house system.

Hors D’oeuvres maybe stationary or passed. Additional butler fee of $60.00 per hour, plus applicable tax applies for passed hors d’oeuvres service. Bartender fee is not included in the price. Bartender is required to service open bar tiers II, III and IV. Bartender Fee: First Hour $150.00, $75.00 for an additional hour, plus applicable tax. Staff requirement is based on number of guests.