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# 2010 BAYSIDE RECEPTION MENU

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## BUTLERED HORS D'OEUVRES *(Choose 4)*

**Spanakopita | Assorted Mini Quiche | Chicken Quesadillas  
Parmesan Artichoke Puffs | Curried Couscous  
Chicken Tartlets | Teriyaki Beef Kabobs  
Scallops wrapped in Bacon**

## STATIONARY HORS D'OEUVRES DISPLAY

**Toasted Lavash and Pita Chips** accompanied by Roasted Red Pepper Hummus and Tabouli

**Imported & Domestic Cheese Display** garnished with Fresh Seasonal Fruit accompanied by a medley of Crostini and Crackers

**Vegetable Crudités** with a tangy Herb Dip

## CARVING STATION *(Choose 1)*

**Hand-Carved Roasted Prime Rib of Beef** served with Au Jus & Horseradish Cream Sauce and freshly baked miniature Rolls

**Honey Roasted Breast of Turkey** Herb-marinated, slow-roasted, served with Cranberry Apricot Chutney and Natural Turkey Jus

**Seared Dijon-encrusted Pork Loin** served with a Brandy & Black Peppercorn Sauce (*creamy Brown Sauce made with cherry flavored Brandy and Black Peppercorns*) and freshly-baked miniature Rolls

## CARVING STATION *(Upgrade for \$10 per person)*

**Garlic Encrusted Roasted Tenderloin of Beef** served with a Cabernet Demi-Glace and Horseradish Cream Sauce and freshly-baked miniature Rolls

## PASTA STATION

**A selection of Pastas and Sauces** Tri-colored Cheese Tortellini or Fettuccini Pasta, Classic Marinara Sauce, Pesto Sauce or Alfredo Sauce

**Freshly assorted baked Dinner Rolls and Butter**

## DESSERT STATION

**Chef's selection of assorted Cakes and miniature Pastries**

## RAW BAR STATION *(Add for \$25 per person)*

**Oysters on the half shell, Little Necks, Jumbo Shrimp  
Cocktail accompanied by Spicy Cocktail Sauce, Wasabi and  
Lemon Wedges**

