



Grand Cocktail Reception



Cocktail Hour

COCKTAIL HOUR

COLD HORS D'OEUVRES

Includes the following

A bountiful display of fresh garden varieties.
Baskets of Cucumbers, Carrots, Cauliflower, Broccoli,
Celery Sticks, Olives, Sundried Tomatoes,
Sliced Yellow and Green Squash
Domestic and International Cheese Display with
Assorted Mustards and Homemade Dips
Fresh Mini Mozzarella in Olive Oil and Fresh Basil

PASSED HORS D'OEUVRES

choice of six

Fan Tail Fried Shrimp
Mini Beef Wellington
Italian Mozzarella Sticks
Gourmet Pizzas Italiano
Chicken Quesadillas with Sour Cream
Oriental Vegetable Dumplings
Mini Maryland Crabcakes
Smoked Salmon w/ Herbed Cream Cheese
Scallops Wrapped in Bacon
Home Made Bruschetta on Crostini
Chicago Style Beef Franks en Croute
Spinach Wrapped in Phyllo Dough
Potato Pancakes with Sour Cream
Walnut Chicken Salad in Phyllo Cup
Phyllo Cup with Sour Cream & Caviar
Filet Mignon Canapés
Baked Brie with Raspberry Preserve
Stuffed Mushrooms w/Baked Crabmeat

Each item served with appropriate condiments and dipping sauces

First Course

FIRST COURSE (Please select one of the following)

NORTHAMPTON SIGNATURE SALAD

Baby Field Greens, Mandarin Oranges, Sun Dried Tomatoes & Feta Cheese
with Sesame Vinaigrette Dressing

COLORFUL GARDEN SALAD

Baby Greens topped with Julienned Carrots, Diced Cucumber
& Grape Tomatoes
with Balsamic Vinaigrette Dressing

MIXED FIELD GREENS SALAD

Seasonal Greens, Baby Spinach & Red Leaf Lettuce with Dried Cranberries,
Candied Walnuts, Carrots & Blue Cheese Crumbles
with Raspberry Vinaigrette Dressing
*Can substitute Dried Cranberries with Tri-Colored Beets

TRADITIONAL CAESAR SALAD

Romaine Lettuce, Croutons & Grated Parmesan Cheese

STRAWBERRY FIELDS SALAD

Baby Spinach & Seasonal Field Greens, with Sliced Strawberries, Toasted
Almonds & Feta Cheese with White Balsamic Vinaigrette

OUR CHEF'S HOMEMADE SOUP

Chicken Corn Chowder
Italian Wedding Soup
Butternut Squash Soup
Chester County Mushroom Bisque
Cream of Tomato & Basil Soup with Garlic Crouton
Chilled Strawberry Soup (In Season)

Dinner Stations

DINNER STATIONS

PASTA BAR Your Guests will Enjoy and Elegant Display of Pasta in the Following Sauce, Choose Two:

Vodka Cream Sauce Topped with Fresh Basil
Wild Mushroom Cream with Portobello Wedges
Fire-Roasted Red Pepper Sauce Garden Vegetables
Home Made Stuffed Shells in Tomato or Alfredo Sauce

CHOICE OF TWO

Braised Ribs with Spicy Apricot Sauce
New York Strip Steak with Caramelized Glazed Onions
Dijon Encrusted Rack of Lamb
Beef Wellington with a blend of Wild Mushrooms
Hand Carved Prime Rib of Beef served with Beef Gravy & Creamy Horseradish Sauce
Turkey Breast served with Turkey Gravy & Cranberry Sauce, Herbed Bread Stuffing
Grilled Chicken Bruschetta with Balsamic Reduction
Grilled Mahi Mahi with Orange Fennel Butter
Coconut Shrimp, Red Chilli Sauce
Chicken Maui Orange Glaze
Seafood Gumbo
Cajun Chicken
Blackened Tilapia with Pecan Sauce
Seared Jumbo Scallops with Champagne Butter Sauce

**CHOOSE ONE STARCH
AND ONE POTATO**

Potato Planks	Haricot Verts
Potatoes O'Brien	Grilled Asparagus
Smashed Red Bliss Potatoes	Balsamic Grilled Vegetables
Fingerling Potatoes	Teriyaki Fresh Vegetables
Curried Pineapple Rice	

CHOOSE ONE

Snow Flake Rolls, Banana Bread, Jalapeno Corn Bread

DESSERT

Assorted Gourmet Cake Display

Coffee and Tea Service
Fresh Brewed Coffee, Decaffeinated Coffee and Herbal Tea

\$72 PER PERSON FRIDAY AND SATURDAY
\$62 PER PERSON MONDAY THROUGH THURSDAY & SUNDAY
SALES TAX AND SERVICE FEE INCLUDED