



Reception Menu

Hors D'oeuvres Station

Deviled Crab Balls
Spicy Tuna Tartar
Assorted Sushi Display
Colossal Shrimp Cocktail Display

Chef Attended Stations

(\$150 per Chef – 1 chef per Station - Choose One)

Rack of Lamb "Persillade"
"Chairman's Reserved" Beef Tenderloin
Wild King Salmon Wellington

Side Stations

Black Truffle Macaroni & Cheese
Tender Asparagus Spears
Potato Dauphinoise
Buttered Haricot Verts & Baby Carrots

Salad Stations

Martha's Vineyard
Caprese Salad
Chop Salad

Dessert Choices

Chef's Choice of Assorted Tortes & Miniature Desserts

\$99 per Guest

(Includes Coffee & Soft Drinks - Not Inclusive, Tax & Gratuity)