

DAILY GRILL®

Cocktail Reception Menus Buffet Style

Please select FOUR of the following

Fresh Vegetable Crudite Platter
Trio of Hummus with Grilled Pita Bread
Endive spears with Spicy Pecan Salad
Vine Ripe Tomatoes, Garlic & Basil Bruschetta
Cheese Quesadilla with Salsa, Guacamole and Sour Cream
Spicy Crispy Chicken Strips
Chicken Burger Side Kick Sliders
Chicken Satay with Ginger-Peanut Sauce
Marinated Skirt Steak Satay
Cookie and Brownie Platter

15.95 per Guest
plus 20% gratuity & local tax

Please select FOUR of the following

Assorted Domestic Cheeses and Crackers
Trio of Hummus with Grilled Pita Bread
Garlic Cheese Toast Points
Chicken Satay with Ginger-Peanut sauce
Coconut Fried Shrimp with Mango Salsa
Mini Maryland Crab Cakes w/Remoulade Sauce
Rare Peppered Filet w/Herb Cheese Crust Crostini
Roasted Baby Lamb Chops with Mint Sauce
Cookie and Brownie Platter

21.95 per Guest
plus 20% gratuity & local tax

Other Hors d'Oeuvres Options

Shrimp Cocktail with Tangy Cocktail sauce
Smoked Salmon on Cucumber Slice with Crème Fraîche and Chives
Blackened Ahi on Crisp Wontons or Lettuce cups
Mushroom Caps stuffed with Jumbo Lump Crab
Chicken Satay with Spicy Peanut Sauce
Marinated Skirt Steak Satay
Grilled Baby Lamb Chops with Mint Sauce
Bruschetta with Chopped Tomatoes, Garlic and Olive Oil
Garlic Cheese Toast Points

Additional Buffet Options

Assorted Cheeses, 45.95 per platter
Fresh Seasonal Vegetable Crudite, 26.95 per platter
Smoked Salmon Platter, 59.95 per platter
Seafood Sampler, pricing varies
Mixed Green or Caesar Salad, 29.95 per platter
Fresh Roast Turkey or Marinated Beef Carving Station, add 125.00 for Chef Attendant