



Reception Stations

CRUDITÉS

Carrot, Cucumber, Broccoli, Cauliflower Bell Pepper Celery, Cherry Tomato, Radish Bleu Cheese and Buttermilk Ranch Dip

ARTISANAL CHEESES

Cheddar, Havarti Dill, Manchego, Brie Fourme d'Ambert, Smoked Gouda Gouda, Pont l'Évêque Raisins on the Vine, Dried Figs Raisin Walnut Bread, Sliced Baguette

BROAD STREET STATION

Slow Cooked Pork
Rosemary and Garlic
Broccoli Rabe, Sharp Provolone
Baked Italian Rolls
Savory Meatballs
Tomato Gravy, Parmesan Polenta
Soft Pretzels, Assorted Mustards
TastyKakes®
Chef's Attendant Required

ANTIPASTO DISPLAY

Sliced Soppresata, Capicola, Salami Toscano
Finnocchiona, Napoletana Piccante, Prosciutto
Aged Provolone, Marinated Mozzarella
Assorted Roasted Vegetables
Marinated Mixed Olives
Salads:
Shrimp Salad
Pesto Cauliflower
Button Mushroom
White Bean
Oven Baked Tomato Crostini, Sliced Baguette

TAPAS DISPLAY

Serrano Ham, Cured Chorizo
Manchego, Cana de Cabra, Cabrales
Prosciutto Wrapped Melon
Tortilla Espagnole, Baccala Salad
Artichoke Dip, Hummus and Pita
White Anchovy, Roasted Red Beet Salad
on Miso Spoon
Smoked Mussels with Pickled Red Onion
on Miso Spoon
Chickpea Puree, Roasted Pepper
Almond Salad, Tart Shell
Marinated Olives
Sliced Baguette and Flatbread

^{**} Food Stations are Available for 1 ½ Hours **





Reception Stations

RAW BAR

Jumbo Shrimp, Snow Crab Claws, East Coast Clams Select Market Oysters, Kampachi Ceviche Cocktail Sauce, Spicy Remoulade, Champagne Mignonette

HAND ROLLED SUSHI

Assorted Sushi Rolls and Nigiri Soy Sauce, Wasabi, Pickled Ginger Sushi Chef's Attendant

RAW BAR ENHANCEMENTS

Jumbo Shrimp, Cocktail Sauce Snow Crab Claws, Spicy Remoulade Kampachi Ceviche Smoked Salmon Egg Mimosa, Minced Onions, Capers, Toast Points

ICE CARVINGS AND LUGES

Custom Ice Luge Available Upon Request
Market Price

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