



\$ 28.00 per person Cocktail Reception Hors d'Oeuvres

~ 8 Passed Items ~

*Shrimp Cocktail ~ Classic Cocktail Sauce
Maryland Crab Cakes ~ Spicy Remoulade Sauce
Antipasti Skewers
Tomato & Olive Bruschetta
Chicken Saté ~ Balsamic & Honey Sauce
Caramelized Onion & Blue Cheese Tarts
Spanakopita ~ Creamed Spinach in Puff Pastry Triangles
Joseph's Petite Polpettine ~ veal, beef tenderloin & pork meatballs*

~ Plus ~

*Cheese Cracker & Fruit Platter
Gourmet Cheese ~ Seasonal Fruit ~ Assorted Crackers*

~ Plus ~

*Fresh Crudités Platter
Raw seasonal fresh vegetables ~ Blue Cheese or Buttermilk Chive Sauce*

Additional \$5 per person for Assorted Bite Size Desserts

~ Option ~

Additional \$ 18.00 per person Raw Bar

*King Crab Claws
Shrimp Cocktail ~ Classic Cocktail Sauce
Little Neck Clams on the Half Shell
Blue Point Oysters on the Half Shell*

Additional Item Priced Daily
Chilled Steamed Lobster Tails