



# FOUNDATION ROOM RECEPTION SELECTIONS

## PASSED HORS D'OEUVRES

*25-piece minimum per item*

### **\* COLD HORS D'OEUVRES \***

Bruschetta on Grilled Baguette with Goat Cheese  
Boursin Cheese Stuffed Tomatoes with Bacon  
Blue Cheese Terrine Canapé with Blackberry  
Beef and Asparagus Roll  
Smoked Salmon Potato Galette  
Tuna Tartar on a Crispy Wonton

### **\* HOT HORS D'OEUVRES \***

Spinach & Goat Cheese Spanikopitas  
Asparagus, Red Peppers and Fontina Flatbread  
Petite Mushroom Tartlet with Goat Cheese  
Smoked Brisket Tartlet with Horseradish  
Smoked Chicken Tartlet with Bacon and Blue Cheese  
Grilled Lamb Chops with a Dijon Mustard and Herbed Bread Crumb Crust  
Petite Crab Cakes with Spicy Tartar Sauce  
Coconut Battered Shrimp with Cajun Marmalade  
Roasted Sea Scallops Wrapped in Bacon with Truffle Oil and Pistachios  
Smoked Duck and Onion Jam Canapés



## SPECIALTY DISPLAYS

*25-person minimum per item*

Crab and Artichoke Dip Served with Crostinis

### Grilled Vegetable Display

Marinated Zucchini, Mushrooms, Eggplant, Radicchio, Yellow Squash and Peppers with Tomato-Shallot Vinaigrette

### Bruschetta Display

Fresh Marinated Tomatoes and Peppers with Fresh Herbs, Roasted Garlic, Roasted Asparagus, Goat Cheese, Pepperoncini and Kalamata Olives with Country Baguettes

### Trio of Exotic Dips

Chick Pea and Artichokes, White Bean with Truffle Oil and Roasted Eggplant With Crackers, Crostini and Pita Bread

### Cheese Board with Assorted Crackers

Gorgonzola, Gruyere, Port Salut, Brie, Cheddar Cheese, Goat Cheese and Boursin Cheese accompanied with Grapes and Strawberries

### Antipasto Display

Assorted Italian Meat and Cheese Display That Includes Salami, Proscuitto, Mortadella, Capicola and Sopresatta Meats and Romano and Mozzarella Cheeses. Garnished with Anchovies, Pepperoncini, Kalamata Olives, Stuffed Green Olives and Roasted Peppers. Served with French Bread Crostini.

### Slow Roasted Turkey Breast Board

Served Room Temperature with Assorted Hinged Mini Rolls, Cranberry Relish, Mayonnaise, and Creole Mustard

### Cold Smoked Filet of Beef Board

Served Medium Rare with Mini Rolls and Horseradish Cream



## SEAFOOD DISPLAYS

*25-person minimum per item*

### Chilled, Peeled Shrimp

Served with Lemon Wedges, Cocktail Sauce and Remoulade

### Snow Crab Claws

Served with Lemon Wedges, Cocktail Sauce and Remoulade

### Shucked Oysters on the Half Shell

Served with Lemon Wedges, Cocktail Sauce and Remoulade

### House Smoked Salmon Board

Smoked Salmon, Red Onions, Chopped Eggs, Capers, Lemons with Dill Fraiche

### Chilled Seafood Bar

Three Shrimp, Two Snow-Crab Claws and One Oyster on the Half Shell  
Served with Lemon Wedges, Cocktail Sauce and Remoulade



## CARVING STATIONS

*Served by Uniformed Carvers - Fee of \$100.00 per carver  
25-person minimum per item*

Served With Your Choice of Three Sauces & Assorted Hinged Mini Rolls.  
Choose from Jim Beam BBQ Sauce, Horseradish Cream, Seasoned  
Mayonnaise, Creole Mustard and Mango Chutney

Oven Roasted or Hickory Smoked Turkey Breast with Dijon Glaze

Maple Glazed Bone in Ham

Oven Roasted or Hickory Smoked Beef Tenderloin  
*(Medium Rare)*

Pork Loin with Ginger Glaze

Oven Roasted or Hickory Smoked Prime Rib with Au Jus Sauce  
*(Medium Rare)*

Oven Roasted or Hickory Smoked Inside Round of Beef  
*(Medium Rare)*



## SALADS

*25-person minimum per item*

### Foundation Room Salad

Mixed Baby Greens with Balsamic Vinaigrette and Fried Black-Eye Peas

### Traditional Caesar Salad

With Wood Oven Croutons and Parmesan Cheese

### Spinach Salad

With Red Onion Vinaigrette, Bacon and Chopped Egg

### Beet Salad

With Goat Cheese and Mixed Greens

### Waldorf Salad

With Red Apples, Celery, Golden Raisins, Walnuts and a  
Lemon Mayonnaise Dressing

### Cheese Tortellini Salad

With Lemon Oregano Vinaigrette, Diced Tomatoes, Scallions,  
Capers and Kalamata Olives



## **BUFFET ITEMS**

*25-person minimum per item*

Rosemary Chicken Breast (5 oz.)

Seared Ashley Farms Chicken Breast with Almond Garlic Stuffing (5 oz.)

Sautéed Salmon in Lemon Chive Butter (3 oz.)

Halibut with a Horseradish Butter Sauce (3 oz.)

Sliced Pork Loin with Apple Butter Demi Glace (4 oz.)

Grilled Tournedos of Beef with Homemade Worcestershire and  
Red Onion Marmalade (4 oz.)

Penne Pasta with Chicken, Wild Mushrooms & Smoked Gouda

Roasted Chicken and Goat Cheese Bowtie Pasta  
Shiitake Mushrooms, Spinach, Pesto, Roasted Chicken and Goat Cheese



## SIDE ITEMS

*25-person minimum per item*

Sautéed Vegetables, Haricot Vert or Asparagus

Mashed Potatoes

Garlic Roasted Red Potatoes

Aged Cheddar Pommes Anna

Basmati Rice Pilaf with Peas

Baked White Truffle Macaroni with Aged Wisconsin White Cheddar



## DESSERT ITEMS

*25-person minimum per item*

Sliced Season Fruit Display

Key Lime Pie Squares

Carrot Cake with White Chocolate Mascarpone Icing

Cheesecake Squares with Assorted Toppings  
Served with Chocolate, Caramel, Sliced Strawberries and Whipped Cream

White Chocolate-Banana Bread Pudding  
With Jack Daniels Crème Anglaise

Fried Strawberries (Passed Item)

Coffee Station

Freshly Brewed Regular & Decaffeinated Coffee  
Served with Cream, Sugar and Sweeteners

Premium Coffee Station

Served with Three Flavored Syrups, Whipped Cream,  
Chocolate Shavings and Cinnamon Sticks