

Reception
Hors D' Oeuvres Display

Chef's Antipasto Platter

Served with Prosciutto Ham, Genoa Salami, Capricola Ham, Assorted Pates,
Assorted Olives, Grilled Marinated Vegetables and Mozzarella Cheese Served with Focaccia
Bread and Olive Oil

(Serves 50 guests)

Fresh Fruit Display

An Array of Seasonal Domestic and Imported Fruits

(Serves 50 guests)

Fresh Vegetable Crudités

Assortment of Fresh Vegetables

Served with Ranch Dip

(Serves 50 guest)

Whole Cold Salmon Display

Served with Diced Cucumbers,

Dill Cream Cheese, Diced Tomatoes

Diced Eggs, Diced Red Onion, Capers, Sliced Lemons and Crackers

(Serves 50 guests)