



*E*LEGANT & UNIQUE WEDDING RECEPTIONS AT THE CASINO

Thank you for considering The Casino at Lakemont Park for your wedding reception. The Casino is one of the finest banquet and wedding reception facilities in central Pennsylvania offering a variety of unique and beautiful settings for your perfectly special celebration.

Your wedding reception is the culmination of the most romantic day of your life. It's the day you've been dreaming about. So what celebration should be grander? Your wedding reception is the party of a lifetime, and it deserves the attention to detail that only comes with a wedding reception at The Casino.

At The Casino, every wedding reception is a unique and individual experience. Wedding receptions are our specialty, and our dedicated staff brings years of professional expertise to planning and executing every detail of your event. Whether traditional or contemporary, formal or informal, you can count on The Casino to turn your vision into a memorable celebration. The site you choose for your wedding reception reflects the joy and romance of this special moment in your lives. Our beautiful banquet rooms, exceptional services and diverse menu selections make The Casino an excellent choice.

Our menu selections offer a wide variety of choices, with wedding reception packages specially designed to suit your specific needs. Fine dining has always been at the heart of all special occasions, and nothing is more special than your wedding reception! Whether you're looking for a full service sit down dinner, a grand buffet or a cocktail reception, our highly skilled staff and professional chefs will create a magnificent meal presentation for you and your guests.

Experience first hand the old world charm and warmth of the Grand Pavilion, the contemporary sophistication of the Soho Room or the inviting intimacy of the Third Edition. Let us share our years of wedding planning experience with you. Even if you've been to The Casino for other events, there's nothing like a personally guided tour of our facility by one of our professional event coordinators. We look forward to the opportunity to meet with you and show you just how versatile The Casino is.

WEDDING RECEPTION PACKAGES

To make your planning easy, The Casino is pleased to offer specially designed All-Inclusive Wedding Reception Packages complete with hors d'oeuvre selections and a variety of menus showcasing three exciting styles of service that can be customized to suit your individual specifications.

WE DO REHEARSAL DINNERS & POST WEDDING BRUNCHES, TOO

Don't let the events that come before and after your reception become an afterthought. Many leading wedding planners today suggest that brides and grooms have their rehearsal dinners and post wedding brunches at the same facility or with the same caterer as their wedding reception. Convenience, comfort and the knowledge that the same caterer will handle all of the details for your special weekend make this a natural choice. Use our facility or we'll cater to the location of your choice.

The
Casino
At Lakemont Park

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WEDDING RECEPTION PACKAGES

The Casino offers three distinctive styles of service for your wedding reception. Whether you desire the elegance of a sit down dinner, the sophistication of a cocktail reception or the comfort of a sumptuous buffet, our All-Inclusive Wedding Reception Packages make planning your reception easy. Each of these packages is listed below with their unique features. Once you select the style of reception that best suits your needs, proceed to our listings of Entree and Hors D'oeuvre Selections to plan the menu for the most exciting event of your life!

SIT DOWN DINNER RECEPTIONS

Begin your evening with one of our signature hors d'oeuvre selections prepared especially for your event. An elegant dinner will then be served to your guests at their tables. Premium, Grande and Deluxe sit-down dinner packages are available, with each package distinguished by the type of entrée and the hors d'oeuvres you select. Hors d'oeuvre displays vary according to the package you choose and may feature butlered and displayed items. All entrée selections are accompanied by a fresh garden salad and include your choice of potato or rice, a vegetable selection, freshly baked rolls and butter, coffee and beverage service. ***Dinner receptions can be customized to suit your individual needs.***

Premium – *The Most Elegant Reception Of All*

- ~ Choose one of our Deluxe Display Hors D'oeuvre Combinations
- ~ Add any three Deluxe Hot or Cold Butlered Hors D'oeuvre Selections
- ~ Choose one or two of our Premium Plated Entrée Selections*
- ~ Substitute any of our Exceptional Salad Selections for our Fresh Garden Salad at no additional charge
- ~ Choose two accompaniments from our complete listing of Premium and Deluxe Vegetable and Potato and Rice Selections

Grande

- ~ Choose one of our Deluxe Display Hors D'oeuvre Combinations
- ~ Add any two Deluxe Hot or Cold Butlered Hors D'oeuvre Selections
- ~ Select one or two Grande Plated Entrée Selections*
- ~ Choose two accompaniments from our list of Deluxe Vegetable and Potato and Rice Selections

Deluxe

- ~ Begin your reception with a fabulous display of Imported and Domestic Cheeses and one of our deliciously filled Baked Bries en Croute served with an assortment of crackers
- ~ Select one or two Deluxe Plated Entrée Selections*
- ~ Choose two accompaniments from our list of Deluxe Vegetable and Potato and Rice Selections

** When selecting entrées, you may offer your guests a choice of two or more or simply choose the one that suits you the best. If you decide to offer a choice of entrées, you will be charged the higher of the two prices, not to exceed an additional 2.00 per guest for the less expensive selection.*

BUFFET DINNER RECEPTIONS

Our sumptuous buffets are the talk of the town. All buffet dinners come complete with our house garden salad, rolls and butter, coffee and beverage service.

- ~ Begin your reception with a fabulous hors d'oeuvre display featuring *Imported and Domestic Cheeses and one of our deliciously filled Baked Bries en Croute served with an assortment of crackers.*
- ~ For your dinner buffet, *choose one of our Chef Carved Meat Selections and one Buffet Entrée Presentation or choose two Buffet Entrée Presentations.*
- ~ Accompany your dinner with *Chef Doug's Baked Penne Pasta Primavera Alfredo and any three of our Deluxe Vegetable and Potato and Rice Selections.*

For smaller parties, inquire about our fabulous "Action Buffets".

COCKTAIL RECEPTIONS

Cocktail Receptions are the latest rage! Your guests will be impressed with the wonderful variety of butlered and displayed hors d'oeuvres. Imagine their excitement as our Chefs prepare mouth-watering sensations right before their eyes at any of our Chef's Action Stations. Choose one of these two great reception packages or ask your event coordinator to design one especially suited for you.

Premium

- ~ An elegant selection of three Deluxe Cold and two Deluxe Hot Display Hors D'oeuvres
- ~ Choose three Deluxe Hot or Cold Butlered Hors D'oeuvre Selections
- ~ Add any two selections from our list of Premium and Specialty Displays Platters
- ~ Select two Action Stations
Chef Carved Meat, Create-a-Pasta Station with any two pasta selections and two sauces, or a Vegetable Stir-Fry Station

Deluxe

- ~ A fabulous display of Imported and Domestic Cheeses
- ~ A Garden Basket of Fresh Vegetables with Herb Dipping Sauce
- ~ A Baked Brie en Croute with a delicious filling served with an assortment of crackers
- ~ Choose two additional selections from our list of Deluxe Hot or Cold Displays or Casino Dips
- ~ Choose three Deluxe Butlered Hors D'oeuvres
- ~ Create-a-Pasta Station with any two pasta selections and two sauces – our Chefs will prepare your pasta to order

Shrimp Cocktail is perfect for any Cocktail Reception!

See our list of Premium and Specialty Display Platters for this and other fine hors d'oeuvre selections.

All Reception Packages can be customized to suit you!



MENU SELECTIONS FOR WEDDING RECEPTION PACKAGES

The Casino offers a variety of menu selections to please any taste. Whether you choose sit down or buffet service, you are guaranteed to have the freshest products prepared in our kitchen and served with the greatest attention to detail. Any of our menu selections may be modified to accommodate dietary restrictions, and we always have a vegetarian selection available as well as a children's meal.

SIT DOWN DINNER ENTRÉE SELECTIONS

Premium

- ~ Bacon wrapped Bistro Filet *with Mushroom*
- ~ Grilled 6 oz. Petite Filet Mignon *with Grilled Portobello and Demiglace*
- ~ Grilled 8 oz. Filet Mignon served *with Rosemary Cabernet Sauce* (add 3.00)
- ~ Duet of Chef's Seasonal Stuffed Chicken and a Bistro Filet
- ~ Stuffed Chicken *with Roasted Red Pepper, Asparagus and Parmesan Cream Sauce*
- ~ Chicken Breast a la Grand Casino *Stuffed with Crab Meat, Pine Nuts and Risotto*
- ~ Chicken Breast *Stuffed with Lobster and Spinach*
- ~ Herb Roasted Salmon *with Grilled Shrimp and Lemon Cream*
- ~ Crab Stuffed Salmon
- ~ Broiled Crab Cakes *with Tomato Remoulade* (add market price)
- ~ Duet of Petite Filet Mignon and Broiled Crab Cake (add market price)

Premium Entrées are available as substitutions for Grande and Deluxe Entrées at an additional charge.

Deluxe

- ~ Traditional Stuffed Chicken Breast *with Velvety Sauce Supreme*
- ~ Chicken Cordon Bleu *with Ham, Swiss Cheese and Mornay Sauce*
- ~ Honey Glazed Virginia Ham *with Pineapple Rum Glaze or Apricot Marmalade*
- ~ Grilled Shoulder Tenderloin *with Mushroom Demiglace*
- ~ Oven Roasted Turkey *with Homemade Stuffing and Pan Gravy* (add 1.00)

Grande

- ~ Chicken Florentine *with Creamy Spinach Filling*
- ~ Chicken Marsala *with Mushrooms and Onions in a Sweet Wine Sauce*
- ~ Chicken Picatta *with Sun-Dried Tomatoes, Artichokes and Basil*
- ~ Stuffed Chicken *with Eggplant, Mozzarella, Pesto and Tomato Coulis* (add 2.00)
- ~ Beef Medallions *with a Bacon Bourbon Glaze*
- ~ English Cut Ribeye *with Mustard Horseradish Sauce*
- ~ Bacon Wrapped Bistro Filet *with Mushrooms* (add 2.00)
- ~ Casino Style Beef Bracciale *Sliced Ribeye filled with blended Mozzarella, Prosciutto and Herbs* (add 2.00)
- ~ Roast Pork Loin *with Brandy and Green Peppercorns*
- ~ Bourbon Glazed Double-Cut Pork Chop *with Caramelized Apple and Shallot Demiglace*
- ~ Pork Cutlet *with Bacon, Onion, Capers and a Grain Mustard Cream Sauce*
- ~ Parmesan Herb Crusted Tilapia
- ~ Herb Roasted Salmon Fillet *with White Wine and Fresh Herbs* (add 2.00)

Gluten Free Menus are available. Ask your event coordinator for details.

Premium and Grande Entrées are available as substitutions for Deluxe Entrées at an additional charge.

** When selecting entrées, you may offer your guests a choice of two or more or simply choose the one that suits you the best. If you decide to offer a choice of entrées, you will be charged the higher of the two prices, not to exceed an additional 2.00 per guest for the less expensive selection.*

BUFFET ENTRÉE SELECTIONS

- ~ Grilled Marinated Chicken Breast
with Lemon Herb Sauce
- ~ Grilled Marinated Chicken Breast
with Fresh Tomatoes and Basil
- ~ Grilled Marinated Chicken Breast
with Dijon Mustard Sauce
- ~ Grilled Marinated Chicken Breast
with Sun-Dried Tomatoes and Oregano
- ~ Grilled Marinated Chicken Breast
with Grilled Vegetable Relish
- ~ Blackened Chicken Breast
with Bleu Cheese and Roasted Pepper Cream
- ~ Pesto Marinated Chicken Breast
with Tomato and Green Onion Salsa
- ~ Honey Glazed Virginia Ham
with Pineapple Rum Glaze or Apricot Marmalade
- ~ Sliced Roast Beef in Pan Gravy
- ~ Oven Roasted Turkey
with Homemade Stuffing and Pan Gravy (add 1.00)
- ~ Sliced London Broil
with Port Wine Mushroom Sauce (add 2.00)
- ~ Chicken Marsala with Mushrooms and Onions
in a Sweet Wine Sauce (add 1.00)
- ~ Chicken Picatta with Sun-Dried Tomatoes,
Artichokes and Basil (add 1.50)
- ~ Herb Roasted Salmon Fillet
with Fresh Herbs and Lemon (add 2.95)

CHEF CARVED MEATS

An exceptional way to showcase your dinner buffet or cocktail reception!

- ~ Slow Roasted Top Round of Beef, Au Jus and Horseradish
- ~ Honey Glazed Virginia Ham
with Pineapple Rum Glaze or Apricot Marmalade
- ~ Tenderloin of Beef
with Mushrooms and Cabernet Demiglace (add 4.50)
- ~ Prime Rib of Beef
with Horseradish and Rosemary Au Jus (add 3.00)
- ~ Roast Pork Loin
with Dijon Mustard and Shallots (add 2.00)
- ~ Santa Fe Roast Pork Loin
with Apple Cider Gravy (add 2.00)
- ~ Oven Roasted Turkey
with Honey Mustard and Pan Gravy (add 1.75)
- ~ Smoked Turkey Breast
with Honey Mustard and Tiger Sauce (add 1.50)

Add a Chef Carved Meat Action Station to any Cocktail Reception for an additional 5.50 per guest.

“PASTA”BILITIES

Every Buffet Dinner includes Chef Doug's Penne Pasta Primavera Alfredo, a blend of Fresh Vegetables and Penne Pasta tossed with Fresh Herbs, Mozzarella and Parmesan Cheeses in a Creamy Alfredo Sauce. If you like, you may spice up your buffet by substituting one of these tantalizing pasta selections from our kitchen.

- ~ Penne Marinara
- ~ Primo Mac & Cheese
Fusilli noodles with bacon, toasted paprika smoked bread crumbs and three cheeses
Add Crab (add 1.75)
Add Lobster (add 2.00)
- ~ Pasta Vesuvio (add 1.25)
Sweet and Spicy Italian Sausage, Fire-roasted Red Peppers, Basil and Parmesan Cheese, Tossed with a Chef's Blend of Pastas and a Roasted Garlic Cream Sauce
- ~ Rotini and Broccoli (add 1.25)
with Garlic, Olive Oil and Parmesan
- ~ Traditional Haluski (add 1.25)
Cabbage, Noodles and Onions Sautéed in Butter
- ~ Old Fashioned Pierogies (add 1.50)
Sautéed with Butter, Onions and Parsley

Any of our pastas can be prepared at an Action Station. Ask your event coordinator for more details. See our list of Pastas and Action Stations for additional selections.

ACTION STATIONS

Nothing beats the action and the aroma of fresh herbs and garlic as our chefs create fabulous dishes right before your eyes. Design a pasta station of your own by selecting from our list of pastas and sauces below. Ask about our Chef's special pasta selections.

Pastas and Sensational Sauces 5.50

- ~ Pastas
Penne, Rotini, Farfalle (Bows), Gnocchi,
Cheese Tortellini*, and Specialty Raviolis**
- ~ Sauces
Marinara Sauce, Creamy Vodka Sauce, Alfredo Sauce,
Pesto Cream, Sun-dried Tomato Pesto, Roasted Red
Pepper Sauce, Lobster Cream*, Bolognese* or Traditional
Meat Sauce*

*Available for any pasta station for an additional charge of .75

**Specialty Raviolis and Pasta Purses are available in many unique flavors. Price depends on selection.

Stir Fry Stations 5.50

Sample the exquisite tastes of the Far East at a Stir Fry Station, another great way to make your event even more unique.

- ~ Stir Fried Vegetables
A Blend of Vegetables tossed with Ginger and Garlic
in our own Sweet & Spicy Sauce
- ~ Stir Fried Chicken and Vegetables (add 1.50)
- ~ Stir Fried Shrimp and Vegetables (add 1.95)
- ~ Stir Fried Beef and Vegetables (add 2.25)

All Stir Fry's are served with Seasoned Sesame Rice.

EXCEPTIONAL SALADS

At The Casino, all of our salads are made with the freshest available ingredients. We offer a variety of selections and year round favorites in addition to the selections listed below.

All sit-down and buffet dinner packages feature our signature Fresh Garden Salad – Mixed Greens tossed with Sun-ripened Tomatoes, Cucumbers and Shaved Carrots drizzled with our House Creamy Vinaigrette Dressing.

An additional choice of dressing is available for \$.55 per person.

Additional Salad Selections

- ~ Tossed Italian Salad (add 1.00)
A blend of Crisp Mixed Greens topped with Ripe Tomatoes, Sliced Olives, Red Onion, Pepperoncini and Mozzarella Cheese. Served with our House Vinaigrette
- ~ Caesar Salad (add 1.25)
The most classic of salads, featuring Crisp Romaine Lettuce, Sun-dried Tomatoes, Crunchy Homemade Croutons and Shredded Parmesan Cheese tossed in our House Recipe Caesar Dressing
- ~ Spinach Salad (add 1.50)
Baby Leaf Spinach with Sliced Mushrooms, Hard-boiled Egg and Red Onion. Topped with a Warm Bacon Dressing or our Sweet Poppyseed Dressing
- ~ Chef Created Seasonal Salad (add 1.50)

VEGETABLE SELECTIONS

Deluxe Vegetables

- ~ Zucchini Provencal
- ~ Green Beans Amandine
- ~ Green Beans and Mushrooms
- ~ Green and Wax Bean Medley
- ~ Dilled Baby Carrots
- ~ Glazed Carrots
- ~ Santa Fe Corn
- ~ Buttered Corn
- ~ Corn O'Brien
- ~ Fresh Vegetable Medley

Premium Vegetables

- ~ Green Beans, Shallots and Bacon
- ~ Oven Roasted Vegetable Medley
- ~ Grilled Vegetable Medley
- ~ Mediterranean Vegetable Medley
- ~ Grilled Asparagus Platter
Topped with Tomato Dill Vinaigrette (add 1.50)
Subject to Market Availability
- ~ Grilled Zucchini and Squash (add 1.25)
Subject to Market Availability

PREMIUM AND DELUXE POTATO OR RICE SELECTIONS

- ~ Casino Potatoes
*Whipped, Mashed, Scalloped or Duchess**
- ~ Red Skin Potatoes
Oven Roasted, Herb Roasted, Parslied, Lemon Pepper Roasted, Mashed or Garlic Smashed
- ~ Sweet Potatoes
Candied or Whipped with Pineapple and Brown Sugar**
- ~ Rice
Saffron Rice Pilaf, Wild Rice and Toasted Orzo Pilaf or Couscous**

*Available as premium selections only or for an additional charge of .95

Specialty Stations

Available for cocktail receptions, buffets and "Later in the Evening" displays.

- ~ Mashed Potato Martini Bar (add 2.95)
- ~ Nacho Bar (add 2.95)
add Seasoned Beef (add 1.00)
- ~ Mac & Cheese Bar (add 3.95)

WEDDING CAKE

The Casino will cut and serve your wedding cake as part of your reception package. May we recommend a consultation with our Pastry Chef who will happily design the wedding cake of your dreams? Ask your event coordinator for more details.

DESSERT SERVICES

- Viennese Table 8.95**
For real drama, this Dessert Buffet extravaganza features a selection of Freshly Baked Pastries, Fresh Fruits, Cakes and Fondue.
- Dessert Miniatures 5.95**
A selection of delectable bite-size treats from our Pastry Shop.
- Ice Cream Sundae Station 3.95**
- Strawberries with Chocolate Fondue 2.95**
- Chocolate Fountain Market Price**
Add Fountain Fixings....Pretzels, Oreos, Vanilla Wafers, Marshmallows, Rice Krispy Treats and Graham Crackers 3.95
Add Fountain Fixings plus fresh fruits and strawberries 5.95
- S'Mores Bar 3.50**
Graham Crackers, Slabs of Milk Chocolate and Fire Roasted Marshmallows.
For Gourmet Chocolates (add \$2.25)



HORS D'OEUVRE SELECTIONS FOR WEDDING RECEPTIONS

The Casino is pleased to offer an outstanding variety of elegant hors d'oeuvres for your reception. Whether displayed, butlered or a combination of both, the choices you make will set the stage for the most celebrated event of your life. Every wedding reception package includes hors d'oeuvre selections. Refer to your package for listings of the items. Additional choices may enhance your reception. Our menus below offer a variety of both hot and cold hors d'oeuvre selections that may be displayed and butlered. Many are offered as combinations. Ask your event coordinator about special package pricing.

HORS D'OEUVRE DISPLAYS

Display your good taste with our displays of the finest and freshest hors d'oeuvre selections in town. Our Combination Displays have been designed to provide you with a variety of selections of our most popular items. All selections are priced per person.

Deluxe Display Combinations 6.95

Included in Premium and Grande Reception Packages

- ~ Cheese, Vegetable & Fruit
- ~ Cheese, Vegetable & Swedish Meatballs
- ~ Cheese, Swedish Meatballs & One Casino Dip selection
- ~ Cheese, Fruit, Swedish Meatballs & Nachos (add .75)

Deluxe Assortment of Brie and Cheeses 4.95

Included in Deluxe Sit-Down Dinner and all Buffet Reception Packages

- ~ A fabulous display of Imported & Domestic Cheeses plus a deliciously filled Baked Brie en Croute served with an assortment of crackers

Hors D'oeuvre Display Combinations

These combinations allow you to mix and match your favorite hors d'oeuvre selections!

- ~ Three Deluxe Cold and Three Deluxe Hot 13.95
- ~ Three Deluxe Cold and Two Deluxe Hot 11.95
- ~ Two Deluxe Cold and Two Deluxe Hot 9.50
- ~ Three Deluxe Cold and One Casino Dip 8.50
- ~ Two Deluxe Cold and One Casino Dip 6.95

Deluxe Cold Displays 2.50

- ~ Fresh Fruit Display with Chantilly Sauce
- ~ Fresh Vegetables with Buttermilk Herb Dipping Sauce
- ~ Imported & Domestic Cheese & Spreads served with Honey Mustard & Gourmet Crackers
- ~ Cheese & Vegetable Combination (add .50)
- ~ Cheese & Fruit Combination (add .50)
- ~ Cumin Spiced Tortilla Chips, Nacho Cheese, Sour Cream & Salsa
- ~ Zesty Lemon Dill Cream Cheese Cucumber Cup
- ~ Hummus with Housemade Toasted Pita Crisps
Original, Red Roasted Pepper, Roasted Cauliflower or Garlic
- ~ Mediterranean Trio of Hummus, Tabbouleh & Baba Ghanoush with Housemade Toasted Pita Chips (add .50)

Deluxe Hot Displays and Casino Dips 2.95

- ~ Hot Crab, Spinach, Artichoke, Buffalo Chicken or Reuben served with sliced French Bread or Housemade Toasted Pita Crisps
- ~ Drunken Mushrooms with Sliced French Bread
- ~ Chicken Ameretto bites with Toasted Almonds & Sun-Dried Cranberries
- ~ Cheesy Beer Fondue with Housemade Pretzel Bread
- ~ The Ultimate Fondue with Creamy Cheddar Cheese & Chunks of Seafood served with French Bread (add .75)
- ~ Swedish Meatballs
- ~ Baked Brie en Croute (add .55)
Choice of Caramelized Onion, Brown Sugar & Walnuts, Pesto & Sun-dried Tomato or choose a Chef's Choice
- ~ Chicken Wings
Choice of Hot, Honey Barbeque or Teriyaki
85.00/six dozen, 45.00/three dozen additional

Combo French Bread & Vegetables (add .50)

Substitute vegetables for any sliced French Bread or housemade Toasted Pita Crisps (add \$.75)

PREMIUM AND SPECIALTY DISPLAY PLATTERS

~ Whole Roasted Salmon (<i>per fish</i>) <i>Served with Dill Crisps & Dipping Sauce</i> (Serves 75-100 guests)	425.00	~ Mini Muffaletta Sandwiches on Focaccia <i>Mounds of Ham, Salami, Cappicola & Cheeses</i> <i>with Lettuce, Tomato, Onions & Olive Salad</i>	3.95
~ Shrimp Cocktail <i>3 pieces per guest served with traditional garnishes</i> (add 1.95 for each additional piece)	6.95	~ Grilled Vegetable Platter	2.95
~ Seared Tuna <i>Served rare on a bed of Sesame Noodles</i> <i>garnished with Scallions & Peanuts</i>	7.95	SPECIALTY STATIONS:	
~ Assorted Sushi & California Rolls <i>Served with Soy Sauce, Wasabi & Pickled Ginger</i>	9.95	~ Mashed Potato Martini Bar	2.95
~ Smoked Salmon Display <i>Served with Diced Hard-boiled Eggs, Diced Onions,</i> <i>Capers, Toasted Bagel Chips & Cream Cheese</i>	6.95	~ Nacho Bar <i>add seasoned beef</i>	2.95 1.00
~ Italian Antipasto Display <i>Includes Imported Meats & Cheeses,</i> <i>Olives & Pepperoncinis</i>	6.95	~ Mac & Cheese Bar	3.95
		~ Slider Bar	3.95
		~ Chicken Finger Station	3.95

BUTLERED HORS D'OEUVRE SELECTIONS

Keep your party "on the move"! Butlered Hors D'oeuvres are always an elegant touch as our waitstaff circulate among your guests offering a variety of hot and cold selections. Deluxe Butlered Hors D'oeuvre Selections are included in Premium and Grande Sit-Down Dinner Wedding Reception Packages.

Try Our Chef's Assortment

All Butlered Hors D'oeuvre Selections are priced per guest. In some cases, butlered selections may be added to a display table. Ask your consultant to design a selection perfect for your reception or let our Chef create a selection for you. Prices are based upon guest count and selections. Consult your event coordinator for details.

Premium Hot Selections 2.95

- ~ Spinach & Feta Stuffed Mushrooms
- ~ Sausage Stuffed Mushrooms
- ~ Chef's Grilled Cheese Bites
- ~ Prosciutto Wrapped Asparagus Tips
- ~ Crab Rangoon
- ~ Coconut Chicken Skewers
- ~ Glazed Chicken & Vegetable Skewers
Teriyaki or Barbeque
- ~ Chicken Satay with Peanut Dipping Sauce
- ~ Assorted Nori or Sushi Squares

Ultra Premium Selections 3.25

- ~ Crab Stuffed Mushrooms
- ~ Mini Stuffed Red Peppers, *Casino Style (Seasonal)*
- ~ Scallops Wrapped in Bacon
- ~ Miniature Crab Cakes with Tomato Remoulade
- ~ Barbecued Shrimp Southern Beauty
Jumbo shrimp & grilled zucchini wrapped in bacon
and broiled in a Tangy Barbeque Sauce
- ~ Coconut Shrimp
- ~ English Cucumber Smoked Salmon Canape

Deluxe Hot and Cold Selections 2.50

- ~ Tomato Mozzarella Crostini
- ~ Grilled Vegetable Pinwheels
- ~ Grilled Vegetable Bruschetta
- ~ Melon & Prosciutto Kabobs
- ~ Fresh Mozzarella & Tomato Spedini
- ~ Fried Artichokes with Boursin Cheese
- ~ Spanikopita
Golden Phyllo Triangles stuffed with Spinach & Feta Cheese
- ~ Spring Rolls served with Apricot Dipping Sauce
- ~ Herb & Bread Stuffed Mushrooms
- ~ Falafel with Chili Pepper Infused Tahini Sauce
- ~ Black & Bleu Chicken Lollipops
- ~ Chorizo & Caramelized Onion Quesadillas
topped with Chive Sour Cream
- ~ Chicken Quesadillas with Bacon Honey Mustard
- ~ Crispy Wontons (*Choose from Southwest Chicken,*
Pulled Pork, Crab or ask about a Chef's Choice)
- ~ Franks in a Blanket
- ~ Rumaki
Chicken Livers wrapped in Smoked Bacon
- ~ Ham & Cheese Puffs
- ~ Roast Beef & Bleu Cheese Roulade
- ~ Marinated Beef Kabobs with Peppers & Onions
- ~ Loaded Potato Skins
- ~ Risotto Croquettes (*Choose from Spring Vegetable,*
Shrimp, Asaigo Cheese with Red Plum Tomato puree,
Coconut with Mojito Pomegranate Sauce or ask about a
Chef's Choice)

Consult your event coordinator for additional hors d'oeuvre packages.

Introducing our "Later in the Evening" Snack List

These latest options are available for parties of 50 or more people.

Consult your event coordinator for additional details!