



## Twilight Reception Menu

### Boat Room Cocktail Hour

Fresh Fruit & Cheese Display

One Hour Butler Passed Hot & Cold Hors D'oeuvres  
(Choice of Seven - see page two)

### River Room Reception

Choice of Fresh Garden Salad or Caesar Salad  
Bruschetta Station

Chafing Dishes  
(Choice of Two - see page three)

Pasta Station  
Select Two types of Pasta & Two Sauces  
Tortellini or Penne with Choice of:  
Vodka, Alfredo, Pesto with Plum Tomatoes,  
Marinara, Carbonara, Puttanesca or Primavera

Roasted Potatoes & Julienne Vegetable

Rolls & Butter

Choice of Homemade Dessert  
Fresh Brewed Coffee, Decaffeinated Coffee & Tea

**\$42.50 per person**  
(price does not include sales tax or gratuity)



## Hot & Cold Hors D'oeuvre Selections

Homemade Potato Pancakes with Smoked Salmon and Horseradish  
Chilled Italian Antipasto Kabob  
Crostini with Hummus and Tomato Vinaigrette  
Baked Brie with Strawberry Grand Marnier Sauce  
Cajun Chicken Bites with Horseradish and Sour Cream Dip  
Crispy Spring Rolls with an Orange Sweet & Sour Sauce  
Mini Reuben  
Steamed Oriental Dumpling with Soy Dipping Sauce  
Prosciutto and Melon Wrap  
Seared Ahi Tuna Canape topped with Mango Chutney Dressing  
Mini Coney Island Franks wrapped in Puff Pastry  
Fresh Sauteed Spinach and Feta Cheese wrapped in Phyllo Triangles  
Crabmeat Puffs  
Cucumber topped with Bleu Cheese and Walnut Mousse  
Sauteed Herb Sausage or Crab Stuffed Mushroom Caps  
Baked Mini Quiche Assortment  
Brown Sugar Bacon Wrapped Scallops  
Coconut Chicken  
Mozzarella En Carozza  
Red Bliss Potato Cups with Bacon, Scallions, Cheddar Cheese and Sour Cream  
Clams Oreganata

Enhance your Menu

\$5 per person

*(choose 2)*

Mini Lamb Chop with Mint au Jus  
Pan Seared Maryland Lump Crabcakes  
Coconut Shrimp  
California or Vegetable Sushi Rolls



*Chafing Dish Choices are as follows:*

Chicken Francaise, Marsala or Piccata

Chicken Szechuan

Chicken Florentine

Eggplant Rollatine rolled with Ricotta and Mozzarella

Fresh Little Neck Clams roasted with Garlic and Lemon Oil

Mussels in Lemon Garlic of Fresh Pomodoro Sauce

Shrimp and Scallop Scampi

Broiled Salmon with Lemon Butter

Fillet of Tilapia with Seasoned Bread Crumbs and Tomato Caper Vinaigrette

Grilled Swordfish with White Wine, Lemon and Capers

Fresh Italian Sweet Sausage sautéed with Onions, Red and Green Peppers,

Garlic, Olive Oil, Fresh Basil and Plum Tomatoes

Beef Tips with Marsala Wine and Sundried Tomatoes

Pasta

*Choice of Tortellini, Farfalle or Penne*

*Choice Of Sauce: Vodka, Alfredo, Pesto with Plum Tomato,*

*Marinara, Carbonara, Puttanesca or Primavera*

Call Lauren Kauffmann, our Banquet Director for more information.

732-842-2894