

Banquet Cocktail Reception & Hors D'oeuvres Menu

Available by the Hour

The Reception — \$6.95 per person for the 1st Hour, \$4.95 per person for the 2nd Hour

International Fruit, Cheese and Cracker Display and Fresh Vegetable Crudite with Herb Dip.

Butler-Style Passed Hors D'oeuvres — \$8.95 per person for the 1st Hour, \$4.95 per person for the 2nd

Your choice of 5 White Gloved Butler Style Passed Hors D'oeuvres:

Spanakopita

Assorted Petite Quiches

Parmesan & Sundried Tomato Palmier

Sliced Sirloin and Boursin Cheese on Toast Points

Belgian Endive stuffed with Tarragon Chicken Salad

Herbed Goat Cheese & Caramelized Onions on Crostini

Herbed Cream Cheese, Prosciutto and Asparagus Roll

Potstickers with Asian Dipping Sauce

Vegetable Spring Rolls with Soy Ginger Sauce

Stuffed Mushrooms (Sausage or Seafood)

Stuffed Mushroom Caps Gorgonzola

Chef's Choice Assorted Canapes

Mini Burgers

Mini Bruschettas

Wild Mushroom Tartlets

Scallops wrapped in Bacon

Sweet Sausages and Peppers

Tiny Crab Cakes with Dill Aioli

Italian Meatballs on Garlic Toast Points

Marinated Mozzarella & Tomato

Beef or Chicken Teriyaki Skewers

Smoked Salmon Pinwheels

Beef or Chicken Satay

Mini Beef Wellington

Chorizo en Croute

Stationary Specialties

Seafood Bar — \$ Market Price

Cocktail Shrimp, Fresh Clams and Oysters on the Half Shell served with Cocktail Sauce and Lemon (based on 1 oyster, 1 clam, and 2 Jumbo Shrimp per person)

Antipasto Display — \$325 (serves 50-75 guests)
With Italian Meats, Cheese, Marinated Vegetables, Mixed Greens, Oil and Vinegar

Sushi Display — \$225 (serves 20-35 guests)
With California, Tuna, Salmon, and Cucumber Rolls with Wasabi, Soy Sauce, and Pickled
Ginger

Mediterranean Display — \$195 (serves 50-75 guests)
Hummus, Tapenade, Stuffed Grape Leaves, Feta, Pita Bread, and Calamata Olives

Baked Stuffed Brie en Croute — \$195 (serves 25-40 guests)
Fruit garnish, French Bread, and Water Crackers

Poached Salmon Display — \$195 (serves 35-50 guests)
Whole poached Salmon with cucumber scales and fresh herb dip

Entree Stations

Minimum of 25 people for all stations. All food will be served at the station for a maximum of 2
hours.

Salad Bar — \$5.95 per person
Tossed Garden Greens, Garden Vegetables, and an Assortment of Chef's Special Toppings and
Dressings

Build Your Own Stuffed Potato Station — \$6.95 per person
Fill your own Crispy Potato Skins with any style Mashed Potato and all the Fixings and
Toppings you love

Fiesta Station — \$9.95 per person
Chicken or Beef Sauteed with Peppers and Onions and Served with Flour and Corn Tortillas
with all appropriate Fiesta Condiments and Fixings

Oriental Station — \$11.95 per person
Choice of one: Chicken, Beef, or Shrimp Stir Fry
Chinese Egg Rolls and Spring Rolls, Teriyaki Beef and Crab Rangoon, Vegetable Fried Rice, Lo
Mein, and White Rice, and finish it all off with Fortune Cookies

From the Sea — \$ Market Price
Oysters, Cherrystones, Smoked Mussels, King Crab Legs, and Jumbo Shrimp Cocktail with
assorted sauces

Chef-Manned Carving Station (each selection will serve up to 25 people)

Choice of Two:

Prime Rib \$225

Sirloin of Beef \$225

Whole Roasted Tenderloin of Beef \$225

Roast Leg of Lamb \$195

Baked Whole Atlantic Salmon \$175

Smoked Country Baked Ham \$125

Roast Tom Turkey \$125

Accompanied by Rolls and Condiments

Chef-Manned Pasta Station — \$10.95 per person

Choice of two:

Pasta - Penne, Tri-Color Cheese Tortellini, Fettucine, Angel Hair, or Bow Ties

Sauces - Alfredo, Bolognese, Marinara, Pesto Sundried Tomato, Vodka Cream Sauce

Served with Assorted Chicken and Vegetables

Viennese Sweet Table — \$12.95 per person

Assortment of Cannoli, Eclairs, Finger Pastries, Chocolate Dipped Fruits, Petit Fours, and the Hotel Northampton Pastry Chef's Decadent Desserts

Coffee, Decaf, and Tea Selection

12.5% service fee and a 7.5% administrative charge (total 20%) will be added to all menu prices. All applicable state and city taxes will be added to all taxable items. Prices and menu items are subject to change with 90 days notice to booked functions.