



Cocktail Reception & Hors D'oeuvres Menu

Available by the hour

The Reception – \$6.95 per person 1st hour2nd hour \$4.95 per person

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

Butler Style Hors d'oeuvres - \$8.95 per person 1st hour ...2nd hour \$6.95 per person

Your Choice of Five White Glove Butler Style Passed Hors d'oeuvres.

White Glove Butler Style Passed Hors d'oeuvres

Parmesan & Sundried Tomato Palmier
Honey Mustard Prosciutto Palmier
Sliced Sirloin and Boursin Cheese on Toast Points
Belgian Endive stuffed with Tarragon Chicken Salad
Herbed Goat Cheese & Caramelized Onions on Crostini
Assorted Quiches
Smoked Salmon Pinwheels
Hummus with Pita Triangles
Pot stickers with Asian Dipping Sauce
Herbed Cream Cheese, Ham and Asparagus Roll
Vegetable Spring Rolls with Soy Ginger Sauce
Stuffed Mushroom Caps with either Gorgonzola cheese,
Seafood Stuffing, or Sausage

Spanakopita
Beef or Chicken Satay
Beef or Chicken Teriyaki Skewers
Mini Bruschettas
Scallops wrapped in Bacon
Tiny Crab Cakes topped with Dill Aioli
Mini Beef Wellington

UPGRADE HORS D'OEUVRES

Cocktail Shrimp (\$2.50 per piece)
Coconut Fried Shrimp (\$2.50 per piece)
Clams Casino (\$2.50 per piece)
California Rolls (\$2.50 per piece)

Additional Stationary Specialties

Prices are based on display service (display will serve 75 people)

Seafood Bar of 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) \$750

Antipasto Display with Italian Meats, Cheeses, Marinated Vegetables, Mixed Greens & Oil and Vinegar \$325

Assorted Pate Display with Gerkins, Crostini, Pears, Grapes, and Apples \$275

Sushi Display with California, Tuna, Salmon and Cucumber Rolls with Wasabi, Soy Sauce and Pickled Ginger \$225

Smoked Salmon Display with Capers, Bermuda Onions and Bagels \$195

Baked Stuffed Brie en Croûte with Fruit Garnish, French Bread and Water Crackers \$195

Whole Baked Salmon with Cucumber Scales and Fresh Herb Dip \$195

Mediterranean Display of Hummus, Tapenade, Stuffed Grape Leaves, Feta, Pita Bread & Calamata Olives \$195

12.5% service fee and a 5.5% miscellaneous administrative charge (total of 18%) will be added to all menu prices.

A 5% state sales tax will be added to all taxable items.

Menu items and prices subject to change with 90 days notice to confirmed functions.

Entrée 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,
an assortment of our Chef's special
toppings and Dressing

Build Your Own Stuffed Potato Station ***\$6.95 per person***

Fill your own Crispy Potato Skins with any
style Mashed Potato (you pick it we make it)
And all the fixings and toppings you love

From The Sea Market Price

Oysters, Cherrystones, Smoked Mussels,
King Crab Legs and Jumbo Cocktail
Shrimp with assorted sauces.

Fiesta Station ***\$11.95 per person***

Chicken **or** Beef
Sautéed with Peppers and Onions.
Flour and Corn Tortillas with all appropriate
condiments and fixings

Oriental Station ***\$11.95 per person***

Chinese Eggrolls and Spring rolls
Chicken/Beef/Shrimp Stir Fry
Teriyaki Beef and Crab Rangoon
Vegetable Fried Rice, Lo Mein, White Rice,
and Fortune Cookies

Chef Manned Carving Station ***(each selection will serve 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 pastas and two sauces)
Penne, Tri Color Cheese Tortellini,
Fettuccine, Angel Hair or Bow Ties.
Alfredo, Bolognese, Marinara,
Pesto Sundried Tomato, Vodka Cream.
Served with assorted Chicken and Veggies.

Viennese Sweet Table ***\$12.95 per person***

Assortment of Cannoli, Éclairs, Finger Pastries, Chocolate Dipped Fruits, Petit Fors, and the Hotel
Northampton Pastry Chef's Decadent Desserts
Coffee, Decaf, and Tea Selections

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