



Standing Reception Menu

*\$35-\$42 per person for one food station
(add more at your option), excluding alcohol*

BEVERAGE STATION

Blueberry & Lemongrass Lemonade
Cucumber-Cantaloupe-Mint Aqua Fresca

OPEN or CASH BAR

Signature Cocktail Offerings or Champagne/Prosecco Punch
Pre-Selected Wines & Beers
Tonic, Seltzer, Sodas, Standard Liquors

Two Passed Hors d'Oeuvres

Lamb Kofta Meatballs with Yogurt & Dill Dipping Sauce
Roast Corn & Sweet Pepper Beignets

Choice of 1-3 Food Stations

(view other options in Catering Guide)

- Mediterranean Antipasti - grilled and roasted garden vegetables, chickpea hummus and red pepper-walnut hummus with herbed flat breads, olives, marinated feta cheese, falafel or grape leaves. *\$15 per person*
- Shrimp Cocktail with Bloody Mary Sauce and Red Beet Pickled Deviled Eggs. *\$18 per person*
- Italian Salumeria - shaved local prosciutto, selection of cured meats and pâtés, local spiced mustard, fig jam, dried fruit and pickled garden vegetables, mini gourmet sandwiches (roast chicken with basil aioli and oil-cured tomato on ciabatta; roast vegetables and goat cheese on roll); and two traditional antipasti (ciliegini mozzarella and tomato salad; arugula, shaved fennel, orange and roast pine nuts; or orecchiette pasta salad with spinach, chickpeas, cured tomatoes, grilled eggplant, balsamic vinaigrette). *\$22 per person*

DESSERT

Strawberry Cake & Lemon Mousse Parfaits