

## Signature COCKTAIL PARTY



### ~ HOT HORS D'OEUVRES ~

Includes Choice of Six (6)

For descriptions see  
pages 36 & 37

<u>Meat Items</u>	<u>Chicken Items</u>	<u>Seafood Items</u>	<u>Vegetable Items</u>
Beef Kabobs	Buffalo Wings	Clams Casino	Antipasto Skewers (cold)
Brisket Crostini	Chicken and Biscuit	Coconut Shrimp	Asparagus with Asiago
Franks in a Blanket	Chicken Drumsticks	Fried Calamari	Egg Rolls
Italian Sausage & Pepper Skewers	Chicken Kabob with Pineapple	Fried Shrimp	Fried Mozzarella
Loaded Potato Skins	Chicken Marsala	Homemade Crab Dip	Potato Pancakes
Meatballs	Chicken Miriam	Oysters Rockefeller	Potato Skins
Mini Rachel	Chicken Scampi	Padded Oysters	Spanakopitas
Mini Reuben	Coconut Chicken	Salmon Crostini	Spinach and Artichoke Dip
Quiche Lorraine	Sesame Chicken	Scallops in Wine	Vegetable Quesadillas
Sirloin & Gorgonzola Brochette		Scallops Wrapped in Bacon	Vegetable Spring Rolls (Vegan)
Southwestern Chorizo Dip		Shrimp Provencale	
		Shrimp Scampi	

### ~ CHEF CARVINGS ~

Choice of Two (2)

Included

Pork Loin – Baked Ham – Turkey Breast – Top Sirloin of Beef  
London Broil – Corned Beef – Leg of Lamb

### Upgraded Chef Carvings

Prime Rib \$5.00 pp - Beef Tenderloin \$5.00 pp - Lamb Chops \$7.00 pp

### ~ STATIONS ~

Choice of One (1)

Included

#### Pasta Station

(choice of two)

Linguini with Clam Sauce  
Penne with Marinara Sauce  
Fettuccini with Alfredo Sauce  
Tortellini with Pesto Sauce

#### Potato Station

Mashed Potato and Mashed Sweet Potato with Peas, Pearl Onions, Shredded Cheeses, Brisket, Bacon, Broccoli, Chives, Sour Cream, Chili, Gravy & Mushrooms, Brown Sugar, Pecans, Cinnamon and Marshmallow. Served in Potato Skins or in a Martini glass

#### Ramen Station

Fresh Ramen Noodles tossed with Shrimp, Chicken, Vegetables, Ginger, Garlic, and Chili Sauce. Garnished with Sesame Seeds and Green Onions

#### Pizza Station

Assortment of gourmet pizza selections, served with an array of crusts, cheeses, sauces and toppings

#### Chicken and Waffle

Chef-prepared waffles served with boneless fried chicken breast, complimented with a selection of three sweet and savory sauces: creamy country gravy, chesapeake hot and maple glaze

#### Stir Fry Station

A combination of fresh vegetables, shrimp and chicken blended with Asian sauces & seasonings with rice

### DESSERT AND FRUIT TRAYS ~

Choice of Two (2)

#### Ice Cream Sundae Bar

You make your own! Any combination you like from an exciting assortment of ice creams, fruits and toppings

#### Martin's Famous Dessert Table

A stunning array of mouthwatering seductive cakes and tortes with an assortment of freshly baked cookies, mini-French pastries and other delectable sweets

#### Fresh Fruit Trays

Fresh pineapple, cantaloupe, watermelon, honeydew, grapes, apples, oranges & strawberries  
**FRESH FRUIT DISPLAY**  
Additional \$1.00pp

**Special Occasion Cake:** Wedding Cake – Bar/Bat Mitzvah – Quinceañera \$ \_\_\_\_\_

All prices are subject to 24% Service Charge and 6% Sales Tax / 9% Liquor Tax

**Signature COCKTAIL PARTY**



**~ OPTIONAL UPGRADES ~**  
(At an additional cost per person)

**Baby Lamb Chop Station**

New Zealand Lamb Racks marinated, roasted to perfection and chef carved to your plate  
**\$7.00 pp**

**Raw Bar**

Oysters and clams shucked to order (In Season)  
**\$8.00 pp**

**Seafood Sautee Stations**

Jumbo Lobster ..... Market Price  
Jumbo Crab Lumps ..... Market Price  
Soft Shell Crabs ..... Market Price  
Lobster and Crab Lumps ..... Market Price

**Shrimp Display**

Jumbo Seasoned Shrimp presented on a beautiful carved ice display  
**\$6.50 pp**

Ask about Additional Stations Available

**3<sup>rd</sup> Hour Labor \$ \_\_\_\_\_ 3<sup>rd</sup> Hour Food \$ \_\_\_\_\_**

**Upgraded Hors D'Oeuvres**

**Miniature Crab Cakes (Market Price) Tenderloin Tips \$3.00pp Mini Beef Wellington \$3.00pp**

**Decorator Package:** 6 Green Plants & 2 Fresh Floral Arrangements per room used to enhance the ballroom \$ \_\_\_\_\_

**~ OPTIONS AVAILABLE ~**

*All costs are per person*

Champagne Bar or Toast	<b>\$2.50</b>	Vegetables and Dip	<b>\$3.50</b>
Bottled Water	<b>\$2.50</b>	Martin's Famous Dessert Table	<b>\$3.50</b>
Long Round 120" Tablecloths	<b>\$2.50</b>	Chocolate Fountain	<b>\$4.00</b>
Coffee Bar *	<b>\$3.00</b>	Fresh Fruit Display	<b>\$4.00</b>
Ice Cream Sundae Bar	<b>\$3.00</b>	Extra Staff (1 waitstaff per 2 tables)	<b>\$4.00</b>
Tier I Wine on Guest Tables	<b>\$3.00</b>	Deluxe Liquor (4 hours)	<b>\$4.00</b>
Rolling Cordial Cart w/Bar	<b>\$3.00</b>	Continental Hors D'Oeuvres	<b>\$5.00</b>
Candy Table	<b>\$3.00</b>	Platinum Liquor (4 hours)	<b>\$5.50</b>
Grilled Vegetable Display	<b>\$3.50</b>	Upgraded Linen Special Selections See your Event Planner	<b>\$2.25</b>
Fresh Fruit Trays	<b>\$3.50</b>		
Cheese Displays	<b>\$3.50</b>		

\*Available only at West / Crosswinds / Valley Mansion (Minimum of 100 people)

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