



Folsom, PA



Essington, PA



Newark, DE



Kennett Square, PA

## COCKTAIL RECEPTION PACKAGE

This is the perfect menu for a gather if your not looking for a full meal, your Cocktail Reception Package will include the following:

### Three Hour Event

The time frame is of your choosing. You will also have 1 hour prior to load in/decorate & 30 minutes after event to load out. Additional fees will apply if more time is required

### Award Winning Cuisine

Our Chef's have created delicious menu items for you to choose from. Our Buffet Package will include the following:

A Wide Variety of Butler Passed Hor D'ouvres & Food Stations

*You may also customize any package*

**\*\*Our Culinary Team is able to accommodate any food allergy, Gluten Intolerance or any other dietary issue, please inform our Sales Team of any food related restrictions**

### Choice of Table Covers

We have endless choices of colors & styles of linens. Upgraded linens are also available upon request

### All Non-Alcoholic Beverages

This includes all Soft Drinks, Iced Tea, Coffee, Decaf & Hot Tea

### State of the Art Audio/Visual Equipment

We offer a wide variety of A/V equipment: Projection Screen, Projector, Wireless Microphones, In-House Speakers & much more

### Bar Packages

We have Bar packages that range from a Top Shelf Open Bar to a basic Beer & Wine Bar. Please inquire with your Sales Representative for pricing

### Pricing

Please inquire with our Sales Team via email or phone to get our most accurate & up to date pricing. All of our package pricing is subject to 20% Service Fee & 6% Sales Tax. Service Charge is not "gratuity", our team works at above minimum wage rates, tipping is not required, however our team greatly appreciates gratuities for exceptional service

## **Included with Buffet or Served Dinner Package**

### **Charcutire Display**

An Array of International Cheeses to include, Smoked Gouda, Havarti Dill, Sharp Cheddar, Monterey Pepper Jack & Cooper Sharp, Decoratively Arranged with Smoked Pepperoni, Garnished with Fresh Seasonal Fruit

### **Tomato Basil Bruschetta**

Fresh Plum Tomatoes, Diced with Red Onion, Garlic, Fresh Basil, Extra Virgin Olive Oil and Seasonings, Served with Freshly Baked Crostini

### **Hot Stationed Hors D'oeuvre**

*Select one to be placed in a Chafing Dish:*

\*Fried Panzerotti

\*Cheesesteak Eggrolls

\*Vegetable Pot Stickers

\*General Tso Chicken Bites

## **Enhancements you may add to your Buffet or Served Dinner Package**

### **Shrimp Cocktail Display - \$6.00 per person**

Jumbo Gulf Shrimp, Served Chilled, Two ways, Plain & Old Bay Style, Served on a Bed of Ice with Fresh Lemon Wedges and a Zesty Cocktail Sauce

### **By The Sea Station - \$15.00 per person**

A wide assortment of Fresh Seafood to Include: Jumbo Shrimp Cocktail, Stone Crab Claws, Blue Pointe Oysters on the Half Shell. Decoratively Displayed on a Bed of Ice

### **Sushi Station - \$12.00 per person**

Assorted Freshly Made Sushi Rolls to include, Spicy Tuna, California, Salmon, Shrimp Tempura & Tuna, all Displayed on Decorative Stones with Wasabi & Pickled Ginger

### **Italian Anti Pasta Station - \$12.00 per person**

Assorted Italian Cured Meats & Cheeses, Decoratively arranged with Fresh Fruit, Marinated Olives, Grilled Vegetables, Roasted Red Peppers, Artichoke Hearts & Bruschetta

### **Chips & Guac Station - \$5.00 per person**

Freshly Fried Corn Tortilla Chips, Served with Freshly Prepared Guacamole & Pico Di Gallo

### **Butler Passed Hors D'oeuvres - \$8.00 per person**

Choose 5 from the enclosed list

\*Cheesesteak Sliders

\*General Tso Chicken Bites

\*Boneless Buffalo Chicken Bites

\*Mini Crab Cakes

\*Scallops Wrapped in Bacon

\* Coconut Shrimp

\*Spanakopita

\*Jalapeno Poppers

\*Brie & Raspberry in Phyllo

- \*Vegetarian Pot Sticker
- \*Smoked Chicken Quesadilla
  - \*Clams Casino
  - \*Chicken Cordon Blue
  - \*Asiago Risotto Bites
  - \*Franks in a Blanket

#### **Upgraded Selections**

- \*Shrimp Lejon – Fresh Tiger Shrimp Stuffed with a Horseradish Honey Filling & Wrapped in Bacon, \$5 per person
- \*Beef Wellington – Filet Mignon, Herbed Butter, Topped with Mushroom Duxelle Wrapped in a Flaky Pastry \$5.00 per person
  - \*Lollipop Lamb Chop – Tender Colorado Lamb Roasted with Fresh Herbs - \$6 per person
- \*Shrimp Cocktail – Jumbo Shrimp Cocktail, Passed with a Zesty Cocktail Sauce & Lemon Wedges - \$3 per person

#### **Chef/Staff Attended Stations**

##### **Crab Cake Station - \$12.00 per person**

Our Award Winning Crab Cakes will be Sautéed to order by a Capozzoli Chef on a Decorative Station, and Served with a Choice of Roasted Red Pepper Sauce, Cocktail Sauce or Roasted Garlic Aioli.

##### **Mashed Potato Bar - \$12.00 per person**

Pick from a Variety of Mashed Potatoes and an Endless Variety of Toppings to make your Cocktail Hour Unique. All Potatoes will be piped into Martini Glasses and You & Your Guests Can Create Anything they desire.

##### **Taste of Tuscany - \$10.00 per person**

Your Choice of Any Two Pastas & Sauces, Our Chefs will Sautee your Pasta to Order. Pasta is accompanied with Crusty Italian Breads, Pecorino Romano Cheese & Extra Virgin Olive Oils

##### **Carving Station – Market Price**

Selection of Two Grilled Meats to be Carved by an Executive Banquet & Conference Chef, Served with a display of accompaniments  
Meat Selections include: Pork Tenderloin, Homemade Italian Sausage, Tenderloin of Beef (\$2.00pp), Flank Steak, and Turkey Breast