



Cocktail Party

A Beautifully Arranged Tablescape Including:

Imported & Domestic Cheeses, Olives, Bruschetta, Roasted Peppers, Crostini, Hummus

Choice of 6 Butlered Hors D'oeuvres:

Chicken Teriyaki Skewer
Pistachio Chicken Tender
Chicken Cordon Blue
Honey BBQ Chicken Skewer
Filet on Crostini topped with Horseradish
Pretzel Franks in a Blanket
Lollipop Lamb Chops (+\$5pp)
Cheesesteak Eggroll
Mini Cheeseburgers
Fried Raviolis
Sausage and Peppers on a Skewer
Shrimp Skewer w/ Candied Orange Glaze
Roasted Abruzzi Wing
Bruschetta Variety
Prosciutto, Mozzarella & Basil w/
Balsamic Glaze on Crostini

Stuffed Mushroom with Crab
Stuffed Mushroom Florentine
Mini Crab Cakes in a Red Pepper Sauce
Scallops Wrapped in Bacon
Coconut Shrimp
Asparagus wrapped in Bacon
Prosciutto & Melon
Aroncini w/ Red Pepper Aioli
Mediterranean Flatbread
Mozzarella, Tomato & Basil Skewers
Sausage Stuffing Ball w/ Cranberry Dip
Dates, Prosciutto & Blue Cheese
Smoked Salmon on Crostini Topped
with Cream Cheese and Chives
Fig & Goat Cheese w/
Balsamic Drizzle on Flatbread

Choose One Station:

Pasta Bar

Guests create their own pasta dish from 2 types of pasta, 4 sauces (red, white, pesto, blush) a variety of toppings including: cheeses, mushrooms, peas, grilled chickens, peppers, pancetta, grilled veggies & sun-dried tomatoes

Mashed Potato Bar

A fun way to enjoy this classic comfort food, served in a martini glass, guests will enjoy customizing this side dish with classic toppings include: Bacon, fried onions, cheddar cheese, gravy, sour cream, chives, broccoli

Includes:

China, Glassware, Table Linens & Napkins

25-40 Guests \$35.95 per person*

41-65 Guests \$32.95 per person

66-100 Guests \$29.95 per person

101+ Guests \$28.95 per person

**under 40 guests package only available Mon-Thurs*

Room Rental Fee, Sale Taxes and Service Charge are additional
Pricing valid for Rose Tree Room & Spring Valley Banquet Hall Only

Pricing Effective 2/1/23