

Wedding & Anniversary Receptions

HORS D'OEUVRES PACKAGES

- Package I (Choice of eight items from the Hot and Cold Hors D' Oeuvre Section)
- Package II (Choice of eight items from the Hot and Cold Hors D' Oeuvre Section, plus one station, not including Roast Tenderloin, Kansas City or Rack of Lamb Stations)
 - Food Tables will be replenished continually for three hours.
 - Packages include tea and coffee
 - Chef station may be substituted for 3 items
 - General Charge: This fee pays for skirting all food stations, cake tables, set up, cake cutting, attendants, dance floor, mirrors and votives, Silver Service, staging and clean up

SPECIALTY HORS D'OEUVRES

(These items are priced per piece and may be passed With White Glove Service)

- Bacon Wrapped Scallops
- Oysters on the Half Shell
- Iced Jumbo Shrimp
- Crab Claws on Ice
- Mini Shrimp or Beef Wellington
- Mini Crab Cakes
- Bacon Wrapped Shrimp with Jalapenos
- Smoked Chicken Stuffed Cannelloni
- Oysters Rockefeller on Rock Salt
- Crab Stuffed Artichoke Buttons
- Smoked Salmon Potato Pancakes
- Coconut Shrimp Tempora with Ginger Soy Sauce
- Asparagus and Crab in Sesame Puff
- Lobster Crepes with Caviar Cream Cheese Sauce
- Cheese and Portabella Mushroom in Puff Pastry
- Chicken and Sausage Adobe Purses

HORS D'OEUVRES

Hot Hors D' Oeuvres

- Spinach & Shrimp or Chicken Quesadillas
- Seafood Stuffed Mushrooms
- Italian Sausage Stuffed Mushrooms
- Mushroom Florentine
- Cajun Catfish Tenders
- Breaded Scallop Skewers
- Crab Rangoon's
- LCC's Famous Chicken Tenders or Sesame Chicken Tenders
- Egg Rolls
- Miniature Teriyaki Chicken & Pineapple or Beef Kabobs
- Buffalo wings
- Swedish Meatballs
- Pigs in a Blanket
- Fried Cauliflower with Curry Cream
- Deep Fried Mushrooms
- Stuffed Jalapeno Peppers
- Stuffed Potato Skins
- Mini Burritos or Tacquitos

- Mini Chicken Cordon Bleu
- Won Ton Dumplings

Cold Hors D'Oeuvres

- Imported and Domestic Cheese Tray with Crackers
- Crudite Vegetable Tray with Ranch Dressing
- Seasonable Fruit Tray with Poppy Seed Dressing and Whipped Cream
- Tortilla Chips, Guacamole, Picante Sauce and Chili Con Queso
- Assorted Finger Sandwiches
- Melon Wrapped with Proscuitto
- Mexican Club Rolls
- Baked Brie Cheese
- Smoked Salmon Pinwheels

Dips

- Smoked Salmon with Fresh Dill Homemade French Onion
- Cayenne Shrimp New England Crab Smoked Red Bell Pepper **Dips served with fried
- Hot Spinach and Artichoke Wraps
- Hot Artichoke and Green Chili

CHEF ACTION STATIONS

(These Stations can be customized to your taste)

Pasta Station: (Choice of Two)

Choice of Spinach Fettuccini, Tomato Fetticini, Tortellini, Bow-ties, with Marinara, Alfredo and Pesto Sauces
Add: Grilled Chicken and Baby Shrimp, Artichokes, Sun Dried Tomatoes

Tex-Mex Station:

Beef and Chicken Fajitas, Guacamole, Tri-color Tortilla Chips, Salsa and Tomatilla Sauce
(Can be replaced with Taco Station)

Omelette Station:

Traditional Omelette, to order, with Ham, Onions, Tomatoes, Peppers, Bacon and Cheddar Cheese

*Ask about our Ragin' Cajun Station, San Francisco Stir Fry Station or Kansas City Barbeque Station

Carving Stations: (minimum of 100 people)

- Whole Roasted Steamship Round of Beef with Petite Rolls and Condiments
- Roast Tenderloin of Beef with Petite Rolls and Condiments
- Honey Baked Virginia Ham with Petite Rolls and Condiments
- Peppered Strip Loin with Petite Rolls and Condiments
- Smoked Turkey with Petite Rolls and Condiments
- Kansas City Baby Back Ribs
- Rack of Lamb Provinscale
- Condiments include: Dijon Mustard, Mayonnaise, Horseradish Cream, Cranberry Chutney, Pineapple Chutney