



THE STARTING GATE
AT GREATHORSE

Reception and Stations Dinner

Select (5) Passed Hors D'oeuvre

Cold Hors D'oeuvre

Antipasto Skewer
Apricots with Goat Cheese, Pecans and Honey Truffle
Boursin, Red Pepper & Asparagus Crepes
Caprese Sticks
Chicken Caesar Salad Bites
Endive Boats with Boursin
Endive Boats with Shrimp Salad
Filet Carpaccio with Lemon Mascarpone and Fried Capers
Lobster Skewer – *Market Price*
Mini Gyros
Shrimp Cocktail Shooters
Sliced Tenderloin with Blue Cheese on Soft Crostini
Smoked Chicken & Ricotta on Corn Cake
Tomato & Red Pepper Bruschetta
Yellow Fin Tuna, Wasabi and Alfalfa Sprouts, Wonton Crisp

Hot Hors D'oeuvre

Arancini
Brie and Raspberry Phyllo Star
Coconut Shrimp, Citrus Mayonnaise
Fancy Franks in a Blanket
Grilled New Zealand Lamb Chops, Cider Glaze or Apple Mint with Chilies
Italian Meatballs, Marinara Sauce
Jerk Chicken Chutney with Plantain Chip
Mini Chicken Coronets, Avocado Aioli
Mini Crab Cakes, Chipotle Sauce
Mini Reuben
Mini Twice Baked Potatoes
Pulled Short Rib with Whipped Sweet Potatoes and Caramelized Onion
Roasted Brussel Sprout with Bacon Jam
Scallops Wrapped in Applewood Bacon
Shrimp Toast
Spinach & Feta Puff
Stuffed Mushrooms with Ritz Cracker Stuffing or Boursin
Tempura Chicken with Orange Duck Sauce
Tomato Soup Shooters and Mini Grilled Cheese
Vegetable Flatbreads
Vegetable Spring Roll, Hoisin Dipping Sauce

Reception Stations

ARTISAN CHEESE STATION

A Selection of Domestic and Imported Cheeses
Farm Fresh Vegetables with Dips, Flatbreads, Cured Olives
Bread Rounds, Crackers and Fresh Fruit Garnish

MEDITERRANEAN STATION

Tabbouleh, Baba Ghanoush, Hummus, Olive Tapenade, Feta Cheese and Assorted Olives,
Grilled Marinated Eggplant, Squash, and Carrots
Traditional Flat Breads

ITALIAN ANTIPASTO

Prosciutto, Capicola, Soppressata, Aged Provolone, Reggiano Parmigiana, Fresh Mozzarella
Grilled Artichoke Hearts, Balsamic Caramelized Cippolini Onions
Eggplant Caponata, Roasted Fennel and Peppers
Sliced Baguette and Focaccia Crisps

SUSHI STATION

Assorted Sushi Rolls, Summer Rolls and Sashimi
Salmon, Ahi Tuna, Shrimp, Vegetable
Soy Sauce, Hoisin, Mushroom Oyster Sauce, Wasabi, Pickled Ginger

SEAFOOD RAW BAR - MARKET PRICE

Little necks, Assorted Oysters on the Half Shell
Cocktail Shrimp (3 Per Person), Snow Crab or Lobster Tail
Lemons, Spicy Cocktail Sauce, Champagne Mignonette, Mini Tabasco Sauce
Jumbo Shrimp - *Market Price by Piece*

Dinner Stations

SELECT (2)

PASTA STATION

Penne, Spinach Ravioli, Ziti
Choice of Bolognese, Marinara, Parmesan Cream Sauce
Chicken, Seafood Medley or Vegetables
Caesar Salad, Focaccia Bread

ASIAN STIR FRY

Beef, Shrimp, Pork, Vegetarian Stir Fry
Steamed Bread Buns, Soba and Lo Mein Noodles
Pineapple Fried Rice
Soy Sauce, Hoisin Sauce, Lemon Grass Ginger Sauce
Asian Cucumber Salad

TEX-MEX STATION

Tacos and Quesadillas Made-To-Order
Shredded Beef or Chicken
Brown Rice, Shredded Lettuce, Diced Tomato, Diced Jalapenos
Shredded Cheddar, Pico de Gallo, Ghost Pepper Sauce, Sour Cream
Tri Colored Tortilla Chips, House Made Salsa, Guacamole
Black Bean and Corn Salad

CARVING STATION

Chef Attended
Roasted Tenderloin of Beef, Horseradish Crème
Oven Roasted Turkey Breast, Cranberry, Orange Chutney
Mini Sliced Rolls, Whipped Butter
Country Whipped Potato, Grilled Seasonal Vegetables

Sweet Treats

ICE CREAM SUNDAE STATION

Vanilla and Chocolate Ice Cream

Heath Bar Pieces, Mini M&M's, Oreo Cookie Pieces, Mini Chocolate Chips
Butter Fingers Pieces, Rainbow Sprinkles, Mini Marshmallows, Cherries
Chocolate Sauce, Caramel Sauce, Strawberry Sauce, Fresh Whipped Cream

ITALIAN COOKIE PLATTERS

Assorted Italian Cookies and Jordan Almonds

VIENNESE TABLE

Assorted Dessert Shooters, Truffles, Cannoli, Eclairs, Miniature Cakes
Chocolate Covered Strawberries, Fresh Fruit Tarts

CHOCOLATE FOUNTAIN

100 PERSON MINIMUM

Selection of Dipping Treats

Strawberries, Pineapple, Marshmallows, Graham Crackers, Pretzels
Cookies, Cherries, Brownies

S'MORES STATION

Hershey Dark, Milk and White Chocolate

Cinnamon, Chocolate and Honey Graham Crackers

Marshmallows

CANDY STATION

Spirits

CASH BAR

\$75 FEE PER HOUR PER BARTENDER

DELUXE DRINK PRICE - \$12
PREMIUM DRINK PRICE - \$14
DOMESTIC BEER PRICE - \$7
IMPORTED BEER PRICE - \$8
WINE BY THE GLASS - \$10
SODA - \$3

BEER, WINE, SODA OPEN BAR

\$16 PER PERSON FOR THE FIRST HOUR

ADDITIONAL \$3 PER PERSON FOR EACH ADDITIONAL HOUR

Bud, Bud Light, Coors Light, Sam Adams Lager, Heineken,
Jack's Abbey Blood Orange Wheat, O'Doul's
One Tap Select Beer

Chloe Cabernet Blend, Pinot Noir, Chardonnay, Pinot Grigio, Rosé
Assorted Sodas and Juices

DELUXE OPEN BAR

\$20 PER PERSON FOR THE FIRST HOUR

ADDITIONAL \$5 PER PERSON FOR EACH ADDITIONAL HOUR

Tito's, Stoli Raz, Bombay Dry, Dewars, Bacardi
Jose Quervo Gold, Seagrams 7, Jim Beam, Baileys, Kahlua
Chloe Cabernet Blend, Pinot Noir, Chardonnay, Pinot Grigio, Rosé
Bud, Bud Light, Coors Light, Sam Adams Lager, Heineken,
Jack's Abbey Blood Orange Wheat, O'Doul's

PREMIUM OPEN BAR

\$22 PER PERSON FOR THE FIRST HOUR

ADDITIONAL \$7 PER PERSON FOR EACH ADDITIONAL HOUR

Tito's, Stoli Raz, Grey Goose, Bombay Dry, Tanqueray
Dewars, Johnny Walker Black, Bacardi, Captain Morgan
Jose Gold, Patron Silver, Seagrams 7, Wild Turkey, Jim Beam, Jack Daniels,
Baileys, Kahlua, Grand Marnier
Chloe Cabernet Blend, Pinot Noir, Chardonnay, Pinot Grigio, Rosé
Bud, Bud Light, Coors Light, Sam Adams Lager, Heineken,
Jack's Abbey Blood Orange Wheat, O'Doul's

NON-ALCOHOLIC BEVERAGES

\$14 PER PERSON

Freshly Brewed Regular, Decaffeinated Coffee, Assorted Teas
Coke, Diet Coke, Ginger Ale, Sprite, Club Soda, Tonic Water
Orange, Cranberry, Grapefruit Juice

ESPRESSO & CAPPUCCINO BAR

100 PERSON MINIMUM

\$13 PER PERSON

Made to Order Espresso, Cappuccinos and Lattes
Freshly Brewed Regular, Decaffeinated Coffee, Assorted Teas