

BROWSE OUR PROPOSED RECEPTION MENUS
\$300.00 TO \$650.00 RANGE
(INCLUSIVE OF ALL CHARGES)

For purposes of simplifying your introduction to event planning, all menus are based on a one-hour reception with approx. 35 to 50 guests. Bartender charge includes ice, tubs, plastic cups and napkins. Bartender will obtain alcohol from cooler, sets up bar, and will return leftovers with inventory sheet at end of event. Alcohol pulled from law school stock will consist of half micro-brew, half domestic light and 1.5 bottles of red and white wine. Glassware can be added at bar for \$1.00 per person. OR, glassware and china can be added for \$3.00 per person. Costs below already include tablecloths for all bar and food tables and one registration table.

Bare Bones Menu

Bartender charge	125.00
Sodas (charge based on consumption –figure is approx.)	45.00
Alcohol (charge based on consumption – figure is approx.)	62.50
Food (pre-set, not tray passed):	
Seven layer dip with tortilla chips (2 orders)	33.40
Garden vegetable dip with crudite (3 orders)	36.15
Approx. cost/total:	\$302.05

Note: this is an extremely light menu, and we warn that snacks may not last through the entire hour. Bar should close within 15 minutes of food's absence.

Simply Delicious Menu

Bartender charge	125.00
Sodas and bottled water (charge based on consumption)	60.00
Alcohol (charge based on consumption)	62.50
Food: (pre-set not tray passed):	
Spinach and Artichoke dip w/crackers (2 orders)	46.30
Fresh seasonal fruit and berries (20)	52.00
Mini Florentine quiche 7 doz. (served warm)	84.00
Approx. cost/total:	\$429.80

Asian Themed Menu

Bartender Charge	125.00
Sodas and bottled water (charge based on consumption)	60.00
Alcohol (charge based on consumption)	62.50
Food: (pre-set not tray passed):	
Garden Vegetable dip with vegetables (2 quarts)	24.10
Chicken potstickers with sweet ginger sesame sauce(5 doz)	92.50
Vegetable spring rolls with sweet and sour sauce (5 doz)	105.00
Thai beef satay with peanut sauce (4 doz)	100.00
Approx. cost/total:	\$614.10

Mexican Themed Menu

Bartender Charge	125.00
Sodas and bottled water (charge based on consumption)	60.00
Alcohol (charge based on consumption)	62.50
Food: (pre-set not tray passed)	
Seven layer dip with tortilla chips (2 quarts)	33.40
Shrimp cocktail with sauce and lemon (4 doz)	100.00
Chicken quesadilla with salsa (5 doz)	115.00
Beef empanadas (4 doz)	84.00
Approx.cost/total:	\$624.90

*Please see options below if you would like to add to or substitute food items.

Hors d' oeuvres

Assorted Dips (by the quart: serves approx. 12 people)	
Spinach and Artichoke dip	23.15
French Onion dip	12.05
Garden Vegetable dip	12.05
Ranch dip	11.15
Crab dip	14.85
Shrimp dip	18.15
Seven layer dip with tortilla chips	16.70

Trays and Displays (per person)
Small: serves approx. 20 people
Medium: serves approx. 35 people
Large: serves approx. 60 people

Antipasto platter with assorted crisps	5.75
Imported/specialty cheese and gourmet crackers	4.45
Fresh seasonal fruit and berries	2.60
Smoke salmon with condiments	2.70
Fresh mozzarella, tomato and olive platter	1.30
Tea sandwiches with assorted fillings (per piece)	2.45
(select 2 or 3 types-tuna, egg, chicken or sea food salad)	
Baked Brie- serves 25 (raspberry or pesto)	63.50

Cold and Hot Hors D'oeuvres (per dozen)

Cold:

Lime Shrimp and garlic confit canapés	21.75
Mexican chicken tortilla cup	20.75
Shrimp cocktail with sauce and lemon	25.00
Crab claw cocktail with sauce and lemon	30.00
Prosciutto wrapped asparagus	20.75
Skewered fruit with yogurt and dressing on the side	21.50
Smoked salmon and cream cheese canapés	22.50
Roast beef and boursin roulade toast points	21.00
Smoked chicken and chive bouchee	23.00
Grilled artichoke and prosciutto puff	19.00

Hot:

Firecracker shrimp	29.50
Beef empanadas	21.00
Fried coconut chicken fritters with honey mustard sauce	18.50
Coconut shrimp with mango chutney	29.50
Mini chicken Wellington	23.00
Andouille sausage en croute	15.00
Lamb samsosa	21.75
Vegetable spring rolls with sweet and sour sauce	21.00
Chicken potstickers with ginger sesame sauce	18.50
Mini lamb chops	29.00
Chicken quesadillas with salsa	23.00
Fiesta quesadillas with cilantro ranch	19.00
Ginger chicken satay with sweet chile sauce	23.00
Crab cakes with a bistro sauce	30.00
Chicken chimichanga with a green chile sauce	23.00
Phyllo purse filled with artichokes and mushrooms	22.00
Mini Florentine quiche	12.00
Thai beef satay with peanut sauce	25.00