



Events on the Water Silver Reception Menu

Domestic Cheese Display

Beautifully Displayed with Fresh Berries and Assorted Gourmet Crackers

Butlered Hot Hors d' Oeuvres

(Please Choose Three of the Following)

Tomato & mozzarella, sea salt, basil & olive oil

Petit Crab Cakes

Baked Brie with Raspberry Phyllo

Wild Mushroom Tartlets

Teriyaki Chicken skewers, ponzu sauce

*Prosciutto wrapped asparagus, cucumber dill
dip*

Rare beef & crostini, 3 onion relish

Spankopita

Choice of Two of the Following Three Stations

Stations

*All Stations Served With Warm Rolls and Butter and
Your Choice of Garden Salad or Caesar Salad*

Pasta Station

(Please Choose Two of the Following)

Penne pasta with roasted vegetables & Tuscan marinara

Cheese tortellini with cherry tomatoes, fresh peas & roasted garlic cream sauce

*Orecchiette Pasta, crispy fried pancetta, Wild Mushrooms, roasted shallots
fresh herbs & traditional alfredo sauce*

Carving Station*

(Please Choose One of the Following)

SMOKED SAGE PORK LOIN

SOURDOUGH CRUSTED SALMON

ASIAN SESAME BBQ STEAK

BROWN SUGAR & HONEY ROASTED TURKEY

Served with Appropriate Condiments and Silver Dollar Rolls

Farmers Market

Potato and prosciutto salad & Broccoli cheddar soup

Salmon Cakes with remoulade sauce

Grilled chicken & asparagus

Gourmet Coffee Bar

Freshly Brewed Columbian Coffee, Decaffeinated Coffee, and Assorted Herbal Teas

Gourmet Coffee Creamers

Cinnamon Sticks and Chocolate Shavings

Butler-Served Assorted Mini Pastries

\$⁺⁺ Per Person
** Attendant Fee will apply.*

All Prices Subject to Applicable 22% Service Charge and 5% Sales Tax.