

HORS D'OEUVRES RECEPTION

FEES AND CHARGES

~ Please note: credit cards are not accepted for payment ~

1. USAGE FEE:

Includes use of the *Main Residence* or *Carriage House* and use of our glassware, dishware, flatware, banquet tables & chairs, standard linen quantity, and an on-site event captain.

Non-profit Organizations & Government Agencies (You must provide your non-profit tax identification number)

	Tuesday through mid-day Friday	Mid-day Friday through Saturday evening
0-50 guests	\$300	\$600
51 + guests	\$450	\$900

Corporate and Personal

	Tuesday through mid-day Friday	Mid-day Friday through Saturday evening
0-50 guests	\$600	\$1,200
51 + guests	\$900	\$1,800

2. LABOR, SERVICE, AND NON-ALCOHOLIC BEVERAGE, PER GUEST: \$ 7.75

For beverage service, please choose either Coca-Cola Company soft drinks or Sparkling Apple Punch. Coffee will be served upon the request of your guests.

3. SECURITY CHARGES:

- **Administrative Fee:** \$ 50.83
- **State Trooper hourly rate (two hour minimum):** \$ 80.33

4. HORS D'OEUVRE PRICES ARE FOUND ON THE FOLLOWING PAGES.

5. MISCELLANEOUS FEES AND CHARGES WHICH MAY APPLY:

Holiday and Holiday Weekend surcharge	\$500.00
Additional event time, per hour	\$125.00
Additional set-up time, per half hour	\$ 75.00
47" LCD TV	\$175.00
DVD Player	\$ 25.00
Multimedia Projector	\$ 75.00
Lectern, Microphone	\$ 50.00 - 150.00
Conference Phone	\$ 25.00
Piano Rental	\$125.00
Cake Cutting & Service Charge	\$100.00
Formal Coat Check	\$100.00
Tablecloths, beyond standard set-up	\$10.00 each

Hors d'oeuvre Menu

- Please choose between four and seven items
- Hors d'oeuvres will be presented on self-serve buffet tables
- If requested in advance of your event the wait staff will pass items marked with an asterisk - additional charges may apply
- Platters of assorted bite-sized sweets are provided at no additional charge

GF = Gluten Free

V = Vegetarian

V+ = Vegan

\$2.25 per guest / per item

~ Platters & Displays ~

Presentation of Diced Fruits & Berries **GF** **V+**

Vegetable Crudités, served with Assorted Dips **GF** **V**

Domestic Cheeses, Nuts, and Dried Fruits, served with Crackers **V**

Herbed Cheese Torta, prepared with Sun Dried Tomatoes and Basil Pesto,
served with Olives, Marinated Peppers and Crackers **V**

Smoked Salmon Pate,
served with Multi-Grain Crackers **GF**

Warmed Brie, glazed with a Sweetened Nut topping,
served with sliced Baguettes and Dried Fruit **V**

Warmed Parmesan Artichoke Dip,
served with sliced Baguettes

~ *Appetizers* ~

Spicy Breaded Cheese Ravioli, served with Marinara Sauce

Baked Baby Potatoes halves, filled with a blend of Cheeses,
and garnished with Sour Cream and Chives **GF V**

Breaded Chicken Strips, served with Buffalo Wing Hot Sauce

Chicken Egg Rolls, served with a Savory Dipping Sauce

Beef Taquitos, served with Guacamole, Salsa and Sour Cream

Spicy Barbecue Meatballs*

Mini Pizza Bites: *choice of one of the following*

~ Pesto, Chevre Cheese, Black Olive and Artichoke **V**

~ Tomato Sauce, Mozzarella and Pepperoni

~ *Canapés* ~

Chevre Cheese and Jalapeno Blueberry Jelly, served on a Crostini,
garnished with a fresh Cilantro leaf* **V**

Watermelon and Feta Skewer,
garnished with Tarragon and Blush vinaigrette* **V GF**

Fresh made Spicy Pinto Salsa, served on a Crispy Tortilla Triangle,
topped with a melted Mexican Cheese blend*

Mexican Shrimp Cocktail Tartlets*

Tangy Artichoke and Bacon blend, served on a Toasted Crostini

\$3.00 per guest / per item

~ Platters & Displays ~

Bruschetta Bar,
with Crostini, Olive Tapenade, Provencal Tapenade, Fresh Mozzarella & Tomato
and Whipped Honey & Goat Cheese **V**

Traditional Jumbo Shrimp Cocktail **GF**

Warmed Crab Dip,
served with sliced Baguettes

~ Appetizers ~

Pork Pot Stickers,
served with a Sweet & Spicy Plum Dipping Sauce

Southwest Style Chicken Egg Rolls

Grilled Skewered Chicken Bites,
marinated in a Lime & Green Chili Pepper Sauce,
served with an Avocado Crema Dip* **GF**

~ Canapés ~

Lemon Marinated Tortellini,
skewered and garnished with fresh Basil and Sun-Dried Tomatoes* **V**

Fresh Strawberry, filled with homemade Tomato Preserves, and
drizzled with a Balsamic glaze and candied Orange Rind* **GF V+**

Belgian Endive filled with Tabasco infused Gorgonzola,
garnished with a Grape and Walnut* **GF V**

Mini Corncakes topped with Spicy Mango Salsa and Sour Cream* **V**

Caramelized Apple and Chevre Cheese Tartlet,
garnished with Shallot and Cilantro* **V**

Lightly Curried Chicken Salad,
served in a Phyllo cup, garnished with a Grape*

Thai Sweet & Spicy Shrimp Cilantro Tartlets*

Fresh Chorizo Salsa, served on a Crispy Tortilla Triangle,
topped with a cilantro yogurt topping

\$3.75 per guest / per item

~ Platters & Displays ~

Smoked Salmon Platter,
consisting of Salmon Rolls, Sliced Salmon, Sandwich Thins,
Diced Onions, Sour Cream, crumbled Eggs and Capers

~ Appetizers ~

Stuffed Mushroom Caps: *choice of one of the following*

~ Pesto & Chevre Cheese **GF V**

~ Spicy Italian Sausage

~ Seasoned Crabmeat

Assorted Mini Croissant Sandwiches,
consisting of Turkey, Ham and Roast Beef varieties

Grilled Sesame & Soy glazed Beef Tenderloin Bites,
skewered with Bell Pepper and Scallion*

Minted Leg of Lamb Bites,
skewered and served with a traditional Mint Dipping Sauce* **GF**

Beef Tenderloin Sandwich,
served on a sweet Dinner Roll*

~ *Canapés* ~

Smoked Trout,
served on mini Dill Scone and topped with a light Horseradish Cream*

Smoked Salmon Tartlet,
garnished with a Lime wedge, Sour Cream, Chives
and Cracked Black Pepper