



Sampling of Social & Corporate Reception Menu Selections

**HORS D' OEUVRES RECEPTION
SUGGESTION ONE**

- \$20.30 per guest -

BUTLER PASSED

Roasted Garlic Crostini
with Goat Cheese and Apple Chutney

Miniature Tartlets
filled with Walnuts, Brie and Grape Salsa

Rolled Smoked Ham Crepes
with Tarragon & Mustard Cream

Crab Cakes
with Chili-Lime Aioli

Filet of Beef Balsamico
on Toasted French Bread with Horseradish Cream
and Red Onion Confit

Bruschetta with White Beans, Tomatoes and Olives

**HORS D' OEUVRES RECEPTION
SUGGESTION TWO**

- \$31.35 per guest -

STATIONARY

Extravagant Antipasto Scene

Fresh Buffalo Mozzarella Marinated in Oregano, Garlic & Extra Virgin Olive Oil
Feta Cheese Marinated in Basil~Chili Vinaigrette
Calamata Olives, Colossus Green Olives, Black Olives, Artichokes & Peppercinis
Duo of Tomato~Basil & Roasted Portabella Bruschettas
Shaved Prosciutto & Aged Hard Salami
Balsamic Marinated Red Onion, Goat Cheese & Walnut Terrine
Grilled Vegetables
Fresh Baked Cheddar Crackerbreads, Toasted Baguettes & Foccocia

Lobster, Grûyère and Tarragon Spring Rolls
with Sweet Plum Sauce

Trio of Endives
Goat Cheese, Fig, and Honey-Glazed Pecans
Boursin Cheese, Roasted Red Pepper, Sundried Tomato, Toasted Pine Nuts & Fresh Dill
Basil Vinaigrette tossed Beet and Stilton Confit

Roasted Corn Cakes
with Roasted Red Peppers and Cilantro Sour Cream

Roasted Pork Tenderloin
served with Homemade Cocktail Rolls &
accompanied by Kahlua Barbeque & Dijon Chardonnay Sauces

Grilled Ravioli Balsamico
Six-Cheese Ravioli and Seasonal Vegetables
marinated with Balsamic Vinegar & Olive Oil
and Grilled over an Open Fire

Savory Saffron French Toast
with Sweet Peach-Mustard Chutney

**HORS D' OEUVRES RECEPTION
SUGGESTION THREE**

- \$32.35 per guest -

BUTLER PASSED

Savory Galettes
Pear, Maytag Blue Cheese, and Prosciutto

Waffle Cones filled with Island Crab Salad,
Asian Chicken Salad with Fried Wontons,
Asparagus & Blue Cheese Salad
with Fresh Tomatoes and Balsamic Vinegar Reduction

Angel Hair Croquettes with Fontina Cheese

STATIONARY

Warm Roasted Garlic-Artichoke Bake with Flatbread and Sliced Baguettes

Grilled Skewered Chicken Slivers with Chipotle-Peanut Sauce

Assorted Spreads and Pâté
Sundried Tomato-Pesto Torta
Grilled Wild Mushroom Pâté
Bleu Cheese Soufflé
Ham-Cheddar-Red Onion Savory Cheesecake
served with Assorted Wafers and Crackerbreads

Assorted Rustic Pizzas
Potato~Bacon with Caramelized Onion
Wild Mushroom & Fontina Cheese
Calamata Olive, Red & Yellow Grape Tomatoes, Feta & Sage with Cracked Black Pepper

Miniature Confections
Our Pastry Chef will create an Assortment
of Sinfully Delicious Sweets Perfect for the Season

**A COMPREHENSIVE LIST OF
HORS D' OEUVRES THAT HOAGLIN FINE CATERING PROVIDES
IS AVAILABLE UPON REQUEST**

DESSERT RECEPTION

- \$19.95 per guest -

Black Raspberry ~ Walnut Torte

Martini Glasses filled with White & Dark Chocolate Mousse
presented with Fresh Berries

Assorted Miniature Sweets
Lemon Curd Tartlets, Chocolate Sacher Loaf
White Chocolate Mousse Cups, Sweet Potato Pecan Rounds, Linzer Torte Bars
Lemon Bars and Almond Cashew Bars

Martini Glasses filled with Fresh Fruit & Chocolate Sauce

Freshly Ground Regular and Decaffeinated Coffee and Hot Tea
Chocolate Shavings, Whipped Cream, Cinnamon Sticks, Lemon Slices
and Raw Sugar Cubes

Sparkling White Ginger Spritzer
- served in Champagne Glasses -

SPECIALTY COFFEE & BEVERAGE BAR

- \$9.75 per guest -

Selection
Cha ~ Espresso ~ Café Au Lait ~ Cappuccino ~ Café Mocha ~ Café Latte
Café Macchiato ~ French Roast ~ Flavored Coffees ~ Hot Cocoa

Caterer to provide Barista

Our goal as a Custom Caterer is to

~Anticipate your Needs~

~Accommodate your Desires~

~Exceed your Expectations~

Prices are for food only and do not include 8% sales tax

Delivery charges may apply

Please Note: Prices are subject to change

For complete event details and pricing please consult an Event Planner at Hoaglin Fine Catering