



RECEPTION OFFERINGS

HORS D'OEUVRES all pricing is per 100 pieces

Chicken Quesadilla Coronets
Spanakopita
Scallops wrapped in Bacon
Shrimp Wraps
Crab Rangoons
Assorted Mini Quiche
Vegetable Spring Rolls

Parmesan Artichoke Heart
Bleu Cheese and Cranberry Filo
Mini Beef Wellingtons
Mini Chicken Wellingtons
Sesame Chicken with Dipping Sauce
Coconut Shrimp
Wild Mushroom Tartlets

Roasted Tomato, Spinach & Romano Cheese Polenta Medallions

CHEF'S ASSORTED HANDMADE CANAPÉS

Hot Canapés

Chili & Cilantro Marinated Shrimp Skewers with Mango Salsa
Fresh Mozzarella, Prosciutto & Basil Pastry Puffs with Roasted Tomato Relish

Cold Canapés

Smoked Salmon with Fresh Dill, Cream Cheese & Capers
Grilled Chicken with Basil Pesto and Sun Dried Tomato
Roast Tenderloin of Beef with Horseradish Cream, Roasted Red Pepper and Black Olives
Smoked Scallop with Ash Brushed Goat Cheese & Yellow Pear Tomato
Roasted Garden Vegetables with Boursin Cheese Spread & Fresh Chives

STATIONARY DISPLAYS

Garden Fresh Vegetable Crudités with Dipping Sauce

International Cheese Display, Garnished with Fresh Fruit, Accompanied by Assorted Crackers

Sliced Fresh Fruit Display with Strawberry Yogurt Dipping Sauce

Jumbo Shrimp Cocktail

Assorted Finger Sandwiches
Chicken, Tuna, Ham and Egg Salads

Artichoke Dip-Pita Points



RECEPTION STATIONS

Whole Baked Brie

Baked Brie with Granny Smith Apples, Raspberry Coulis and Sliced French Bread
International Cheese Display Garnished with Fresh Fruit and Assorted Crackers
\$400 Serves 100

Rustic Italian Antipasto Display

Minimum of 20 people

Italian Meats and Cheeses, Roasted Marinated Vegetables, Mixed Field Greens and
Aged Balsamic Reduction with Basket Display of Focaccia and Breadsticks
\$9 per person

Thai Lettuce Wrap Station

Minimum of 20 people

Ginger Marinated Chicken, Rice Wine Cucumbers, Carrots, Rice Noodles, Shredded Cabbage, Bean Sprouts and Peanuts in
Bibb Lettuce Wraps with a Trio of Dipping Sauces Peanut, Sweet Red Chili and Tamarind-Cashew
\$9 per person

Nachos Grande Station

Minimum of 20 people

Tri Colored Nachos with Salsa, Guacamole, Nacho Cheese, Sour Cream,
Black Olives and Sliced Jalapenos
\$7 per person \$9 with Chili con Carne

Slider Station

Minimum of 20 people

Mini Burgers on Brioche "Buns" with Toppings to include: Caramelized Onions, Blue Cheese Crumbles and Bacon
Accompanied by
Loaded Waffle Fry Station with Cheese, Bacon, Sour Cream, Scallions
\$11 per person

Garden Salad Station

Minimum of 20 people

Mixed Green Salad with Garden Fresh Vegetables,
Parmesan & Crumbled Bleu Cheese, Seasoned Croutons and a Choice of Three Dressings
\$7 per person

VIENNESE TABLE

Lavish Display of Petite Desserts to Include: Chocolate Dipped Fruit,
Cannoli, Biscotti, Éclair, Cream Puffs, Mini Cheesecakes, and Assorted Truffles
Accompanied by Regular and Decaffeinated Coffee with Flavored Syrups, Whipped Cream and Chocolate Shavings
\$9 per person

**a \$95 culinary fee will be applied to all attended stations
station pricing is based on 1 1/2 hours of service**



STURBRIDGE HOST

on cedar lake

HOTEL & CONFERENCE CENTER

PASTA STATION

includes choice of two pastas and two complimenting sauces

Pasta Selections:

Farfalle, Penne, Gnocchi, Cheese Ravioli, Tri-Colored Tortellini

Sauce Selections:

Parmesan-Garlic Alfredo, Pesto, Puttanesca, Tomato-Vodka Cream Sauce, Garlic & Oil

Served with Freshly Grated Parmesan Cheese and a Basket Display of Focaccia and Artisan Breads

\$10 per person

Add: Grilled Chicken ~ \$2 per person

Or Grilled Shrimp ~ \$4 per person

CARVING STATIONS

Steamship Round of Beef

Served au Jus with Horseradish Sauce, Herbed Mayonnaise and Petite Rolls

\$525 (Serves 100-125 cocktail portions)

Turkey Breast

Served with a Natural Gravy, Cranberry-Chestnut Stuffing and Petite Rolls

\$250 (Serves 50 cocktail portions)

Roast Honey Glazed Ham

Served with Whole Grain Mustards and Petite Rolls

\$250 (Serves 60 cocktail portions)

Top Roast of Beef

Served au Jus with Horseradish Sauce, Whole Grain Mustard and Petite Rolls

\$300 (Serves 50 cocktail portions)

Roast Pork Steamship

Served with Rosemary-Mint Jus and Petite Rolls

\$325 (Serves 75-100 cocktail portions)

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