# COCKTAIL RECEPTION

(Minimum of 20 Adults)



### YOUR GUESTS ARE GREETED WITH THE FOLLOWING

#### INTERNATIONAL FRUIT & CHEESE PLATTER

An Array of Sliced Fruit with Imported & Domestic Cheeses Served with Sliced, Crusty French Bread & Crackers

#### VEGETABLE CRUDITE PLATTER

Assorted Vegetables with Buttermilk Chive & Blue Cheese Dips



## BUTLER PASSED HORS D' OEUVRES

(Served for 1  $\frac{1}{2}$  hours - Select 4)

Boneless Buffalo Wings with a Blue Cheese Dip

Potato, Bacon & Cheese Croquette

Petite Meatballs in Marinara

Turkey Club Roulade

Spanakopita

Pita Chip with Hummus

Bruschetta with Air-Dried Tomato, Fresh Mozzarella & Basil

Franks in a Blanket

Chicken Satay With Thai Peanut Sauce Vegetable Spring Rolls

Apple Chutney & Brie Phyllo Dough

Cheese Empanada with Serrano Chile & Green Olives

Potato Pancakes served with Chive Cream

Smoked Swiss & Bacon Cup

Cucumber Cup filled with Pesto-Garlic Cheese & Pine nuts

Sausage Stuffed Mushrooms

Chicken & Cashew Spring Roll

Arancini of Mozzarella with Roasted Pepper



## PASTA STATION

(Served with Butler Passed Hors d' Oeuvres - Select 2) Your choice of Chaffing Dishes at no charge or Uniformed Attendant for additional charge

Penne a la Vodka

Orecchiette Carbonara

Farfalle Pesto Alfredo

Rigatoni Marinara

Accompanied by Shaved Parmesan Cheese Rolls and Butter

### DESSERT TABLE

Assorted Cakes, Pastries & Cookies or Personalized Occasion Cake



### **BEVERAGES**

Assorted Diet & Regular Sodas Blend Coffee, Decaffeinated Coffee & Deluxe Selection of Teas

3 Hour Function

4 Hour Function

Platter & Station Additions & Upgraded Butler Passed Hors d' Oeuvres Available.

Please contact the Catering Office for pricing at 631-928-5200 ext. 150 sales@danfords.com



## **BAR ADDITIONS**

(Please see Banquet Beverage Menu for Details & Pricing)

Limited Open Bar (Beer & Wine) House Brand Open Bar Premium Open Bar Ultra-Premium Open Bar Hosted Cash Bar Cash Bar

++ Prices are subject to a 20% Administrative Fee and a NYS Sales Tax.

The Administrative Fee is used to offset the administration of the Event.

The fee is not a gratuity and will not be distributed to employees who provide service to the guests as such.

Staff Gratuities are not included and are at your discretion.