

LATITUDES COCKTAIL RECEPTION

Hors D'oeuvres Selections (Stationed)

Priced per 50 pieces

\$75 charge if butler passed

Hot Hors D'oeuvres

Mushroom caps stuffed with crabmeat	\$135 ⁺⁺
Mini chicken cordon bleu	\$65 ⁺⁺
Spinach and goat cheese wrapped in phyllo dough	\$80 ⁺⁺
Stuffed artichoke hearts	\$140 ⁺⁺
Baked brie en croute with raspberry sauce	\$75 ⁺⁺
Assorted mini-quiche	\$75 ⁺⁺
Crab Rangoon	\$55 ⁺⁺
Maryland-style crab cakes	\$85 ⁺⁺
Mini beef Wellingtons	\$140 ⁺⁺
Mini chicken Wellingtons	\$130 ⁺⁺
Bay scallops in bacon	\$150 ⁺⁺
Chicken French onion bites	\$55 ⁺⁺
Chicken satay	\$110 ⁺⁺
Lobster and shrimp spring roll	\$95 ⁺⁺
Chicken quesadilla	\$95 ⁺⁺
Marquis Nassau coconut chicken	\$95 ⁺⁺
Oahu chicken macadamia pinwheel	\$130 ⁺⁺
Dragon shrimp in puff pastry	\$145 ⁺⁺
BBQ pork biscuits	\$95 ⁺⁺
Duck ravioli	\$130 ⁺⁺

Cold Hors D'oeuvres

Chilled jumbo shrimp with cocktail sauce	\$70 ⁺⁺
Cocktail crab claws	\$75 ⁺⁺
Oysters on the half-shell	\$85 ⁺⁺
Assorted canapés	\$145 ⁺⁺

Reception Display

Each display serves 50 guests

Chef's assortment of sushi with pickled ginger and wasabi	\$400 ⁺⁺
Smoked salmon and boursin cheese bruschetta	\$375 ⁺⁺
Seared ahi tuna with seaweed salad	\$300 ⁺⁺
Beef tenderloin carpaccio with toasted breads	\$325 ⁺⁺
Fresh vegetable crudité's with dips	\$175 ⁺⁺
Imported and domestic cheeses with fresh fruit garnish	\$225 ⁺⁺
Wheel of baked brie, en croute, with candied pecans and honey	\$75 ⁺⁺
Fresh seasonal fruits with yogurt dip	\$150 ⁺⁺
Warm crab-and-artichoke dip with toasted breads	\$200 ⁺⁺

LATITUDES COCKTAIL RECEPTION (CONTINUED)

Each station serves 50 guests

Carving Station

- Roasted tenderloin of beef with Béarnaise sauce\$675⁺⁺
- Smoked Virginia ham with a mustard variety and herb mayonnaise\$250⁺⁺
- Herb-encrusted prime rib of beef with horseradish, au jus and mango chutney\$650⁺⁺
- Roasted breast of turkey with cranberry marmalade and herb mayonnaise\$350⁺⁺

Additional \$75 for chef-attended station

Seafood Scampi

Fresh sea scallops and shrimp sautéed to order with garlic butter and white wine, tossed with bowtie pasta. Served with garlic bread.\$12⁺⁺ per guest

Additional \$75 for chef-attended station

Pasta a la Minuto

Penne and bowtie pastas tossed-to-order with alfredo and marinara sauces and vegetables. Served with garlic bread\$6⁺⁺ per guest

Additional \$75 for chef-attended station

Mashed Potato Bar

Homemade garlic-mashed potatoes or sweet potatoes topped with your choice of cheddar cheese, sour cream, scallions, crispy bacon, candied pecans, brown sugar or cinnamon.\$6⁺⁺ per guest