

RECEPTIONS

STATIONARY DISPLAYS

- Seasonal Sliced Fruit Platter
- Gourmet Cheese and Cracker Board
- Seasonal Vegetable Crudité with Hummus and Pita
- Grilled Seasonal Vegetable Platter with Hummus and Pita

HORS D'OEUVRES

- Mini BLT
- Sesame Skewer Chicken
- Coconut Chicken Skewer
- Teriyaki Chicken Skewer
- Sausage en Croute
- Tuna Shawarma Skewer
- Moroccan Salmon Skewer
- London Broil on Pita with Horseradish Aioli
- Slow Roast Brisket Slider
- Wild Mushroom Crostini
- Vegetable Cigar
- Spinach in Phyllo
- Chicken Wings with Choice of Sauce or Rub



ULTIMATE CATERED RECEPTION

Chef Attended Poke Bowl Station

Seasoned Sushi Rice, Seaweed Salad, Ripe Avocado, Diced Cucumbers, Toasted Sesame Seeds, Marinated Ahi Tuna, Crispy Sesame Tofu, Scallions, Spicy Mayo and Soy Sauce

Chef Attended Slider Station

Choice of Salmon or Beyond Burger Sliders cooked to order and served with Carolina Cole Slaw, House Seasoned Kettle Chips, Half Sour Pickles, and Assorted Condiments

Grand Mediterranean Display

Roasted Vegetables, White Bean & Herb Salad, Orecchiette Caesar Salad, Charcuterie Platter, Stuffed Grape Leaves and Caponata with Assorted Pita, Crostini, Breads, Oil and Vinegar

Grand Israeli Welcome Display

Hummus, Baba Ghanoush, Tahini, Matbukha, Red Cabbage Salad, Israeli Potato Salad, Falafel and Baharat Braised Lamb with Warm White and Wheat Pita

Choice of One:

Crudité Display with Cilantro Horseradish Hummus and Seasoned Pita Chips
Fresh Sliced Fruit Display with Grapes and Berries
Roasted Garlic Hummus, Warm Spinach Artichoke Dip, Fresh Carrots & Celery, Pita and Crackers
Assorted Parve Desserts

For pricing please inquire.

Let us plan your whole gathering! We have staff on hand to plan and execute your entire event from the venue, to the DJ, to the catering. Our trained culinary experts and experienced event planners will make everything perfect for you, so you can be a guest at your own event

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Please inquire about our full service event offerings.