

The Ballroom at Hampton Square
215-364-4983

COCKTAIL RECEPTION MENU

Includes formal floor length linen & color coordinated napkins, china, silverware, sparkling stemware, professionally trained service staff, event coordinator
50 guest minimum

Hors D'oeuvres Display

A colorful cascade of fresh vegetables, artisan cheeses, seasonal fruits & berries with gourmet crackers & assorted dips

Butlered Hors D'oeuvres

Your choice of 6

Scallops wrapped in bacon, Chicken & vegetable pot stickers with asian dip, Cocktail franks with deli mustard, Tomato & basil bruschetta, Spanikopita, Miniature crab cakes, Chicken or beef satay with peanut sauce, Falafel skewers with tahini dip, Mushroom stuffed with spinach & parmesan, Zucchini fritters with crème fraiche, Eggplant caviar on toasted croute, Smoked salmon mousse in cucumber cups, Potato latkes with sour cream & chives, Thai beef salad in endive cups,
Texas sliders with ketchup & pickle slice, humus on grilled pita wedge

Add Gourmet Hors D'oeuvres

Market Price

Lamb chop lollipops with mint sauce, Beef duxelle en croute, Porcini & boursin stuffed mushrooms, Shrimp ceviche in cucumber cups, Brie & raspberry tartlets, Filet mignon with horseradish on garlic croustini, Coconut shrimp with apricot dip, Sesame tuna tar tar in edible wonton spoons, melon wrapped in prosciutto

2- hour reception – 18.99 per guest
Each additional hour – 10.99 per guest

Please add
20% event fee and 6% sales tax

COCKTAIL RECEPTION ENHANCEMENTS

Stationary Displays

25 guest minimum

Poached Salmon Display w/sliced red onion, cucumber, tomato on a bed of greens served w/black cocktail bread & yogurt dill dip 5.99 per guest

Turkey Breast Display – tender home roasted turkey breast sliced and elegantly presented w/cocktail rolls, herbed mayo & cranberry relish
6.99 per guest

Tenderloin of Beef Display – sliced tenderloin of beef served room temperature w/whipped horseradish, red onion confit, honey mustard & cocktail rolls 18.99 per guest

Honey Glazed Ham Display – sweet slices of honey glazed ham decorated w/pineapple rings, maraschino cherries & served with jack daniels mustard, cranberry mayo & cocktail rolls 5.99 per guest

BBQ Pork Display – pork tenderloin marinated in hoisin sauce & rice wine vinegar served w/spicy mustard & baguettes 5.99 per guest

Chicken Souvalaki Display – marinated chicken, skewered & displayed w/feta cheese, roma tomatoes, purple onions, cucumbers, kalamata olives & served w/pita & tzaziki 6.99 per guest

Middle Eastern Mezza Display – hummus, baba ganoush, tabbouleh salad & served w/grilled pita wedges 6.99 per guest

Tuscan Display – kalamata olives, fresh mozzarella, wafer thin prosciutto

accordians, roasted peppers, provolone cheese, pepperocini, genoa salami & artichoke hearts served w/thin slices of baguette, sour dough & Italian breads 12.99 per guest

Mediterraneo Display – a colorful medley of fire roasted vegetables tossed in our house made roasted balsamic vinaigrette dressing & beautifully displayed 4.99 per guest

Classic Shrimp Cocktail – jumbo mouth watering shrimp served with our spicy cocktail sauce 104.50/ 50 lg 125.00/ 50
jumbo
198.00/ 100 lg 250.00/ 100
jumbo

Cocktail Sandwiches – an assortment of white albacore tuna, chicken waldorf, black forest ham & baby swiss, au jus dipped roast beef & provolone, smoked turkey served on cocktail rolls w/ spicy deli mustard & herbed mayo 85.00/ 25 sandwiches

Assorted Tea Sandwiches to include classic cucumber w/herbed butter, smoked salmon w/watercress & herbed mayo, smoked turkey w/cranberry mayo, sliced tomato & creamy avocado, deviled egg 75.00/ 25 sandwiches

Dips

Serves 12-15 guests

Spinach dip served with fresh vegetables & crusty baguettes	32.99
Baked smoked salmon dip served with bagel chips	35.99
Tuscan dip served with crusty Italian bread	32.99
Lump crab dip served with gourmet crackers	49.99
Caviar dip served with gourmet crackers	250.00
Roasted pepper dip served with parmesan garlic toast	32.99
Lobster dip served with gourmet crackers	69.99
Shrimp louis dip served with gourmet crackers & crusty baguettes	49.99

Martini Madness

Served in a martini glass, these selections can be used as heartier hors d'oeuvres or as miniature meals for the lighter appetite. Your choice of 2

6.99 per guest

chicken cacciatore
shrimp scampi
jambalaya
antipasto
thanksgiving
(add 2.00)

veal scallopini
mac & cheese
mediterraneo salad
beef burgandy
fajita

beef stroganoff
caesar salad
greek salad
penne & mini meatballs
shrimp cocktail

Mashed Potato Bar

Served in a martini glass

5.99 per guest

Choice of 5 toppings: Roasted pepper, wild mushrooms, caramelized onions, crumbled bacon, broccoli spears, artichoke hearts, sun dried tomatoes, aged cheddar cheese, parmesan cheese, sour cream, chives

Risotto or Paella Bar

Served in a martini glass. Your choice of 3 toppings

6.99 per guest

wild mushrooms
sugar peas
balsamic chicken
tomatoes
bell pepper
pp)
pork tenderloin

bay scallops
frisee onions
beef tenderloin (add 3.00 pp)
tiger shrimp (add 3.00 pp)
asparagus tips

chorizo
sauteed broccoli
sun dried
lobster (add 3.50
roasted peppers

Chef Action Stations

Our professionally trained chefs delight your guests by preparing their dish to their specifications

The Carvery

Slow Roasted Prime Rib served with au jus, horseradish mayo and french

Bread 12.99 per guest

Roast Beef served with gravy, horseradish, dijon mustard and artisan rolls

10.99 per guest

Oven Roasted Turkey Breast served with home style gravy and freshly

baked corn bread & buttermilk biscuits 9.99 per guest

Honey Glazed Ham with pineapples and maraschino cherries served with

freshly baked artisan rolls 8.99 per guest

Roasted Leg of Lamb served with mint sauce and freshly baked artisan

rolls Market Price

Herb encrusted Pork Tenderloin served with mustard cream sauce and

freshly baked artisan rolls 8.99 per guest

- Add oven roasted potatoes, garlic mashed potatoes, fresh green beans or vegetable medley 2.50 per guest

Pasta Station

Your choice of 2 pastas, 3 sauces and 3 toppings

Pasta: penne, rigatoni, farfalle, linguini, fettucini, spaghetti

Sauces: marinara, tomato gravy, vodka, alfredo, pesto, scampi

Toppings: meatballs, sausage, bell peppers, fresh mushrooms, broccoli, petite

peas, zucchini, bacon, black olives

8.99 per guest

- Premium toppings available at an additional charge: chicken, shrimp, scallops, asparagus, roasted peppers

Southwest Station

Beef or Chicken served with our delicious soft taco or burrito wraps, shredded lettuce, chopped tomato, cheese, chopped onions, minced jalapenos, salsa, guacamole & sour cream with refried beans, rice & tortilla chips
8.99 per guest

Asian Station

Beef, Chicken or Pork prepared to order in a sizzling wok with your choice of peking orange, ginger soy, teriyaki or spicy peanut with colorful stir fried vegetables, fried rice, eggroll & fortune cookies
9.99 per guest

From The Sea

Jumbo shrimp, Freshly shucked clams, Oysters on the half shell displayed over ice with cocktail sauce, horseradish, Tabasco & lemon wedges
Market Price

Salad Bar

Create your own salad with tossed garden greens, julienne carrots, celery, cucumbers, grape tomatoes, red onions, shredded cheese, mandarin oranges, raisins, sunflower seeds, mushrooms, chopped egg & our oven baked garlic & herb croutons served with an assortment of home made dressings
6.99 per guest

Additional Theme Stations Available on Request

Sweet Endings

Served with freshly brewed Columbian coffee, decaffeinated coffee & herbal teas
50 guest minimum

Cheese Cake Martini Bar – Creamy NY Cheese Cake served in a martini glasses surrounded by a variety of delectable toppings that include fresh strawberries, blueberries, chocolate chips, toasted almonds and coconut shavings. Topped with our homemade Amaretto Whipped Cream 6.99 per guest

Petite Sweet Table – Chef's selection of crème puffs, eclairs, petite fours, fruit danish, french sticks, carrot cake, lemon squares, chocolate raspberry bites, marble cheese bites, butter cookies, chocolate chunk brownies, brulee chocolate chip bites, chocolate mousse cups, chocolate dipped strawberries. Served on mirrored trays and multi-tiered silver stands 5.50 per guest

Ice Cream Sundae Station – Your choice of 3 premium ice cream flavors (vanilla bean, chocolate, strawberry, cookies & cream, mint chocolate chip, butter pecan, chocolate chip, orange sherbet, rainbow sherbet), 5 toppings (chocolate syrup, hot fudge, caramel syrup, m & m's, chocolate chips, chocolate jimmies, rainbow jimmies, wet nuts, peanuts, snow caps, gummy bears, crushed reeses, oreo pieces, coconut shavings), our homemade whipped cream, maraschino cherries 6.99 per guest

Chocolate River – Eight feet of warm Belgian dark chocolate, milk chocolate & caramel fondues beautifully displayed with your choice of 5 dipping choices & wooden skewers. Dipping choices include: strawberries, grapes, melon wedges, bananas, orange wedges, oreos, graham crackers, vanilla wafers, oatmeal cookies, chocolate chip cookies, sugar wafers, rice krispy bars, biscotti,

twinkies, pound cake, brownies, pretzel rods, candy canes, lollipops, marshmallows, animal crackers 6.99 per guest

Ice Cream Sandwich Station - Vanilla and chocolate ice cream hand scooped on our homemade chocolate chip, oatmeal raisin and m&m cookies 6.99 per guest

Cookies & Milk Bar - Whole, skim & chocolate milk shots with freshly baked chocolate chip, oatmeal raisin and snickerdoodles 4.99 per guest

Light Bites - assorted home baked cookies and decadent chocolate chunk brownies 4.25 per guest

Flambé Station - finish your meal with pizzazz & a touch of class

Bananas Foster - sweet ripe bananas tossed in brown sugar and cinnamon, flambéed with rum and served with gourmet vanilla bean ice cream

Baked Alaska - layers of grand marnier pound cake topped with gourmet vanilla bean ice cream and puree of raspberries, finished with swiss meringue, flambéed with grand marnier, brandy & rum

Cherries Jubilee - sweet black cherries flambéed with brandy, served over gourmet vanilla bean ice cream 6.99 per guest

Wedding & Specialty cakes available