

# RECEPTIONS



## COLD HORS D'OEUVRES

### Per 50 Pieces

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• Asparagus wrapped with smoked turkey	49.95	• Salami coronets with cornichons	48.95
• Belgium endive with crab meat	73.95	• Crab-filled artichokes Maryland	74.95
• Brie and raspberry tartlets	64.50	• Stuffed cherry tomatoes with goat cheese and almonds	73.95
• Iced shrimp	225.00	• Tenderloin medallions with pesto and horseradish spread on crostini	125.00
• Tea sandwiches (turkey, tuna salad and egg salad)	52.00	• Deviled eggs with salmon roses	49.95
• Smoked salmon canapé with Bourbon mustard dill	75.00	• Iced Alaskan crab claws	220.00
• Prosciutto and Gruyere pinwheels	48.95	• Chicken curry on sweet tartlets	74.95
• Roma tomato and fresh mozzarella crostini	49.95	• Gazpacho shrimp shooters	99.95
		• Mediterranean salad on a stick	195.00



## COLD DISPLAYS

### Serves 50

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• Imported cheese display	125.00	• Display of patés and tureens	195.00
• Display of domestic cheeses	110.00	• Mexican 5-layer dip display	75.00
• Display of seasonal crudités	95.00	• Antipasto platter	110.00
• Smoked salmon display	185.00	• Sliced fresh seasonal fruit	110.00



## HOT HORS D'OEUVRES

### Per 50 Pieces

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• Mini beef Wellington	110.00	• Chicken wings <i>Asian, southwest or buffalo</i>	94.95
• Vegetable potstickers	79.00	• Roasted vegetable tarts	95.95
• Bacon wrapped scallops	105.00	• Pork and vegetable egg rolls	99.95
• Maryland style crab cakes	105.00	• Dijon chicken in puff pastry	89.95
• Grilled spicy shrimp pina colada	220.00	• Caribbean baby lobster with coconut	225.50
• Chorizo in puff pastry	65.00	• Thai chicken satay	195.00
• Teriyaki chicken brochettes	74.95	• Southwest salmon kabob	185.00
• Coconut shrimp sweet and sour	105.00	• Wild mushroom profiterole	75.95
• Bourbon street meatballs	49.95	• Peking duck roll	165.95
• Grilled chicken and pineapple brochettes	84.95	• Tuscan shrimp pancetta with orange marmalade	220.95
• Spanakopita	79.95		

All prices subject to change. Prices subject to applicable tax and service charge.



## SPECIALTY STATIONS

(Priced per person)

### Grilled Vegetables \$7.00

- Baby carrots
- Zucchini
- Squash
- Asparagus
- Portobello mushrooms
- Artichokes

### Caesar Salad \$8.00

- Seared scallops
- Blackened chicken
- Jerk shrimp
- Romaine lettuce
- Croutons
- Parmesan cheese
- Caesar dressing

### Warm Dip Medley \$7.00

- Crab and artichoke dip
- Fontina and spinach dip
- Sliced French baguette
- Pita chips

### Dry Snacks \$6.00

- Snack mix
- Chips
- Pretzels
- Selection of dips

### Cheese and More \$8.00

- Imported and domestic cheeses
- Fresh and dried fruit
- French bread
- Crackers



## ACTION STATIONS

(Priced per person - minimum 50 guests)

### Pasta Station \$12.00

- **Select 2 of the following:**
  - ~ Wild mushroom raviolis with fresh tomato sauce
  - ~ Striped bowties with vodka cream sauce
  - ~ Penne pasta with grilled chicken, red peppers, and roasted garlic
- Parmesan cheese
- Garlic bread sticks

### Shrimp Scampi Station \$18.00

- Gulf shrimp served with bowtie pasta and a sun-dried tomato garlic cream sauce

### Risotto Station \$15.00

- **Select 2 of the following:**
  - ~ Wild mushroom risotto with white truffle oil
  - ~ Chicken and basil pesto risotto
  - ~ Shrimp and spinach risotto
  - ~ Black pepper and parmesan risotto

### Fajita Station \$13.00

- Spicy chicken with onions and peppers
- Spiced ground beef
- Floured tortillas
- Shredded cheeses, shredded lettuce, diced onions, tomatoes, jalapeños and sour cream

### Wok Station \$17.00

- **Select 2 of the following:**
  - ~ Szechwan beef with snow peas and sprouts in a ginger oyster sauce
  - ~ Cashew chicken with Oriental vegetables in a garlic cilantro sauce
  - ~ Popcorn shrimp with water chestnuts, scallions and pea shoots
  - ~ Ten vegetable stir fry



## ACTION STATIONS CONTINUED

(Priced per person - minimum 50 guests)

### **Potato Martini Bar** \$15.00

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- Garlic mashed potatoes and Yukon mashed potatoes
- Sour cream, cheddar cheese and bleu cheese
- Maple pepper bacon, scallions, chives and sweet butter

### **Ice Cream Sundae Station** \$8.00

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- Vanilla and chocolate ice cream
- Strawberry, chocolate, caramel and butterscotch toppings
- Chocolate chips, Butterfinger pieces, Oreo cookie pieces and M&M's
- Toasted almonds and peanuts
- Whipped cream and cherries

### **Bananas Foster and Cherries Jubilee** \$9.00

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- These classics are prepared at the station and served with vanilla bean ice cream



## CARVERY ADDITIONS

### **Pepper Roasted Beef Tenderloin** \$295.00

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- Served with a port wine sauce
- Mayonnaise
- Whole grain mustard
- Horseradish cream
- Assorted rolls  
(Serves 20)

### **Island Spiced Pork Loin** \$145.00

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- Served with mango papaya relish
- Assorted rolls  
(Serves 25)

### **Roasted Prime Rib of Beef** \$280.00

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- Served au jus
- Horseradish
- Whole grain rolls  
(Serves 35)

### **Chocolate, Chocolate, Chocolate** \$11.00

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- Oglebay's own chocolate fountain
- Fresh dipping fruits, brownies, Rice Krispie treats and marshmallows
- Chocolate covered strawberries and pineapple
- Mini flourless chocolate cakes
- White chocolate mousse

### **Dessert Sampling Station** \$10.00

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- Our pastry chef will create a delicious dessert display featuring mini desserts and handmade chocolates

### **Oven Roasted Turkey** \$140.00

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- Served with turkey gravy
- Cranberry spread
- Mayonnaise
- Whole wheat rolls  
(Serves 35)

### **Whole Roasted Strip Loin** \$185.95

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- Served with a port wine sauce
- Mayonnaise
- Whole grain mustard
- Horseradish cream
- Assorted rolls  
(Serves 30)



## FROM THE CARVERY ADDITIONS CONTINUED

### Honey Glazed Ham \$165.00

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- Pepper honey mustard
- Pineapple salsa
- Assorted rolls  
(Serves 30)

### Steamship Round of Beef \$310.95

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- Served with horseradish sauce
- Mayonnaise
- Mustard
- Silver dollar rolls  
(Serves 125)



## THEMED BUFFETS

### Country Buffet \$26.95

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- Tossed garden salad with choice of dressings
- Roasted potato salad
- Cranberry coleslaw
- Marinated cucumbers and tomatoes
- Fresh fruit salad
- Braised BBQ beef brisket
- Fried chicken
- Cornmeal crusted catfish with hushpuppies
- Maple pepper baked beans
- Green bean casserole
- Garlic mashed potatoes
- Rice pie
- Assorted breads with apple butter
- Apple and cherry pies
- Soft drinks, bottled water, coffee and iced tea

### Around the World \$29.95

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- Four cheese tortellini salad
- Baby greens with assorted dressings
- Chicken, toasted pine nuts, sundried tomato vinaigrette
- Cucumber radish salad with fresh dill
- Roulade of chicken florentine with roasted fennel tomato and basil
- Maple glazed salmon on stir-fried snow peas and shiitake mushrooms
- Créole mustard rubbed strip loin with smoked cherry demi glace
- Toasted orzo pilaf with asparagus and parmesan cheese
- Assorted rolls and flatbreads
- Chef's choice desserts
- Soft drinks, bottled water, coffee and iced tea

### From the Caribbean \$28.95

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- Tossed island greens with dressings
- Caribbean style ceviche
- Black bean, mango and shrimp salad
- Yellow tomato and avocado salad
- Grouper with garlic butter
- Shrimp skewers with tropical fruit chutney
- Jamaican jerk chicken
- Island spiced carved flank steak
- White rice and red beans
- Roasted vegetables
- Pineapple tree with chocolate fondue
- Pineapple upside down cake
- Soft drinks, bottled water, coffee and iced tea

## Italiano

\$27.95

- Caesar salad with appropriate condiments
- Mozzarella and roma tomatoes with balsamic vinaigrette
- Antipasto display
- Prosciutto, mortadella, capicola and salami
- White asparagus spear salad
- Marinated artichoke and hearts of palm
- Rosemary grilled pork chops with garlic jus
- Chicken cacciatore
- Oregano and garlic roasted beef with tomatoes and mushrooms
- Traditional lasagna
- Risotto
- Squash provencal
- Fresh baked garlic bread and bread sticks
- Tiramisu and assorted desserts
- Soft drinks, bottled water, coffee and iced tea

## It's a Cookout

\$25.95

- Tossed garden salad with choice of dressings
- Tri-colored potato salad
- Crunchy coleslaw
- Macaroni salad with ham
- Grilled Oglebay steaks
- Grilled marinated mesquite chicken breasts
- Grilled tuna steaks
- Grilled bratwurst
- Baked potatoes with assorted toppings
- Fresh vegetable medley
- Fresh baked breads and butter
- Chef's choice of assorted desserts
- Soft drinks, bottled water, coffee and iced tea