

Cocktail Reception Menu

Vinwood Caterers offers many culinary creations to choose from when designing a menu for your cocktail reception. Served by a staff of experienced professionals, the food, service and presentation is of the highest standard. Passed hors d'oeuvres are served to your guests on sterling silver serving trays that are garnished with fresh flowers. Stationary display tables and food stations are presented with premium linen, silver serving pieces, high quality silver chaffing dishes and a fresh floral arrangement of coordinating colors.

Our standard cocktail reception package consists of the following components:

- Passed hors d'oeuvres selections
- Stationary hors d'oeuvres displays
- Silver service coffee station
- Light fare food stations (optional)
- Dessert station (optional)
- Complete bar and beverage service (optional)

The per person prices quoted include the following:

- Coordinating floral arrangements for the stationary display tables
- Fully attired culinary staff
- Complete wait staff
- Choice of china pattern
- Silver flatware
- Choice of linen for food stations and guest tables
- Cake cutting and presentation
- On-site catering coordinator
- Unlimited catering consultation
- All gratuities and service fees

The following menu is made up of our most popular food selections and services. However our staff of professionals can help you create a personalized bill of fare reflecting your very own style and desires. You can rest assured knowing we will assist you throughout the entire planning process of your special occasion. From custom menus to themed events, Vinwood Caterers will be helping you to create that special day you and your guests will remember for years to come.



Passed Hors d'oeuvres

The following hors d'oeuvres are served to your guests for a minimum of two hours on silver trays garnished with fresh flowers.

Please make 10 selections

Fresh mushrooms with a stuffing of Atlantic crab and Pecorino Romano cheese

Hand rolled bay scallops and smoky bacon

Peking ravioli with red raspberry coulis

French Brie and asparagus pâte feuilletée

Flakey puff pastry filled with wilted spinach, Swiss cheese and mushrooms

Shanghai chicken saté with a gingered peanut sauce

Butterflied coconut shrimp with sweet and sour sauce

Petite Wellington beef

Roulade of teriyaki beef and scallion

Delicate curried crab tarts

Delicate Maryland crab cakes with horseradish cream

Kalamata olive tapenade with feta on a seasoned crouton

Sun dried tomato, basil and mozzarella in puff pastry

Teriyaki chicken skewers

Crisp potato pancakes with parsley laced sour cream

Confetti pepper and plum tomato bruschetta

Skewers of teriyaki beef

Savory quiche style tartlets

Garlic pita triangles with fire roasted red pepper hummus

Roasted vegetable and Pecorino Romano crostini

Crostini of baked apple, walnut and chicken with gorgonzola cheese

Raspberry, dried apricot and brie en croute

Crispy Oriental crab rangoon

Herbed cream cheese and wild mushroom canapés

Smoked chicken empanada

Crimini mushrooms stuffed with Boursin cheese, spinach and sweet red pepper

Artichoke hearts accompanied by sauce béarnaise

Delicate snow peas stuffed with creamy crab salad

Cornucopia style quesadilla with smoked cheese and sweet peppers

Jamaican jerk chicken with a pineapple mango salsa purée

Cherry tomatoes filled with a flavorful garlic and herb cheese

Southwestern spring roll with chipotle lime sour cream

Sesame-cruste salmon with orange miso sauce

Sweet honeydew and cantaloupe wrapped with prosciutto

Sesame chicken with ginger and scallion sauce

Vegetable spring rolls served with a sweet chili garlic sauce

Sliced beef tenderloin with smoked tomato jam on a seasoned crostini

Spanish empanadas filled with a savory shredded beef filling served with sour cream

Stationary Hors d'oeuvres Display Tables

The stationary hors d'oeuvres are adorned with fresh fruit carvings, elegant serving pieces and a fresh floral arrangement.

The following stationary hors d'oeuvres selections are included with main menu

Expanded Cheese Board

Vermont cheddar, Havarti with dill and Munster cheeses, assorted crackers, cured sausage, kielbasa, whole grain mustard, cocktail breads, and fresh fruit trays including honeydew melon, cantaloupe, strawberries, oranges, pineapple, grapes and kiwi

Garden Crudités

A colorful arrangement of crisp broccoli, cauliflower, baby carrots, celery, zucchini, summer squash, peppers, cucumbers and cherry tomatoes displayed with a an array of flavorful dips

Coffee and Tea Service (included)

Silver Service Coffee Station

Premium coffee and assorted teas served from elegant, sterling silver urns with cream, sugar, diet sweetener and fresh lemon

Additional Stationary Hors d'oeuvres Display Tables

The additional stationary hors d'oeuvres may be added to enhance the variety of foods already offered with the standard cocktail reception menu.

Deluxe Cheese Board

A presentation of Vermont cheddar, Havarti with dill, Munster, Brie, and smoked Gouda cheeses with an assortment of crackers.

International Breads

A sumptuous presentation of breads from regions around the world to include French baguette, Focaccia, Naan, Irish soda bread and Lahvosh accompanied by scented oils and flavorful spreads

Raw Bar

Gulf shrimp, Wellfleet oysters and cherrystones attractively displayed on crushed ice in a replica antique dory boat with traditional accompaniments of lemon wedges, horseradish, cocktail sauce and Tabasco

Sushi Station

Asian themed display to compliment five choices of freshly prepared sushi. All selections are accompanied by wasabi, pickled gingerroot, soy sauce and chopsticks. A full listing of sushi is offered.

Antipasto Misto

A colorful offering of grilled asparagus tips, imported olives, marinated cremino mushrooms, roasted sweet red and yellow peppers, artichoke hearts, smoked meats, seasoned boconccini, Gorgonzola, and provolone accompanied by bread sticks and focaccia bread.

Middle Eastern Table

An old world presentation of Armenian String cheese, tabbouleh, baba gannoujh, hummus tahini, Calamata olives, pita, naan and lahvosh bread

Smoked Seafood

A beautiful display of smoked seafood including salmon, trout, bluefish and oysters along with traditional accompaniments

Mashed Potato Bar

Homemade traditional, baby red and Yukon gold mashed potatoes accompanied by a variety of toppings to include crisp pancetta, roasted garlic, caramelized onion, cheddar, Gorgonzola and julienne grilled vegetables

Light Fare Food Stations

Light fare food stations are the perfect enhancement for cocktail receptions that call for more substantial food offerings.

Homemade Pasta Table

*Roasted garlic and cheese ravioli with a sweet tomato basil cream sauce
Cavatappi sautéed with basil infused olive oil plum tomatoes and portabella mushrooms
Classic Caesar Salad
Fresh Breads, Rolls and Breadsticks*

Roasted Beef Tenderloin Table

*Succulent Herb Crusted Tenderloin of Beef
Carved by the chef and highlighted with Gorgonzola cheese
and served with whole grain mustard and horseradish cream
Wild Mushroom Risotto
Fresh Breads and Rolls*

Carved Roasted Turkey Table

*Red Currant glazed stuffed turkey breast carved by the chef and served with
a cranberry relish, mango chutney, and a sage and red currant gravy
Salad of mixed greens dried cranberries, spiced walnuts goat cheese, sliced
pears and a walnut vinaigrette
Fresh Breads and Rolls*

Poached Atlantic Salmon Table

*Poached North Atlantic salmon served with a chilled sauce of cucumber and fresh dill
Spinach salad of red onion, pignoli nuts, mushrooms, mandarin oranges
and a citrus vinaigrette
Fresh Breads and Rolls*

Enhanced Desserts

Dessert Stations

Let your guests leisurely indulge in one of the following sumptuous offerings.

Ice Cream Sundae Station

Chocolate, vanilla and strawberry ice cream, jimmies, M&M's, walnuts, peanuts, crushed Oreo cookies, strawberries, hot fudge, butterscotch and freshly whipped cream

Miniature Pastries

Éclairs, cream puffs, cannolis, lemon squares, Neapolitans and fruit tarts

Cake and Tortes

Triple chocolate truffle cake, black bottom chocolate chip cheesecake, carrot layer cake, chaos pie with snickers bar, chocolate raspberry Chambord torte, pecan pie

Fresh Sliced Fruits

Honeydew, cantaloupe, strawberries, pineapple, grapes and kiwi served with orange yogurt sauce

Flambé Stations

Entertaining to both the eye and the palate, the following delights are prepared by our flambé chef in the presence of your guests.

Bananas Foster

Fresh bananas flambéed with brandy and banana liqueur, sautéed with brown and white sugars, served over vanilla ice cream with fresh whipped cream

Bourbon Pineapple Flambé

Chunks of fresh pineapple flambéed with bourbon in caramelized dark brown sugar and served over vanilla ice cream with fresh whipped cream

Chocolate Cherries Jubilee

Hot cherry preserves flambéed with imported Cognac and a hint of cinnamon. Served over chocolate chunk ice cream with fresh whipped cream

International Coffee Station

Freshly brewed Starbucks coffee served with a choice of the following liqueurs that are supplied by the venue or client

Brandy Kahlua Bailey's Irish Cream Sambuca Frangelico Amaretto Irish whiskey Chambord