



Reception Menus

Cold Hors d'Oeuvres

Imported Ham Canapé.....	\$300.00 per 100 pieces
Cherry Tomato with Herbed Goat Cheese.....	\$300.00 per 100 pieces
Shrimp, Cream Cheese and Caper.....	\$300.00 per 100 pieces
Cucumber Rondelle Stuffed with Bay Shrimp Salad.....	\$300.00 per 100 pieces
Strawberries Filled with Fruit Cream Cheese.....	\$300.00 per 100 pieces
Tortilla Cup with Southwest Chicken Salad.....	\$350.00 per 100 pieces
Won Ton Cup with Thai Beef Salad.....	\$375.00 per 100 pieces

Deluxe Cold Hors d'Oeuvres

Smoked Salmon and Cream Cheese Pinwheel.....	\$350.00 per 100pieces
Puff Pastry Bouchee with Crab Salad.....	\$350.00 per 100 pieces
Roast Beef with Asparagus and Boursin Cheese.....	\$350.00 per 100 pieces
Smoked Duck in Rice Paper.....	\$375.00 per 100 pieces
Roulade of Eggplant and Crab on Crouton.....	\$375.00 per 100 pieces
California Rolls with Crab, Avocado and Pickled Daikon.....	\$300.00 per 100 pieces
Lobster Salad Tartlet.....	\$425.00 per 100 pieces
Sushi and Sashimi (Ahi Tuna, Salmon, Halibut and Yellow Tail).....	\$450.00 per 100 pieces
Lobster Medallion Canapé.....	\$475.00 per 100 pieces
Beluga Caviar Canapé.....	\$475.00 per 100 pieces

Prices are subject to change and do not reflect an appropriate 18% service charge
And prevailing sales tax 9.75%


EUROPEAN CRYSTAL
CONFERENCE CENTER
Reception Menus

Hot Hors d'Oeuvres

Assorted Miniature Pizza Tarts.....	\$300.00 per 100 pieces
Fried Chicken Drumettes - Honey Sesame Sauce.....	\$300.00 per 100 pieces
Spanakopita	\$300.00 per 100 pieces
Assorted Petite Quiche	\$300.00 per 100 pieces
Jalapeno Poppers.....	\$300.00 per 100 pieces
Spicy Hot Wings.....	\$300.00 per 100 pieces
Baked Vegetable Cobblers.....	\$300.00 per 100 pieces
Artichokes Stuffed with Vegetable Ratatouille and Garlic Cheese.....	\$300.00 per 100 pieces
Vegetable Spring Rolls with Mustard Sauce.....	\$300.00 per 100 pieces
Miniature Frankfurters in Puff Pastry.....	\$300.00 per 100 pieces
Chicken Empanada.....	\$300.00 per 100 pieces
Curried Chicken and Vegetable Spring Rolls with Papaya Salsa	\$300.00 per 100 pieces
Chicken Cordon Bleu.....	\$325.00 per 100 pieces
Thai Beef Sate with Peanuts and Peanut Sauce.....	\$325.00 per 100 pieces
Potstickers (pork filled) with Dipping Sauce.....	\$375.00 per 100 pieces
Shrimp Spring Rolls.....	\$300.00 per 100 pieces
Baked Wild Mushroom Tart.....	\$300.00 per 100 pieces

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Deluxe Hot Hors d'Oeuvres

Fried Shrimp with Cocktail Sauce.....	\$375.00 per 100 pieces
Coconut Chicken Tenderloin with Pineapple Salsa	\$325.00 per 100 pieces
Beef Tips Teriyaki.....	\$325.00 per 100 pieces
Cajun Chicken Brochette with Mustard Sauce.....	\$325.00 per 100 pieces
Barbecue Pork Tenderloin	\$325.00 per 100 pieces
Breaded Mushroom Cap Filled with Boursin Cheese.....	\$400.00 per 100 pieces
Sesame Chicken Sate.....	\$325.00 per 100 pieces
Chicken Dijon in Puff Pastry	\$325.00 per 100 pieces
Brie and Raspberry en Croûte	\$400.00 per 100 pieces
Crab, Goat Cheese and Anaheim Chili Quiche.....	\$400.00 per 100 pieces
Bacon Wrapped Scallop.....	\$350.00 per 100 pieces
Coconut Shrimp with Sweet and Sour Sauce.....	\$400.00 per 100 pieces
Miniature Beef Wellington with Demi Glace.....	\$400.00 per 100 pieces
Miniature Crab Cakes with Remoulade.....	\$400.00 per 100 pieces
Red Bliss Potato Cup with Italian Sausage, Prosciutto and Havarti Cheese	\$425.00 per 100 pieces
Miniature Lamb Chops.....	\$500.00 per 100 pieces

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Additional Reception Items

Assorted Tea Sandwiches

Smoked Turkey, Roast Beef and Swiss, Ham and Cheese,
Cucumber and Cream Cheese
\$33.00 per dozen

Assorted Sandwiches

Ham and Swiss on Rye, Turkey on Sourdough
Tuna Salad on White, and Corned Beef on Rye
\$5.00 Each

Assorted Mini Croissant Sandwiches

Chicken or Tuna Salad
\$44.00 per dozen

Antipasti Misti

to Include Assorted Marinated and Grilled Vegetables
Selection of Italian Cured Meats and Premium Imported Cheeses
\$300.00 per platter (serves 25 persons)

Display of Domestic and Imported Cheeses

to Include Brie, Cheddar, Port-Salut, Bel Paese, Smoked Gouda, Gruyère,
Gorgonzola, Garnished with Grapes and Strawberries and a Variety of Breads from the Bakery

Small - Approximately 9 lbs. of cheese (serves 25 to 50)	\$300.00 each
Medium - Approximately 14 lbs. of cheese (serves 50 to 75)	\$425.00 each
Large - Approximately 21 lbs. of cheese (serves 75 to 100)	\$575.00 each

Fresh Vegetables with Dip

Small - Serves 35 to 50 persons	\$225.00 each
Medium - Serves 50 to 75 persons	\$300.00 each
Large - Serves 75 to 100 persons	\$425.00 each

Grilled Vegetable Platter

Small - Serves 35 to 50 persons	\$300.00 each
Medium - Serves 50 to 75 persons	\$425.00 each
Large - Serves 75 to 100 persons	\$575.00 each


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Chilled Seafood Stations

Blue Point Oysters	\$300.00 per 100 pieces
Littleneck Clams	\$300.00 per 100 pieces
Jumbo Shrimp	\$400.00 per 100 pieces
Alaskan Snow Crab Claws	\$400.00 per 100 pieces
Alaskan King Crab Legs	\$400.00 per 100 pieces
Lobster Medallions	\$575.00 per 100 pieces

** Served with Lemon Wedges, Cocktail and Remoulade Sauces*

Specialty Stations

[MINIMUM 50 PERSONS]

Taco Station

Spiced Beef, Shredded Chicken, Taco Shells,
Lettuce, Tomato, Onions,
Shredded Monterey Jack and Cheddar Cheeses,
Hot Salsa and Sour Cream
\$10.00 per person

Fajita Station

Marinated Chicken Breast,
Grilled Marinated Flank Steak
Sliced into Strips and Served with Guacamole,
Cheddar Cheese, Sautéed Onions, Bell Peppers,
Salsa, Sour Cream and Flour Tortillas
\$11.50 per person

Salad Stations

Baby Field Greens with Champagne Vinaigrette
\$4.50 per person

Caesar Salad with Grated Parmesan
and Garlic Croutons
Tossed to Order
\$4.50 per person

Deluxe Asian Stations

Spicy Szechwan Vegetables @ \$11.50 per person
Almond Chicken Stir Fry @ \$11.50 per person
Singapore Noodles @ \$11.50 per person
Beef and Broccoli with Water Chestnuts @ \$11.50
per person
Kung Pao Shrimp @ \$11.50 per person

\$125.00 Uniformed Chef's Fee

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Reception Menus

Specialty Stations

[MINIMUM 50 PERSONS]

Pasta Station

Penne Pomodoro
Tortellini Alfredo

Garlic Sticks

\$12.50 per person

Deluxe Pasta Station

Choose from Two of the Following Selections:

Cheese Tortellini Alfredo

Penne Bolognese

Smoked Salmon Ravioli with Dill Sauce

Spinach Agnolotti with Marjoram Cream Sauce

Fusilli Pomodoro

Linguine with Pesto

Served with Rosemary Focaccia and Grated Parmesan Cheese

\$14.50 per person

Additional pasta selections @ \$3.75 each

\$125.00 Uniformed Chef's Fee



Reception Menus

Specialty Stations

[MINIMUM 50 PERSONS]

Mashed Potato Bar

Freshly Mashed Idaho Russet Potatoes, Roasted Garlic-Mashed Potatoes
and Peruvian Blue Mash

Garnished with the guest's selection of:

Chopped Lobster, Crisp Fried Popcorn Shrimp, Lump Crabmeat, Sun-Dried Tomatoes,
Italian Sausage, Sautéed Mushrooms, Roasted Shallots,
Crumbled Bleu Cheese, Cheddar Cheese,
Chopped Chives and Bacon Bits

\$12.75 per person

Potato Skin Bar

Baked Potato Skins with the guest's choice of:

Chili Con Carne, Taco Meat, Cajun Chicken, Cheese Sauce, Broccoli, Bacon Bits,
Jalapenos, Salsa, Shredded Cheddar Cheese,
Sour Cream, Tomato, Guacamole and Onion

\$11.50 per person



Reception Menus

Carving Stations

Pepper Crusted Filet of Beef

Crusty Miniature Hard Rolls, Basil Mayonnaise
\$395.00 (25 servings)

Roasted Boneless Prime Rib

Crusty Miniature Hard Rolls
Horseradish and Au Jus
\$375.00 (25 servings)

Roasted New York Strip Loin

Crusty Miniature Hard Rolls
Horseradish and Au Jus
\$395.00 (25 servings)

Chicago Steamship Round of Beef

Herbed Soft Rolls, Horseradish Cream
\$775.00 (200 servings)

Baked Honey Glazed Ham

Buttermilk Biscuits, Honey-Mustard
Mayonnaise
\$300.00 (50 servings)

Roasted Turkey Breast

Sourdough Rolls, Orange-Cranberry Relish
\$300.00 (50 servings)

Smoked Turkey Breast

Rosemary Focaccia Bread, Apple-Onion Chutney
\$300.00 (50 servings)

Lemon Thyme Roasted Loin of Pork

Potato-Dill Bread,
Pineapple Green Peppercorn Relish
\$350.00 (50 servings)

Grilled Rope Kielbasa or Italian Sausage

Whole Wheat Rolls, Sweet Pepper Relish
\$250.00 (50 servings)

Mojave Spice-Rubbed Side of Salmon

Rosemary Focaccia Bread,
Parsley and Chive Sauce
\$350.00 (35 servings)

Whole Side of Smoked Salmon

Served with Traditional Condiments
and Black Bread
\$350.00 (35 servings)

Uniformed Chef's Fee \$125.00 each



Reception Menus

Dessert Stations

European Crystal Ice Cream Sundae Bar

(MINIMUM 50 PERSONS)

Vanilla, Chocolate and Strawberry Ice Creams, Mango Sorbet
Chocolate Sauce, Butterscotch Sauce and Fresh Strawberry Fruit Toppings,
Chopped Pistachios, Toasted Coconut,
Oreo Cookies, Chopped Heath Bars and Whipped Cream
Cherries Jubilee

\$11.50 per person

Cheesecake Dessert Buffet

(MINIMUM 50 PERSONS)

New York Style Cheesecake
Cappuccino Cheesecake
Apple-Spice Cheesecake
Grand Marnier Cheesecake
Raspberry Swirl Cheesecake
Banana Chocolate Chip Cheesecake

Served with Strawberry, Chocolate and Caramel Sauces

\$14.00 per person

Chocolate Fondue

(MINIMUM 50 PERSONS)

Dark, Milk and White Chocolate
with Assorted Seasonal Fresh Fruits and Pound Cake

\$12.00 per person


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Dessert Stations

European Crystal Sweet Table

(MINIMUM 100 PERSONS)

to Include Cakes, Pies, Tortes and Seasonal Sliced Fresh Fruit

\$12.00 per person

European Crystal Grand Dessert Buffet

(MINIMUM 100 PERSONS)

to Include Cakes, Tortes, Ice Cream Sundae Bar
Assorted French Pastries and Fruit Tarts
Chocolate Covered Fruit, Chocolate Truffles,
Sliced Fresh Fruit and Berries

\$20.00 per person

Assorted Cookies (<i>Almond, Coconut Macaroons, Jam, Walnut and White Chocolate Chip Macadamia Nut</i>)	\$40.00 per dozen
Chocolate Truffles	\$44.00 per dozen
Chocolate Covered Fruit (<i>84 dozen maximum</i>) (<i>Strawberries, Pineapple, Apricots and Bananas</i>)	\$50.00 per dozen
Assorted French Pastries	\$50.00 per dozen
Petite Fours	\$50.00 per dozen