

Cocktail Reception
Menu



Cocktail Reception Menu

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

Hors d'oeuvres Display

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

Butlered Hors d'oeuvres

Your choice of six

*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 and chives
Coconut Chicken with apricot dipping sauce
Texas Sliders with ketchup, onions and pickles
Hummus 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 crostini
Coconut Shrimp with apricot dip
Sesame Tuna Tartare in edible wonton spoons
Melon Wrapped in Prosciutto*

*Two hour reception - 20.99 per guest
Each additional hour - 11.99 per guest
Add Beverage Station 4.99 per guest
(includes soft beverages, iced tea, coffee, decaf, and herbal teas)*

Please add 20% event fee and 6% sales tax

Cocktail Reception Enhancements

Stationary Displays

Poached Salmon Display with sliced red onion, cucumber and tomato on a bed of greens served with black cocktail bread and yogurt dill dip. 7.99 per guest

Turkey Breast Display - Tender home-roasted turkey breast sliced and elegantly presented with cocktail rolls, herbed mayo and cranberry relish. 7.99 per guest

Tenderloin of Beef Display - Sliced tenderloin of beef served room temperature with whipped horseradish, red onion confit, honey mustard and cocktail rolls. 20.99 per guest

Honey Glazed Ham Display - Sweet slices of honey glazed ham decorated with pineapple rings, maraschino cherries and served with Jack Daniels mustard, cranberry mayo and cocktail rolls. 7.99 per guest

BBQ Pork Display - Pork tenderloin marinated in hoisin sauce and rice wine vinegar served with spicy mustard and baguettes. 7.99 per guest

Chicken Souvalaki Display - Marinated chicken, skewered and displayed with feta cheese, roma tomatoes, purple onions, cucumbers and Kalamata olives. Served with pita and tzatziki sauce. 7.99 per guest

Middle Eastern Mezza Display - Hummus, baba ganoush and tabbouleh salad. Served with grilled pita wedges. 7.99 per guest

Tuscan Display - Kalamata olives, fresh mozzarella, wafer thin prosciutto accordions, roasted peppers, provolone cheese, pepperoncini, Genoa salami and artichoke hearts served with thin slices of baguette, sour dough and Italian breads. 14.99 per guest

Mediterraneo Display - A colorful medley of fire-roasted vegetables tossed in our house made roasted balsamic vinaigrette dressing and beautifully displayed. 6.99 per guest

Classic Shrimp Cocktail - Jumbo mouth watering shrimp served with our spicy cocktail sauce.
125.00/ 50 lg - 150.00/ 50 jumbo - 215.00/ 100 lg - 280.00/ 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 with spicy deli mustard and herbed mayo. 125.00/ 25 sandwiches

Assorted Tea Sandwiches - An assortment of classic cucumber with herbed butter, smoked salmon with watercress & herbed mayo, smoked turkey with cranberry mayo, sliced tomato and creamy avocado, deviled egg. 100.00/ 25 sandwiches

Dips

Spinach and Artichoke Dip - Served with fresh vegetables and crusty baguettes. 5.99 per guest

Buffalo Chicken Dip - Served with corn chip dippers. 6.99 per guest

Tex-Mex Dip - Served with tortilla chips. 5.99 per guest

Baked Salmon Salad Dip - Served with bagel chips. 7.99 per guest

Tuscan Dip - Served with crusty Italian bread. 7.99 per guest

Roasted Red Pepper Dip - Served with parmesan-garlic toast. 5.99 per guest

Lump Crab Dip - Served with gourmet crackers. 8.99 per guest

Shrimp Louis Dip - Served with crackers and crusty baguettes. 9.99 per guest

Lobster Dip - Served with gourmet crackers. 9.99 per guest

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 two.

8.99 per guest

Chicken Cacciatore

Veal Scallopini

Beef Stroganoff

Shrimp Scampi

Macaroni & Cheese (add lobster - 4.00 per guest)

Caesar Salad

Jambalaya

Mediterraneo Salad

Greek Salad

Antipasto

Beef Burgundy

Penne & Mini Meatballs

Thanksgiving

Fajita

Shrimp Cocktail (add 2.00)

Mashed Potato Bar

Served in a martini glass. Choice of homemade mashed potatoes or sweet mashed potatoes.

6.99 per guest

Choice of Five Toppings

Roasted pepper, wild mushrooms, caramelized onions, crumbled bacon, broccoli spears, artichoke hearts, sun dried tomatoes, aged cheddar cheese, parmesan cheese, sour cream or chives

Risotto or Paella Bar

Served in a martini glass. Your choice of three toppings.

8.99 per guest

Wild Mushrooms

Bay Scallops (add 3.00 per guest)

Chorizo

Sugar Peas

Frisée Onions

Sautéed Broccoli

Balsamic Chicken

Beef Tenderloin (add 3.00 per guest)

Sun Dried Tomatoes

Bell Pepper

Tiger Shrimp (add 3.00 per guest)

Lobster (add 3.50 per guest)

Pork Tenderloin

Asparagus Tips

Roasted Peppers

Chef Action: The Carvery

Slow-Roasted Prime Rib with au jus, horseradish mayo and French bread. 18.99 per guest

Roast Beef served with gravy, horseradish, dijon mustard and artisan rolls. 13.99 per guest

Oven-Roasted Turkey Breast with homestyle gravy, freshly baked corn bread and buttermilk biscuits. 13.99 per guest

Honey Glazed Ham with pineapples, maraschino cherries and freshly baked artisan rolls. 12.99 per guest

Roasted Leg of Lamb with mint sauce and freshly baked artisan rolls. market price

Herb Encrusted Pork Tenderloin with mustard cream sauce and freshly baked artisan rolls. 10.99 per guest

Herbed Salmon with dill cream sauce and freshly baked artisan bread. 13.99 per guest

Beef Tenderloin with béarnaise sauce and French bread. 18.99 per guest

Smoked Brisket - our melt in your mouth smoked brisket, seasoned to perfection and served with our hot and tangy barbecue sauce. 18.99 per guest

Add roasted potatoes, garlic mashed potatoes, fresh green beans, vegetable medley, mashed cauliflower
3.50 per guest

Pasta Station

Your choice of:

Two pastas

Three sauces

Three toppings

Pasta: penne, rigatoni, farfalle, linguine, fettuccine, spaghetti

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

Toppings: meatballs, sausage, bell peppers, fresh mushrooms, broccoli, petite peas,
zucchini, bacon, black olives

10.99 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 and tortilla chips.

10.99 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, egg rolls and fortune cookies.

10.99 per guest

From the Sea

Jumbo shrimp, freshly shucked clams, oysters on the half shell displayed over ice with cocktail sauce, horseradish, Tabasco and 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 homemade dressings.

8.99 per guest



Sweet Endings

Served with freshly brewed Columbian coffee, decaffeinated coffee and herbal teas.

Cheesecake Martini Bar - Creamy New York Cheesecake 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. 7.99 per guest

Lavish Sweet Table - Chef's selection of crème puffs, eclairs, petit fours, assorted cookies, chocolate chunk brownies, assorted dessert bars and more Served on mirrored trays and multi-tiered silver stands. 7.99 per guest

Ice Cream Sundae Station - Your choice of three premium ice cream flavors, five toppings, our homemade whipped cream and maraschino cherries. 7.99 per guest

Ice Cream Flavors: Vanilla bean, chocolate, strawberry, cookies & cream, mint chocolate chip, butter pecan, chocolate chip, orange sherbet, rainbow sherbet.

Topping Choices Include: 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.

Chocolate River - Eight feet of warm Belgian dark chocolate, milk chocolate and caramel fondues beautifully displayed with your choice of five dipping choices and wooden skewers. 12.99 per guest

Dipping Choices Include: Strawberries, grapes, melon wedges, bananas, orange wedges, oreos, graham crackers, vanilla wafers, oatmeal cookies, chocolate chip cookies, sugar wafers, rice krispie bars, biscotti, twinkies, pound cake, brownies, pretzel rods, candy canes, lollipops, marshmallows, animal crackers.

Ice Cream Sandwich Station - Vanilla and chocolate ice cream hand scooped on our homemade chocolate chip, oatmeal raisin and m&m cookies. 4.99 per guest

S'more Station - Interactive, beautifully presented, and so much fun! Guests will return again and again and talk about your S'mores Station long after your reception ends. Try one and you'll want S'more! 7.99 per guest / 50 guest minimum

Cookies & Milk Bar - Whole, skim and chocolate milk shots with freshly baked chocolate chip, oatmeal raisin and snickerdoodles. 5.99 per guest

Light Bites - Assorted home-baked cookies and decadent chocolate chunk brownies. 4.99 per guest

Flambé Station - Finish your meal with pizzazz and a touch of class. 8.99 per guest

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 a purée of raspberries, finished with Swiss meringue, flambéed with Grand Marnier, brandy and rum.

Cherries Jubilee: Sweet black cherries flambéed with brandy, served over gourmet vanilla bean ice cream.

Wedding & Specialty Cakes are available

Event Fee

Your event fee is not a gratuity. Event fee includes but is not limited to insurance for your event, set up and breakdown, clean up, trash removal, heating and air conditioning, equipment rental, decor, breakage and minor damage to the facilities. Gratuities, while never expected, are always appreciated by your service staff.

Ballroom Rentals

Projector and Screen (cords included): 50.00

Metal Iron Shower Chair: included in package

White Peacock Shower Chair: 50.00 (you may decorate however you prefer)

Brown Peacock Shower Chair: 50.00 (you may decorate however you prefer)

Upgraded Floral Centerpieces: pricing varies - ask your banquet coordinator

Specialty Colored Napkins: .50 each

Specialty Colored Tablecloths: - 5.00 each

Chair Covers: 5.00 each - discuss options with your banquet coordinator

Sashes: 3.00 each - discuss options with your banquet coordinator

Runners: 10.00-18.00 each - pricing depends on options

Microphone: complimentary

Podium: 25.00

Uplighting: 25.00 per light

Bluetooth Speaker: 25.00

Popcorn Machine: 200.00

Cotton Candy Machine: 200.00

Sno Cone Machine: 200.00

Clothesline: 20.00

Shower Giraffe: 20.00

Slushie Machine: 250.00

50" Flat Screen TV with Cable: 100.00 (great for when sporting events are on)

office phone:

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215.357.1700

address:

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50 Bustleton Pike Feasterville-Treose, PA 19053

website:

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www.brooksidemanorpa.com

e-mail:

•
sam@banquetsales.com

cell phone:

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215.630.7777

