GALA EVENING RECEPTION MENU
Designed by Rothchild Catering

BEVERAGES

Self Service Station:
- Ice tea
- Lemon ice water
- Coffee

MENU

Cold food table:
- Seasonal fresh accompanied by Rothchild’s special recipe pina colada fruit dip
- A variety of Bruschetta;
- Attractive spread of olive oil and herbed marinated fresh vegetables
- Rothchild special grilled salmon and herb; with breads and crackers

Decorative dip display
- Vegetarian hummus
- warm Jamaican black bean dip
- Dips and spreads are accompanied by fresh tortilla chips, flat bread

“Attended carving station”
- Uniformed chef on site to hand carve New York strip loin
- Accompanied by an array of condiments and fresh baked rolls

“Martini mashed potato Bar”
Fresh hand mashed new red potatoes infused with garlic and fresh herbs accompanied by an assortment of toppings to include hickory smoked bacon

Chafers of hot food:
- Grilled rosemary chicken tenderloin
- Asian pot stickers with apricot sauce and ginger sesame sauce
- Mushroom and Brie cheese phyllo tarts
- Vegetarian Spring rolls with apricot sauce

Pricing is dependent on season, mealtime & guest count. Service equipment & guest ware are included.