

THE HELDRICH RECEPTION AND DINNER PLAN

With Our Compliments

*Coat Check Services,
Floor Length Linens,
Votive Candles
Staging and Podium with Microphone*

*Four Hours of Premium Brand Bar Service
To include
House Wines and Champagne upon arrival and tableside*

*A Cocktail Hour of Exquisite Passed Hors D'oeuvres
and a Sumptuous Selection of Stations*

A Customized Four Course Plated Service

Dessert

Coffee Service

THE HELDRICH

THE COCKTAIL HOUR

Butler Passed Hors D'oeuvres

- ◆ *Pepper Encrusted Tuna Carpaccio*
- ◆ *Scallops wrapped in Bacon*
- ◆ *Crab Cakes with Roasted Pepper Remoulade*
- ◆ *Smoked Chicken and Jack Cheese Quesadillas*
- ◆ *Mini Beef Wellingtons, Mushroom Duxelle*
- ◆ *Herb Encrusted Baby Lamb Chops*
- ◆ *Roasted fig stuffed with Manchego Cheese and wrapped with Prosciutto*
- ◆ *Asian Spiced Chicken Satay with peanut sauce*
- ◆ *Baked Brie and Apple en Croute*
- ◆ *Coconut Shrimp with Jalapeno Jam*

Seafood Display

Custom Ice Sculpture

*Littleneck Clams and Blue Point Oysters on the half shell with Chilled Shrimp
Served with cocktail and mignonette sauces*

Cold Buffet

*Assorted artesian cheeses with fresh bread
Vegetable Crudités
Assorted sliced fresh fruit and berries
Smoked Salmon with accoutrements
Antipasti display featuring marinated vegetables and Italian meats*

Hot Buffet

Pasta Station

Farfalle pasta served with choice of Alfredo or Tomato and Basil Sauces

Carving Station

Choose one:

*Beef Tenderloin
Pork Tenderloin
Roast Breast of Turkey
Virginia Ham*

From Chafing Dishes

*Swedish Meatballs
Fried Calamari with marinara sauce
Sweet Italian Sausage with Bell Peppers and onions
Paella
Beef tips with peppercorn sauce*

DINNER

Appetizer

(Select One)

Lobster Bisque

Wild Mushroom Soup

Beef Carpaccio with horseradish cream

Fresh Melon and Parma Prosciutto

Shrimp Scampi

Vegetable Strudel

Salads

(Select One)

Classic Caesar

Insalata Verde with Raspberry Vinaigrette and Parmesan crisp

Arugula Salad with crumpled Goat Cheese, Walnuts and sliced Pear with Champagne vinaigrette

Entrees

(Select one or two with pre-count)

Chateaubriand with Béarnaise Sauce

Pan Seared Salmon with Lemon Lime Beurre Blanc

Breast of Chicken with Apricot Demi-Glace

Our Chef will include the Freshest Vegetables & Creative Starches for Each Entrée Selection

Dessert

Select one

A custom designed sheet cake honoring your event

Profiteroles Au Chocolate

Classic Tarte Tatin with Cinnamon Ice Cream

NY Style Cheesecake with Raspberry Coulis

Tiramisu

Freshly Brewed Coffee, Herbal Teas and Decaffeinated Coffee