



**PROVIDENCE
PERFORMING
ARTS CENTER**

Chairman's Cocktail Receptions

Reception Option #1.....\$30.50 per person

Passed hors d'oeuvres:

- Chilled cocktail shrimp with spicy cocktail sauce, garnished with lemon wedges
- Asparagus and smoked gouda puffs
- Assorted grilled pizza: fig and gorgonzola, fresh mozzarella and sliced tomatoes garnished with fresh basil
- Popsicle lamb chops with berry compote
- Blackened salmon on cucumber round with mango salsa
- Beef tenderloin slices with horseradish cream
- Teriyaki marinated chicken tenderloins

Dessert – set up on small table:

- Assorted mini pick-up pastries
- Assorted small cookies

Reception Option #2.....\$28.00 per person

Passed hors d'oeuvres:

- Endive boat with crumbled gorgonzola and dried cranberries
- Passed assorted sushi with wasabi and pickled ginger bowl of soy sauce
- Mini pulled chicken sliders
- Sautéed wild mushrooms with fresh thyme on risotto cake
- Skewered beef tenderloin teriyaki
- Grilled pizza with fresh mozzarella and sliced tomatoes

Stationary hors d'oeuvres:

- Assorted imported cheeses with crostini and assorted crackers, garnished with seedless grapes
- Blanched asparagus with roasted garlic aioli
- Black bean, corn, and jalapeño jack cheese tart

Reception Option #3.....\$26.50 per person

Passed hors d'oeuvres:

- Bruschetta with pears and brie
- Endive boat
- Grilled pizza
- Chicken tenderloin with sate with peanut dipping sauce
- Beef with horseradish cream and red bliss mashed potatoes
- Mushroom turnovers
- Garlic grilled shrimp

Stationary hors d'oeuvres:

- Small cheese tray and grapes
- Vegetable crudité

Reception Option #4.....\$29.50 per person

Passed hors d'oeuvres:

- Sliced beef tenderloin on red bliss mashed potatoes with a dollop of horseradish cream
- Garlic grilled shrimp with roasted garlic aioli
- Asparagus and smoked gouda puff pastry
- Wood grilled pizza: sliced tomato and fresh mozzarella, roasted fig prosciutto and gorgonzola drizzled with balsamic reduction
- Cucumber rounds with smoked salmon and dollop of dilled caper sour cream

Stationary hors d'oeuvres:

- Assorted imported and domestic cheeses with assorted crackers and sliced baguette garnished with seedless grapes
- Seasonal vegetable crudité with chunky bleu cheese dipping sauce
- Crostini with Kalamata olive tapenade and sundried tomato and caper tapenade