



J.T. DAUGHERTY  
CONFERENCE CENTER

The Evening Cocktail Reception Menus are based on a 2 hour event. Minimum guest counts apply.

Pricing includes non-alcoholic beverages including soda, juices, coffee, tea and iced tea, table linens, bar set up (if applicable) and registration table.

Wish To Customize the Menu? We welcome the opportunity to discuss your favorite appetizer items and create a special menu with you!

**Evening Cocktail Reception Menu # 1**

**Appetizer Station**

*Choose 6 of the Following Options*

Penne Pasta with Pesto Cream Sauce

\*\*\*

Assorted Cheese, Fresh Fruit, and Cracker Display

\*\*\*

Hot Crab Dip with French Bread Crisps

\*\*\*

Warm, Baked Brie in Puff Pastry with Honey Walnut Sauce

\*\*\*

Assorted Pot Stickers with Sesame Dipping Sauce

\*\*\*

Vegetarian Spring Rolls with Sesame Dipping Sauce

\*\*\*

Chicken Bacon Ranch Wraps

\*\*\*

Miniature Sliced Roast Beef Sandwiches on Foccacia with Honey Horseradish Sauce

\*\*\*

Assorted Miniature Quiche

\*\*\*

Asiago Cheese and Caramelized Onions in Puff Pastry

\*\*\*

Sweet-n-Sour Meatballs

\*\*\*

Fried Ravioli with Marinara Sauce

\*\*\*

Assorted Bruschetta

\*\*\*

Honey Chipotle BBQ Chicken Sate

\*\*\*

Vegetable Crudit  with Peppercorn Dipping Sauce

\*\*\*

Pan Seared Tuna Rare on a Water Cracker with Wasabi Mayo

\*\*\*

Curried Chicken Salad Canapes Garnished with Toasted Walnut

\*\*\*

Assorted Dessert Squares



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**Evening Cocktail Reception Menu # 2**

**Appetizer Station**

***Choose 6 of the Following Options***

Assorted Cheese, Fresh Fruit, and Cracker Display

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Hot Crab Dip with French Bread Crisps

\*\*\*

Sliced Beef Tenderloin on French Bread with Caramelized Onions and Dijon Sauce

\*\*\*

Smoked Salmon Canapés with Honey Horseradish Drizzle

\*\*\*

Prosciutto Wrapped Melon

\*\*\*

Warm, Baked Brie in Puff Pastry with Honey Walnut Sauce

\*\*\*

Assorted Pot Stickers with Sesame Dipping Sauce

\*\*\*

Chicken Bacon Ranch Wraps

\*\*\*

Miniature Sliced Roast Beef Sandwiches on Focaccia with Honey Horseradish Sauce

\*\*\*

Assorted Miniature Quiche

\*\*\*

Assorted Bruschetta

\*\*\*

Honey Chipotle BBQ Chicken Sate

\*\*\*

Curried Chicken Salad Canapes Garnished with Toasted Walnut

\*\*\*

Assorted Dessert Squares

**Passed Appetizers**

***Choose 3 of the Following Options***

Scallops Wrapped in Bacon with a Raspberry Grand Marnier Sauce

\*\*\*

Jumbo Shrimp Cocktail or Sesame Soy Marinated Grilled Shrimp

\*\*\*

Vegetable Quesadilla

\*\*\*

Crab Claw Cocktail

\*\*\*

Sausage Stuffed Mushrooms

\*\*\*

Dill Cheese Puffs

\*\*\*

Spanakopita (Spinach and Feta Cheese in Filo)

**The "Sports Bar" Menu**

***Choose 6 of the Following Options***

Build Your Own Nacho Station

*Nacho Cheese Sauce, Sour Cream, Salsa, Onions, Black Olives, Jalapeños and Guacamole*

\*\*\*



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Sweet-n-Sour Meatballs

\*\*\*

Hot Wings

\*\*\*

Mozzarella Cheese Sticks with Marina Sauce

\*\*\*

Loaded Potato Skins

*Cheddar Cheese, Bacon and Sour Cream*

\*\*\*

Jalapeño Poppers

\*\*\*

Tri-Colored Tortilla Chips and Salsa

\*\*\*

Pigs in a Blanket

\*\*\*

Assorted Pizza

*Cheese, Pepperoni and Vegetable*

\*\*\*

Caramelized Onion and Bacon Dip with Homemade Potato Chips

\*\*\*

7-Layer Dip with Tri-Color Tortilla Chips

\*\*\*

Mini All Beef Burgers

**Cocktail Reception Embellishments to Any Above Menu**

**Antipasti Display**

*Beautifully Displayed Sliced Italian Meats, Fresh Mozzarella Cheese, Marinated Mushrooms, Roasted Peppers, Artichokes, Black Olives and Assorted Breads*

**Poached or Smoked Norwegian Salmon Display**

*With Diced Tomatoes, Capers, Onions, Hard Boiled Eggs and Horseradish Sour Cream and Assorted Breads*  
Serves 50 Guests

**Roasted and Chilled Sliced Breast of Turkey Display**

*With Assorted Rolls, Lettuce, Tomato, Caramelized Onion Chutney, Cranberry Mayo and Stone Ground Mustard*

**Raw Bar Display**

*Jumbo Shrimp Cocktail (3 per person), Crab Claws (4 per person), Oysters on the Half Shell (2 per person), Peel-n-Eat Spiced Shrimp (4 per person) served with Cocktail Sauce, Lemon Wedges, Old Bay Seasoning, Cider Vinegar, Diced Onions, Tobasco Sauce and Horseradish*