



CENTURY
CATERING & EVENT PLANNING

RECEPTION MENU

HOT APPETIZERS

- 28 Crispy Ginger Chicken & Vegetable Spring Rolls*
- 29 Chicken or Beef Skewers (GF) *Cajun, Crispy Ginger or Mediterranean*
- 30 Chicken BLT Sliders
- 32 Delux Beef Sliders
- 34 Beef Meatballs on a Stick
- 28 Beef & Wild Mushroom Phyllo Bundles*
- 29 Chicken or Pork Gyoza *Sesame, Ginger, Apple Fennel Slaw, Sweet Soy Dipping Sauce*
- 30 Steak Bites *AAA Tenderloin, Baguette Crostini, Arugula, Sardo, Garlic Aioli*
- 29 LUX Steakhouse Nachos (GF) *Potato Chip, Shredded Short Rib, Tomato, Bacon, White Cheddar*
- 36 Orange & Sambal Glazed Prosciutto Wrapped Scallops (GF)
- 31 Mini Beef Wellington*
- MP Baked Oysters Rockefeller* (5 dozen minimum)
- 29 Vegetarian Samosa (V) *Potatoes & Vegetables, Mild Indian Spices, Mango Chutney*
- 32 Crispy Buffalo Shrimp - Blue Cheese Dipping Sauce*
- 28 Lobster or Jalapeno Mac n' Cheese (V)
- 29 Mini Cheese Perogies (V) - Chive Crème Fraiche, Crumbled Bacon
- 24 Vegetarian, Chicken or Beef Tacos (GF) (V) *Pickled Vegetable Medley, Hard Corn Shell*
- 30 Bite-size Crab Cakes - Sriracha Aioli
- 28 Vegetarian Quiche (V) - Gruyere, Shallots & Arugula
- 29 Shrimp Tartlet - Cream Cheese, Green Onion
- 29 Pigs in a Blanket - Spicy Ketchup
- 29 Coconut Prawn Wonton

SHARES

- 2.50pp Rich Buttered Truffle Popcorn (GF) (V)
- 3.00pp House-made Potato Chips (GF) (V) *Five Onion Dip or Kale Parmesan Dip*
- 3.50pp Dip Platter: Crispy Tortilla & Pita Chips (GF) (V) *Spinach & Artichoke Dip, Hummus & House-made Salsa*
- 2.50pp Vegetable Platter (GF) (V) - House-made Ranch
- 3.00pp Fresh Fruit Platter (GF) (V)
- 5.50pp Specialty Charcuterie Board (GF) (V) *Cheeses, Meats, Olives, Pickled Vegetables, Condiments & Breads*

COLD APPETIZERS

- 30 Classic Steak Tartar *Toasted Baguette, Horseradish, Crispy Capers*
- 32 Beef Carpaccio *Crostini, Arugula Pesto, Lemon Caper Aioli*
- 29 Waldorf Chicken Salad Crostini
- 31 Mini Clubhouse Sandwiches
- 32 Classic Prawn Cocktail (GF) - Cocktail Sauce
- 32 Ahi Tuna Tataki - Charred Corn Salsa, Wonton Chip
- MP Fresh Shucked Oysters on the Half Shell (GF) *Bloody Caesar Mignonette (5 dozen minimum)*
- 29 Smoked Salmon & Horseradish Cream Cheese Pinwheel Crêpes
- 32 Local Smoked Salmon (GF) *Chive Crème Fraiche, Cucumber, Radish*
- 24 Tomato Bruschetta (V) *Crumbled Goat Cheese on Baguette Crostinis*
- 26 Wild Mushroom Bruschetta
- 25 Rice Paper Wrapped Salad Rolls (GF) (V) *Sweet Soy or Spicy Peanut Dipping Sauce*
- 26 Baked Phyllo Wrapped Camembert (V) *Roasted Apple Compote*
- 26 Creamy Camembert & Sour Cherry Relish (V) *Toasted Baguette*
- 19 Watermelon & Balsamic Feta Spoons (GF) (V)

SWEET TREATS

- 31 Fresh Baked Cookie Platter
- 33 Cheesecake Bites
- 34 House-made Chocolate Truffles (GF)
- 32 Chocolate Dipped Strawberries (GF)
- 30 Chocolate Decadence Bites (GF)
- 29 White Chocolate Blondie
- 32 Cinnamon Sugar Dusted Mini Doughnuts
- 30 Dessert Squares

Century Catering & Event Planning is happy to create a customized reception menu to best fit your event, just ask!

**Items noted with an asterisk may only be prepared when appropriate onsite equipment is available.*

MP - Market Price, (GF) Gluten Free, (V) Vegetarian