



## *Holiday Cocktail Reception*

*800 US Highway 130*

*Hamilton, New Jersey 08690*

*Telephone: 609.570.4164 \* Fax: 609.570.4161*

[www.hiltongardencatering.com](http://www.hiltongardencatering.com)

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## ***3 Hour Reception***

### ***One Hour of Butlered Hors d'Oeuvres***

*Baked Brie on French Baguette with Fresh Raspberries and Aged Balsamic Glaze*

*Garlic Hoisin Marinated Chicken Satay with a Sprinkling of Toasted Sesame Seeds*

*Grilled Skewered Tiger Shrimp Lightly Brushed with a Louisiana Seasoned Cream  
Roumelade*

*Le Petite Chien "Miniature Hot Dogs" Served with Stone Ground Mustard*

*Oven Roasted Filet of Beef served on Crostini with a Dollop of Tarragon - Mascarpone  
Creamed Spinach*

*Pressed Cubano; Delicious Melt of Swiss & Gruyere Cheeses, with Shaved Ham, Pickles  
& Mustard on a Toasted Pumpernickel Baguette*

### ***Tuscan Antipasto Display***

*Selections of Prosciutto Di Parma, Peppercorn cured Dry Sausage,  
Sweet Soppressata and cured Salami accented with Provolone,*

*Asiago and Aged Reggiano Cheeses*

*Grilled Marinated Vegetable Platters*

*Fire Roasted Red & Yellow Peppers with Marinated Olive Medley*

*Fresh Bocconcini Mozzarella Salad*

*With Grape Tomatoes & Artichoke Hearts*

### ***Carving Station***

***~Please Choose One~***

*Oven Roasted Fryer Chicken Served with Egg Noodle Fettucini and Sweet  
Potatoes*

*Tenderloin of Pork Served with Sauteed Broccoli Rabe*

***Chef Attended Pasta Station***

*Penne Vodka in a Home Style Vodka Cream Sauce  
Consisting of Partially Crushed Plum Tomatoes,  
Fresh Ricotta, Garlic Chips and Fresh Basil*

&

*Orchiette with Sauté of Sweet Onion, Pancetta and Broccoli Florets  
Lightly Folded in Extra Virgin Olive Oil  
Garnished with an Herbed Reggiano Parmigiano Cheese  
Served with Mini Semolina Spolet*

***Viennese Table***

***~Set Up Last Hour of Event~***

*An Assortment of Cakes, Cookies & Mini Pastries*

*Fresh Brewed Colombian Regular and Decaffeinated Coffee  
Herbal and Decaffeinated Tea Selections*

***\$40.00 per Guest***

*~50 Guest Minimum Required for Sunday – Thursday Evenings~*

*~100 Guest Minimum Required for Friday & Saturday Evenings~*

***Additions:***

*Premium Wines and Domestic and Imported Beer Selections: \$13.00 per person*

*Full Bar with Premium Wines & Liquors \$18.00 per person*

*Cash Bar Available with a Bartender Fee of \$100.00 per Bartender*

*(We Recommended One Bartender per 75 Guests)*

***Food & Beverage Prices are subject to 20% Gratuity and a 7% New Jersey  
State Sales Tax***