



Reception Menus

Whether for a light reception prior to dinner or as an event onto itself; guests may enjoy an assortment of J.R.'s finest hors d'oeuvre offerings while mingling. Stations may be combined with an array of the following items.

MEAT SELECTIONS

Beef Sate with hot Mango Dip (100 = \$225)

Skewered Lamb with Red Onion Salsa (100 = \$350)

Meatballs Serrano with a tangy Jack Daniels Sauce (100 = \$125)

5 Spice Rib Stickers (individual ribs; 100 = \$225)

Mini Beef Kabobs (100 = \$225)

POULTRY SELECTIONS

Marinated Chicken Breast Quarters, served with Cajun BBQ Sauce and Party Rolls (100 = \$200)

Fresh Smoked Chicken Wings seasoned with J.R.'s special spices (100 = \$135)

Fried Chicken Wings with Honey Mustard and Sweet and Sour Dips (100 = \$135)

Rolled Chicken Quesadilla with Salsa (100 = \$275)

Chicken Kabobs with Peppers in a Thai Peanut Sauce (100 = \$200)

Spiced Chicken Skewers with Grapes, marinated in a Light Citrus Sauce (100 x \$225)

SEAFOOD SELECTIONS

Jumbo Shrimp sauced in Louisiana essence and served with a spicy cocktail sauce (22-24 count @ \$40/lb)

Miniature Crab Cakes combined with fine herbs and served with a splash of Remoulade Sauce (100 = \$250)

Scallops wrapped in Bacon (100 = \$300)

Grilled, Marinated Shrimp Kabobs (3 shrimp per skewer; 100 = \$325)

Crabmeat Rangoon (100 = \$175)

Seafood Crepe Bundle (100 = \$150)

Salmon Cakes with tarter sauce (100 = \$225)

DIPS, CHEESES and PLATTERS

Gourmet Cheese Display with Fruit Garnish and Assorted Crackers

Regular (serves 50 -100) \$175

Large (serves 100 – 150) \$250

Brie Wheel topped with Bing Cherries, Crasins and Walnuts in a Raspberry Balsamic Vinaigrette \$135

Hot Seafood Dip with Crab Meat and Artichokes, served with Water Wafers \$150.

7 Layer Fiesta Tex-Mex Dip and Nachos \$75

Spinach, Artichoke and Cheese Dip with Nachos \$125

Fresh Vegetable Crudité's with Roasted Red Pepper and Blue Cheese Dip \$65

Spinach Dip in Pumpernickel Bread Loaf \$65

Breaded Mozzarella Sticks with Marinara Sauce (100 = \$150)

MINI SANDWICH SELECTIONS

Smoked Beef Brisket with BBQ Sauce (100 = \$350)

Mini Reuben's (100 = \$195)

Pulled Beef (or Pork) BBQ on mini rolls (100= \$295)

Taco Bar with all the Trimmings (100 = \$375)

Mini Croissants stuffed with Napa Chicken Walnut Salad (100= \$325)

Sliders – Mini Burgers on Buns with Condiments (75 = \$250)

SALADS

Penne Pasta with Pesto Sauce and Chicken \$4.75 pp

Seafood Pasta with Saffron Sauce \$6.95 pp

Gourmet Redskin Potato Salad \$2.25 pp

Cole Slaw Vinaigrette \$2.25 pp

Caesar Salad \$3.95 pp

Spinach Salad \$3.25 pp

Oriental Napa Salad \$3.95 pp

EVERYTHING ELSE

- Mimosa Deviled Eggs with Avocado (100 = \$155)
- Olive Tempanade - chopped Olives and Peppers on Crostinis (100 = \$150)
- Chinese Spring Rolls with Mustard Sauce (100 = \$150)
- Fruit Skewers with Whipped Melba Dip (100 = \$225)
- Antipasta Skewers of Sun Dried Tomatoes, Mozzarella Cheese, Artichoke Hearts, Calamata Olives (100 = \$275)
- Asparagus Spears au vinaigrette with Roasted Peppers and Feta Cheese (100 = \$175)
- Mushrooms Stuffed with Seafood (100 = \$225)
- Crispy Asparagus with Asiago Cheese, wrapped in Phyllo (100 = \$250)
- Chicken Pot Stickers with Soy Sauce (100 = \$165)
- Spanakopita – Phylo Shells filled with Spinach and Feta (100 = \$150)
- Cheese Puff with Dill (100 = \$225)

DESSERTS

- Assorted Gourmet Dessert Bars (100 = \$250)
- Chocolate Mousse Piped in Chocolate Dessert Cups (100 = \$495)
- White Chocolate Bread Pudding topped with White Chocolate Sauce (100 = \$495)
- Chocolate Espresso Pecan Pie – An all time in house favorite (\$5.95 piece)
- New York Style Cheesecake, topped with Raspberry Sauce (\$4.95 piece)
- Cheese and Fruit Tray – An Assortment of Imported Cheeses, Crackers and Fruit (\$250 – serves 50)