



ETHAN ALLEN[®]
HOTEL

Cocktail Reception
Two Hour Reception

Butler Passed Hors d'oeuvres
Choice of 8

1 Hour

Sausage Stuffed Mushrooms
Mushroom & Scallion Tarts
Miniature Chicken Quesadillas with Sour Cream
Sesame Chicken Tenders with Teriyaki Sauce
Tomato, Mozzarella, Fresh Basil Skewers
Pulled Chicken and Rosemary on Apple Crisp
Coney Island Franks with Deli Mustard
Spanakopita
Raspberry and Brie in Folded Phyllo
Smoked Salmon on a Potato Pancake with Dill Crème Fraiche
Tomato Bisque Shooters with Mini Croque Monsieur
Ethan Allen Beef Sliders with Remoulade Sauce
BBQ Pulled Pork Sliders with Cold Slaw
Wild Mushroom Ragout in Puff Pastry Shells
Marinated Steak & Pepper Skewers
Stuffed Artichoke Hearts with Boursin Cheese
Lobster & Corn Fritters with Remoulade Sauce
Scallops Wrapped in Bacon
Miniature Maryland Crab Cakes with Roasted Red Pepper Sauce
Risotto, Shrimp and Asparagus Arancia
Risotto Spinach Arancia
Coconut Fried Shrimp with Mango Coulis
Vegetable Spring Rolls with Sweet & Sour Dipping Sauce

Bountiful Harvest Display

1.5 Hours

Fresh Seasonal Vegetables, Assorted Savory Dips
Imported and Domestic Cheese, Dried and Fresh Fruit, Olives and Marinated Vegetables,
Gourmet Crackers and Breads

Dessert and Coffee Station

30 Minutes

Chocolate Mousse, Carrot Cake, Assorted Cookies
Coffee and Tea