

Pier of the Genesee Reception

Monday, July 27th 2015

Detailed menu on page 2.



Pier of the Genesee Reception

-COCKTAIL RECEPTION-

-Placed Hors d'Oeuvres-

Grilled Vegetables:

Display of Roasted Yellow Squash, Zucchini, Portobello Mushrooms, Asparagus, Eggplant, Roasted Red and Yellow Peppers

Fruit Kabobs

Corn Chowder Dip:

*Creamy Sweet Corn with a Blend of Cheeses and a hint of Spice,
served with a Mesquite Tortilla Crisp*

-DINNER STATIONS-

-Public Market Station-

*Assorted Greens with Toppings; Carrots, Tomatoes, Olives, Cucumbers,
Bacon Bits, Toasted Pecans, Feta and Bleu Cheese with a Variety of Dressings*

Caprese Salad

Assorted Bread and Rolls with Butter

-Pasta Station- (Chef Attended)

*Penne Pasta with Parmesan Cream Sauce and Rigatoni with Vodka Sauce
accompanied by Assorted Toppings; Broccoli, Sundried Tomatoes, Peas, Scallions,
Crumbled Bacon, Asiago, Crumbly Bleu Cheese and Sliced Fresh Italian Bread
~Shrimp Scampi~*

-Carving- (Chef Attended)

Barbeque Beef Brisket

Complete with Rolls and Condiments

Roasted Sweet Potatoes

-Chicken Station-

Jamaican Jerk Chicken with Mango Chutney

Red Beans and Rice

-Abbott's Ice Cream Station-

*Abbott's Original Vanilla and Chocolate Custard with Chocolate, Butterscotch
and Strawberry Toppings, Fresh Whipped Cream, Cherries, Nuts and other
Assorted Toppings*