



SPRING/SUMMER

SEASON

EVENT MENUS 2024



**RECEPTION
SERVICE**





SERVICE CHARGE

A service charge of 15% of the total food and beverage revenue will be added, which will be provided to wait staff employees, service employees and/or service bartenders. If any temporary staffing agency employees work a banquet function, the hotel will retain the portion of their service charge to offset the cost of providing the temporary staffing for the function, and the service charge is not the property of those third party employees.

An administrative fee of 7% of the total Food and Beverage revenue and applicable taxes will be added. This administrative fee is retained by the Hotel, is not a tip, gratuity or service charge for any employee and is not the property of the employee (s) providing service to you.



THE PINE RECEPTION

Pre-Dinner Reception Display

(25 Guests Minimum)

Select Two DISPLAY ITEMS — 20.00

Select Three DISPLAY ITEMS — 25.00

Pine selected as Reception only— add 4. to above pricing per guest.

Antipasto Display (GF)

genoa salami, prosciutto, calabrese sausage, finocchiona, balsamic tomatoes, marinated mozzarella pearls, mixed olives, pepperoncini, local jam, crispy flatbread (not GF)

Vegetable Crudit  (VN, GF)

cucumber, watermelon radish, sweet peppers, broccoli & cauliflower florets, petite carrot, grape tomato, balsamic vinaigrette, boursin dip (Not VN)

Dip Duet Display (V, GF)

Chilled Spinach Artichoke Dip,

Warm Pimento Cheese Dip,

tortilla chips

Artisan Cheeseboard (GF)

vino rosso, aged provolone, gorgonzola, balsamic cippolini artigano, grapes, local jam, whole grain mustard, dilly beans, whole roasted almonds, crispy flatbread (not gluten free)

Marinated Roasted Vegetable Platter (VN, GF)

asparagus, zucchini, squash, cremini mushroom, red pepper, grape tomato, red onion, garlic hummus, olive oil, balsamic syrup

THE MAPLE RECEPTION

(25 Guests Minimum)

Select Two Items from Pine Reception AND Select Three Passed Hors d'oeuvres

(Based on 2 pieces each per guest, 6 total pieces per guest)

32.00 per guest

COLD

Heirloom Tomato Bruschetta, herbed ricotta, shaved fennel (V)

Stuffed Petite Peppers, hummus, cucumber (VN, GF)

Pimento Cheese Puff (V)

Peach & Hot Honey Crostini, goat cheese spread (V)

South Shore Deviled Egg, remoulade, celery leaf (V, DF)

Crab Salad Endive, bacon, tarragon aioli (GF)

Cucumber Canape, dill cream cheese, gazpacho orb (V,GF)

Date, Walnut & Chicken Phyllo Cup (contains nuts, DF)

HOT

Asparagus and Asiago in Phyllo (V)

Bacon Wrapped Beef Tenderloin (GF, DF)

Smoked Bacon Wrapped Scallop (GF, DF)

Saffron & Green Pea Arancini (V, GF)

Spicy Bang Bang Shrimp (DF)

Chicken Cornucopia

Grilled Chicken Satay thai-inspired peanut soup (GF, DF)

Mini Cottage Pie, savory beef stew, mashed potato



THE STROLLING RECEPTION

When a reception is too light and dinner is too much, the strolling reception will give your guests exactly what they're looking for. The reception is designed using a mix of cocktail and highboy tables encouraging your guests to mix and mingle.

(50 Guests Minimum Only)

Buffets designed for 1 ½ hours of service. Menu substitutions or additions may incur a per guest additional charge.

(Please note: One complimentary action chef is included as part of the strolling reception, any additional action chef stations will carry normal chef attendant fee.



COLD STATION

Domestic Fruit And Cheese Board (V, GF) (self serve only)
muenster, pepper jack, yellow cheddar, dill havarti, grape, strawberry,
local jam, whole grain mustard, hard pretzel (not GF)

Homemade Bread Basket (V)
rosemary focaccia, seeded crackers, parmesan palmier, cheddar &
black pepper gougere, extra virgin olive oil, citrus and garlic compound
butter, whipped ricotta, basil pesto, bruschetta, olive tapenade

Marinated Roasted Vegetable Platter (VN, GF)
asparagus, zucchini, squash, cremini mushroom,
red pepper, grape tomato, red onion, garlic hummus, olive oil,
balsamic syrup

ACTION & SELF SERVE STATIONS (select two items)

*Noted selections are designed as "action only" and may require additional chef attendant fee.

- Slider Market** (action only) (select one)
- **2 oz pan-sizzled burgers** black pepper bacon onion jam, blue cheese, brioche slider bun
 - **carved turkey sliders** apple cranberry chutney, Hawaiian roll
 - **hot ham & swiss sliders**, mustard & poppyseed butter, soft roll

Fajita Bar (action only) (select one protein)
black bean salsa, cilantro crema, marinated tomato, julienne onion,
tri-color peppers, jalapeno, flour tortillas

- **Mojo Marinated Skirt Steak** (served medium)
- **Orange Chili Grilled Mahi Mahi**
- **Braised Chicken Mole**
- **Adobo Lime Shrimp**

HRCC Signature Potato Cake Bar (GF)
• traditional (v), • bacon provolone, • truffle asiago (v)
caramelized onion bechamel, horseradish cream

Salmon Wellington Carvery (action only)
lemon shallot spinach, dill beurre blanc

Smoked Cowboy Ribeye (GF)
(action only—8.00 added per guest)
grit cake, chipotle pan jus

Gourmet Applewood Smoked Bacon Bar (GF) (self serve only)
attractive display of candied, bourbon maple, black pepper honey

Mashed Potato Martini Bar (GF) (action only)
garlic mashed potatoes, crispy fried onions
fried chicken & hot honey
shredded house-smoked beef brisket, bbq demiglace

Antipasto Display (GF)
genoa salami, prosciutto, calabrese sausage, finocchiona,
balsamic tomato, marinated mozzarella pearl, mixed olive,
pepperoncini, local jam, crispy flatbread (not GF)

Falafel Salad Platter (VN)
marinated chickpea, tomato, cucumber, red onion,
cracked bulgar, parsley, pita strips, tahini, lemon, garlic

- Artisan Grilled Cheese Station** (action only) (select two)
- duck confit monte cristo, cherry jam, gruyere, cinnamon sugar
 - prosciutto and Manchego, blackberry mustard
 - spinach Florentine, cream cheese, cheddar, roasted garlic aioli
 - caramel apple and brie
 - shaved prime rib and white cheddar, roast pepper jelly

- Risotto Bar** (select one)
- **Duck Confit & Mushroom Risotto** (GF) scallions, asparagus tips
 - **Saffron & Shrimp Risotto** (GF) saffron, spring peas, parsley, peppers
 - **Ratatouille Risotto** (GF, V) roasted garlic, tomato, zucchini, eggplant

Dip Duet Display (V, GF)
Chilled Spinach Artichoke Dip, Warm Pimento Cheese Dip
tortilla chips

GOURMET DESSERT STATION (select three)

- (one piece each dessert per person)
- | | |
|--|-----------------------------------|
| Seasonal Mini Pies | Raspberry Mousse Cups (GF) |
| Cream Puffs | Salted Peanut Butter Cookies (GF) |
| Seasonal Cheesecake Bites | Chocolate Fondant Cakes |
| Chocolate Dipped Strawberries (VN, GF) | |

OR
Dessert Charcuterie Board
including chocolate salami, ricotta cheesecake pâté, blueberry
caviar, candied nuts, crispy crepes, fresh fruit

48.00 per guest

RECEPTION ENHANCEMENTS

Options for adding to your
reception event



HORS D'OEUVRES

Priced Per 100 Pieces (50 Pieces—Minimum Order)

V = Vegetarian VN = Vegan GF = Gluten Free

CHILLED

Heirloom Tomato Bruschetta , herbed ricotta, shaved fennel (V)	285.00
Stuffed Petite Peppers , hummus, cucumber (VN, GF)	285.00
Pimento Cheese Puff (V)	285.00
Peach & Hot Honey Crostini , goat cheese spread (V)	275.00
South Shore Deviled Egg , remoulade, celery leaf (V, DF)	300.00
Crab Salad Endive , bacon, tarragon aioli (GF)	325.00
Cucumber Canape , dill cream cheese, gazpacho orbs (V,GF)	265.00
Date, Walnut & Chicken Phyllo Cup (contains nuts, DF)	310.00
HOT	
Asparagus and Asiago in Phyllo (V)	275.00
Bacon Wrapped Beef Tenderloin (DF, GF)	360.00
Smoked Bacon Wrapped Scallop (DF, GF)	385.00
Saffron & Green Pea Arancini (V, GF)	295.00
Spicy Bang Bang Shrimp (DF)	310.00
Chicken Cornucopias	310.00
Grilled Chicken Satay thai-inspired peanut soup (GF, DF)	295.00
Mini Cottage Pie , savory beef stew, mashed potato	310.00

CARVED ACTION ENHANCEMENT

Charged in addition to reception menu or pre-dinner pricing.

Prices do not include carver fee.

Sage and Thyme Roasted Breast of Turkey ginger peach chutney, white rolls	275.00 [Serves 30-40 Guests]
Smoked Dry Rub Beef Brisket (DF) sweet-smoke bacon onion jam, white rolls	375.00 [Serves 30-40 Guests]
Herb Crusted Beef Tenderloin shallot truffle butter, white rolls	440.00 [Serves 30-40 Guests]
Applewood Smoked Virginia Ham (DF) wholegrain mustard, mini biscuits	275.00 [Serves 30-40 Guests]
Slow Roasted Prime Rib of Beef horseradish cream, white rolls	410.00 [Serves 30-40 Guests]

COLD DISPLAY ENHANCEMENT

Charged in addition to reception menu or
pre-dinner pricing

Shrimp Cocktail (GF)

[4 pounds serves 25 guests]

served with lemon wedges and zesty cocktail sauce

48.00 per pound (192.00 for 25 ppl)

Artisan Cheeseboard (GF)

vino rosso, aged provolone, gorgonzola, balsamic cippolini
artigano, grapes, local jam, whole grain mustard, dilly
bean, whole roasted almonds, crispy flatbread (not gluten
free)

14.00 per guest

Domestic Fruit And Cheese Board (V, GF) (self serve only)
muenster, pepper jack, yellow cheddar, dill havarti, grape,
strawberries, local jam, whole grain mustard, hard pretzels
(not GF)

11.00 per guest

Antipasto Display (GF)

genoa salami, prosciutto, calabrese sausage, finocchiona,
balsamic tomato, marinated mozzarella pearl, mixed olive,
pepperoncini, local jam, crispy flatbread (not GF)

14.00 per guest

Vegetable Crudit  (VN, GF)

cucumber, watermelon radish, sweet peppers, broccoli &
cauliflower florets, petite carrot, grape tomato,
balsamic vinaigrette, boursin dip (Not VN)

9.00 per guest

Falafel Salad Platter (VN)

marinated chickpea, tomato, cracked bulgar, parsley,
pita strips, tahini, lemon, garlic

9.00 per guest

DESSERT BAR RECEPTION

Options for adding to your
reception event



GOURMET DESSERT BAR RECEPTION

minimum 25 guests

Option 1

Select: 3 Bite Size 16.00 per guest

Option 2

Select: 3 Bite Size, 2 small plate 20.00 per guest

Option 3

Select: 3 Bite Size, 2 small plate, 1 interactive 26.00 per guest

Gourmet Coffee and Hot Tea Station - add 3.00 per guest

BITE SIZED SELECTIONS

Seasonal Mini Pies	Raspberry Mousse Cups (GF)
Cream Puffs	Salted Peanut Butter Cookies (GF)
Seasonal Cheesecake Bites	Chocolate Fondant Cakes
Almond Macaron (GF)	Meringue Cookies (GF)
Chocolate Dipped Strawberries (VN, GF)	

DESSERT INTERACTIVE SELECTION

Action Chef attendant fee required

Dessert Charcuterie Board [no chef attendant]

including chocolate salami, ricotta cheesecake pâté, blueberry caviar, candied nuts, crispy crepes, fresh fruit

Pavlova Board (GF) [no chef attendant]

crispy meringue shells, whipped cream, lemon curd, raspberry sauce, chocolate custard, fresh fruit

S'mores Fire Pit

marshmallows, chocolate bars, graham crackers

Baked Alaska

sponge cake, ice cream, and toasted meringue set ablaze
before your guests

Bananas Foster (GF)

bananas flambé in brown sugar and rum, served over house-made
frozen vanilla bean mousse

Hand Dipped Sundae Bar (GF)

vanilla ice cream, chocolate ice cream, chocolate syrup, caramel,
strawberries, mini chocolate chips, maraschino cherries, mini marsh-
mallows, rainbow sprinkles, whipped cream

House Made Soft Serve (GF)

choose from lemon curd, vanilla bean cheesecake, chocolate sorbet
(DF), or ginger peach, macerated berries, sugar wafers (not GF),
chocolate shaving, toasted almond

SMALL PLATE SELECTIONS

S'mores Cheesecake

graham cracker crumble, toasted marshmallow

Salted Caramel Chocolate Tart

white chocolate bark, vanilla crème anglaise

Raspberry Champagne Layer Cake (GF)

raspberry coulis, champagne bubbles

Chocolate & Almond Macaron (GF)

chocolate mousse, berries, pistachio sauce

Strawberry Palmier Shortcake

diplomat cream, balsamic glaze

Citrus Zucchini Layer Cake

lemonade frosting, toasted walnuts

Chocolate Hummus (VN, GF)

blueberry compote, torched meringue

Ricotta Cheesecake (GF)

honey cornbread crumble, blackberry coulis

Coconut Pecan Pie

butter milk chess filling, cherry coulis

Chocolate Cookies & Cream Cake

speckled vanilla mousse, chocolate sauce