## CROMWELL LOUNGE RECEPTION MENU

A food attendant is required at the following rate for all Cromwell Lounge events:
Tray passed and displayed events, one server per 25 guests required at a labor charge of $\$ 300.00+$ tax per four-hour period (minimum four hours). Additional time is assessed at $\$ 100.00+\operatorname{tax}$ per hour.

## COLD HORS D'OEUVRES

Minimum order of 50 pieces, priced per piece

RICOTTA CROSTINI \$4.00
BABY PEPPER STUFFED WITH GOAT CHEESE \$4.00

BRUSCHETTA CROSTINI $\$ 7.00$
OYSTERS CRUDO \$7.00

## HOT HORS D'OEUVRES

Minimum order of 50 pieces, priced per piece
BACON WRAPPED DATES $\$ 4.00$
PESTO ARANCINI \$7.00
ORZO MEATBALLS \$4.00

## COLD DISPLAYS

Each serves approximately 25ppl
ASSORTED ITALIAN MEATS (COLD)
\$400.00
ASSORTED IMPORTED AND DOMESTIC CHEESE WITH ASSORTED BREAD AND LAVASH \$400.00

ASSORTED SEAFOOD*
(SHRIMP COCKTAIL, CRAB COCKTAIL, SEASONAL OYSTERS, SCALLOP CRUDO) \$700

ANTIPASTO \$400.00

## SALADS

Priced per person
ARUGULA \$10.00
ROMAINE LETTUCE \$10.00

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MENUS ARE SUBJECT TO CHANGE DUE TO SEASONALITY
$8.375 \%$ sales tax and $24 \%$ gratuity applicable to all food and beverage.

## HOT DISPLAYS

Priced per person
PAN-ROASTED SALMON* WITH WHOLE GRAIN MUSTARD, CRAB AND SWEET PEA RISOTTO
One $\$ 25.00$ Two $\$ 45.00$

## SIDES

Priced per person

## BROCCOLINI \$8.00

LEMON SMASHED POTATOES \$8.00

## PASTA ACTION STATION

Minimum of 25ppl; Attendant required: $\$ 300.00$ + tax labor fee Priced per person
CHOICE OF ONE $\$ 25.00$
RIGATONI WITH VEGETABLE BOLOGNESE
SPAGHETTI WITH LEMON CREMA \& ROASTED PRAWN
CAMPANELLE WITH SPICY POMODORO

## DESSERT

CHEF'S CHOICE OF ASSORTED COOKIES \$3.00++ PER COOKIE (MINIMUM 2 DOZEN)


[^0]:    *Consuming raw or undercooked meat, poultry, seafood or eggs may increase your risk of foodborne illness, especially in cases of certain medical conditions or pregnancies.

