

# Hilton Woodcliff Lake

## Cocktail Reception Menu

Unlimited Hors d'Oeuvres  
White Glove Service/Butler Passed  
Please select ten items

### Hot Hors d'Oeuvres

Buffalo Spring Roll, Bleu Cheese Dip	Tempura Mushroom Caps, Soy Sauce
Wild Mushroom Phyllo Triangle	Risotto Arancini
Crab Cakes, Creole Remoulade	Roasted Vegetable Tart
Franks en Croute, Dijon Mustard	Cranberry Gorgonzola Puff
Steamed Dim Sum, Ginger Scallion Sauce	Coconut Shrimp, Plum Sauce
Crab Rangoon, Duck Sauce	Steak Spring Roll, Tiger Sauce
Spinach Flatbread	Chicken Chimichanga, Guacamole
Turkey Pot Pie Tart	Roasted Tomato Quiche
Chicken Saltimbocca Skewer	Spinach and Artichoke Tart
Fried Zucchini Sticks, Horseradish Cream Sauce	Petite Beef Wellington
Beef, Mushroom & Bell Pepper Brochette, Soy Ginger Marinade	
Black and White Sesame Seed Tempura Chicken, Ginger Scallion Sauce	

### Cold Hors d'Oeuvres

Smoked Salmon and Cream Cheese Canape	Melon and Prosciutto
Marinated Asparagus Tips wrapped with Parma Ham	Cherry Tomato, Boursin Cheese
Olive Tapanade on Grilled Bruschetta	Fresh Mozzarella and Tomato Crostini
Smoked Trout with Horseradish Confit on Pumpernickel	
Grilled Tuna with Avocado Hash on a Rice Cracker	
Mini Artichoke Bottom filled with Tuscan Style Grilled Chicken Salad	
Peppered Roast Beef on Crostini with Horseradish Cream	
Endive Tartlet with Hummus, dusted with Paprika, Red Pepper Garni	

### Selection of Two Cold Displays

#### Market Display of Garden Vegetables

Roasted Red Pepper Hummus &  
Creamy Spinach Dip

#### Imported and Domestic Cheese Display

Bel Paese, Brie, Jarlsberg, Gruyere, Port Salut,  
Grana Padano, Manchego, Camembert,  
Sharp Cheddar, Smoked Gouda, Pepper Jack,  
Gorgonzola, Chevre  
Served with Fresh Strawberries, Grape Clusters,  
Water Crackers, Lavash & French Baguettes

#### Fruit Display

Sliced Honeydew, Watermelon, Kiwi,  
Golden Pineapple, Mangoes, Oranges,  
Strawberries, Grape Clusters & Seasonal Berries

#### Bruschetta Display

Assorted Bruschetta with a Variety of  
Toppings to Include:  
Ratatouille with Garlic Aioli  
Tapanade with Tomatoes, Olives & Capers  
Classic Tomato & Basil

**Cold Grilled Vegetable Display**

*Yellow and Green Squash, Holland Peppers, Portobello Mushrooms,  
Asparagus, Tomatoes, Bermuda Onions & Eggplant with Herb Pesto  
Balsamic Mustard Dip*

**RECEPTION SPECIALTIES**

*Your Choice of One of the Following Stations*

**Pasta Station**

*Choice of Two*

*Tossed to Order:*

*Cavatelli, Broccoli Rabe & Sweet Italian Sausage*

*Rigatoni, Classic Bolognese Sauce*

*Penne, Pink Vodka Sauce*

*White Bean Ravioli, Caponata Jus Lie*

*Radiatore, Tuscan Grilled Baby Artichoke, Tomato, Canneloni Bean, Pancetta,*

*Farfalle, Roasted Eggplant, Cherry Tomatoes, Fresh Basil*

*Chef Fee Additional*

**Saute Station**

*Choice of One*

*Served with Basmati Rice*

*Chicken and Button Mushroom Dijonnaise*

*Medallions of Beef au Poivre*

*Curried Chicken with Mango Chutney*

*Marinated Chicken Scampi*

*Veal Grand Marnier, Mandarin Oranges and Green Peppercorns*

*Blackened Pork Medallions, Black Bean and Corn Relish*

*Chef Fee Additional*

**Hibachi Station**

*Choice of One*

*From a Flat Top Grill*

*Chicken, White Bean and Tomato Quesadilla, Spicy Salsa Cruda*

*Chicken and Shrimp Quesadillas, Corn and Black Bean Salsa*

*Goat Cheese, Tomato, Portobello Mushroom and Roasted Pepper Quesadilla, Tomato Basil Salsa*

*Philly Steak Quesadillas, Roasted Jalapeno Salsa*

*Chef Fee Additional*

**Dim Sum Station**

*Served From Silver Chafers:*

*Steamed White Rice*

*Select Three Items*

*Served from Bamboo Steamer Baskets*

*Shrimp Shumai, Steamed Won Tons, Vegetable Dumplings*

*Vegetable Pot Stickers, Duck Spring Rolls, Vegetable Spring Rolls, Chicken Cashew Spring Roll*

*Scallion Ginger Sauce, Duck Sauce, Hoisin Sauce, Plum Sauce, Hot Pepper Oil and Chinese Mustard*