



Capital Club
Reception Package 3

please choose 7 items to personalize your reception

*Top Round of Beef Roasted with Garlic and Crushed Pepper Corns,
-chef attended, served with condiments-
Fresh Fruits and Vegetables served with Domestic and Imported Cheeses
Grilled or Fried Chicken Breast Strips
Garlic Cheese Biscuits served with Pepper Jelly
Southern Flared Shrimp and Grits
Mississippi Fried Catfish and Hushpuppies
Personalized Pasta
Chef Jason's Red Beans and Rice
Fried Macaroni and Cheese
Shrimp and Crab Dip served with Toasted Rounds
Mini Gourmet Hamburgers
Creamy Spinach and Artichoke Dip served with Tomato-Jalapeno Tortilla Chips
Stuffed Potato
Sausage or Seafood Stuffed Mushrooms
Pulled Pork Bouchees (with option of BBQ sauce)
Spinach Spanokipitas
Tempura Fried Mushrooms
Tomato and Basil Brushetta with Mozzarella Cheese
Asparagus Spears wrapped in Phyllo
Tempura Fried Mahi-Mahi served with Mango Salsa
Artichoke Hearts filled with Boursin Cheese
Grilled Vegetable Tray
Chinese Egg Rolls served with Sweet and Sour Sauce
Brie En Croute with an Apricot Chutney
Tomato Crostinis
Sausage in Puffed Pastries
Cream Cheese Stuffed Green Chilies
Shrimp and Crab Bouchees*

Package 3 includes Coffee and Golden Punch or Iced Tea

Please contact for pricing

If seating is required for each guest please add \$2 per person

Reception Package 3 can last up to 3 hours
