



Geffen Receptions

RECEPTION MENU

PLEASE HAVE A LOOK AT OUR MENU

Receptions



Reception Buffet # 1

\$31.50

Minimum order 20/ \$31.50 per person. Please feel free to add additional people. Selection Includes: - Fresh Vegetable Platter with yogurt – dill ranch dip - Assorted Cheese Platter, Domestic and Imported with Crackers and sliced baguettes - Caramelized Onion and Mushroom Ragout Crostini - Roasted Sweet Peppers, Grilled Chicken, Olives, Cream Cheese and fresh Spinach Tortilla pinwheels - Thai Chicken Skewers with Peanut Sauce - Curried Potato and Pea Samosas Served with apple Chutney. G.S.T and 15% gratuity are extra.



Reception Buffet #6

\$75.00

Minimum order 30/ \$75.00 per person. Salads: Grilled vegetable platter with balsamic vinaigrette. Tomato, basil and bocconcini salad Hearty country bread with 3 dips: Artichoke, humus and tzatziki. Finger food: Chicken Satay with peanut sauce, garnished with green onions.. Mini Brie triangles with pepper jelly, wrapped in filo. Spinach and feta Spanakopita with tzatziki dip. Authentic curry Samosas with apple chutney. Pork and vegetable spring rolls with a spicy plum sauce. Main: Elaborate cold seafood platter with mussels, clams, prawns, smoke salmon and cocktail sauce. Roasted top sirloin beef crusted with Dijon mustard and spices, thinly sliced with Au Jus on the side, mustard and horseradish. Desserts: Elegant, assorted tarts. Fresh fruit platter. G.S.T and 15% gratuity are extra.



Reception Buffet #5

\$58.00

Minimum order 20/ \$58.00 per person. Garlic and herb Mediterranean kebabs. Authentic curry and potato samosas with mango chutney. Asian pork crispy won tons with a spicy ginger sauce. Satay beef and peppers with spicy peanut sauce. Mix raw Asian greens: cabbage, mushrooms, bamboo shoots and ginger vinaigrette. Middle Eastern spiced humus and Tahini with grilled pita bread & golden falafel balls. Decorated whole side of salmon with capers, piped cream cheese and red onions. Brie cheese, mushrooms and fresh herbs quiche. Basket of flat breads buns and island butter. Elegant,



assorted tarts & petit fours. G.S.T and 15% gratuity are extra. Rentals are extra.



Reception Buffet # 2

\$33.00

Minimum order 20/ \$33.00 per person. Please feel free to add additional people. Selection Includes: - Fresh Vegetable Platter with our house-made hummus - Elaborate sliced fresh Fruit Platter - Fresh Basil and Roma Tomato Bruschetta - Roasted vegetable pinwheel wraps with pesto cream cheese - Mini Quiche with country ham, sweet peppers & mushrooms - Spinach and Feta Spanakopita with tzatziki dip - Curried Samosas served with apple chutney - Satay Chicken Skewers with peanut sauce. G.S.T and 15% gratuity are extra.



Reception Buffet # 3

\$45.00

Minimum order 20/ \$45.00 per person. Please feel free to add additional people. Selection Includes: - Garlic and Herb Mediterranean Kebabs - Savory Tartlets with shrimp cream cheese and Mushrooms - Curry Potato and Pea Authentic Samosas with apple Chutney - Marinated Artichoke Sundried tomato and Feta Wraps - Chicken and cheese Mini Quesadilla with Salsa on the side - Satay Beef Skewers with a Spicy Peanut sauce - An Elaborate fresh Fruit Platter - An Elaborate Vegetable Platter with yogurt - dill ranch dip - Middle Eastern Spiced Hummus and Tahini Served with warm Pita Bread- Assorted elegant tarts: lemon, mocha, almond, hazelnut and orange chocolate. G.S.T and 15% gratuity are extra.



Reception Buffet # 4

\$65.00

Minimum order 20/ \$65.00 per person. Selection Includes: - Garlic and Herb Mediterranean Lamb Souvlaki - Savory Tartlets with shrimp cream cheese and Mushrooms - Rice Paper Salad Rolls with Julienne Vegetables and a sweet chili dip - Marinated Artichoke Sundried tomato and Feta Wraps - Vegetarian Mini corn Quesadilla and Salsa on the side - Satay Beef Skewers with a Spicy Peanut sauce - Prosciutto, cantaloupe melon and mozzarella skewers with fresh basil leaves - An Elaborate Vegetable Platter and yogurt - dill Ranch Dip - Large Wheel of Brie Topped with Poached Pears and Wrapped in Puff Pastry baked till golden brown, served with sliced baguette - Decorated Whole Side of Smoked Salmon with Capers, Red Onions and Cream Cheese - Italian Lemon and Mocha Tartlets. Minimum order 20/ \$65.00 per person. Please feel free to add additional people. G.S.T and 15% gratuity are extra.