



February 16, 2015

Station Style Reception Package

*Available with a 75 Guest Minimum
China, Glassware, & Linens Included;
and Coffee, Tea, Decaffeinated Coffee, and Iced Tea Included.
(Add Soft Drinks for \$1 Per Person)*

\$54.99 Per Person \$24.99 Per Child Age 12 & Under: 4-Hour Reception
\$59.99 Per Person \$25.99 Per Child Age 12 & Under: 5-Hour Reception
(Plus 6% Tax and 20% Service Charge. Prices Subject to Change.)

Butlered Hors D'Oeuvres (First Hour)

*Select Three Signature Hors D'Oeuvres
(Substitute Premium Hors D'Oeuvres for \$3 Per Person Per Premium Hors D'Oeuvres)*

Sumptuous Tasting Station (First Hour)

*Select One Sumptuous Tasting Station
(Available for One Hour Along With Butlered Hors D'Oeuvres)*

Dinner Stations (Available 1.5 Hours)

*Select Two in any Combination from the Sumptuous Tasting Stations,
Hearty Comfort Food Stations, and Main Entrées Stations
(Add a Third Dinner Station for \$10 Per Person PLUS Any Applicable Up-Charge.)*

Sumptuous Dessert Station (Available One Hour)

Select One Sumptuous Dessert Station

** See Bar Packages for Options and Pricing **



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HORS D 'OEUVRES

Signature Hors D 'Oeuvres: A La Carte Pricing - \$115 Per 50 Pieces

Spanakopita

Tomato Bruschetta Crostini with Balsamic Glaze

Tomato & Mozzarella Caprese Skewers

Crispy Ricotta Ravioli with Marinara Dipping Sauce

Mac & Cheese Bites with Truffle Aioli

Spinach & Artichoke Crostinis

Vegetarian Spring Rolls with Sweet Chili Sauce

Prosciutto-Wrapped Asparagus Spears

Sesame Chicken Bites with Honey Mustard Dip

Grilled Chicken Satays with Spicy Peanut Sauce

Baked Stuffed Mushrooms with Italian Sausage

Italian Sausage Sliders with Basil Aioli

All Beef Franks in Blankets with Dijon Dip

Mini-Meatballs in Fra Diavolo Sauce

OR

ViVÁ Chef's Assorted Selection

Premium Hors D 'Oeuvres: A La Carte Pricing - \$140 Per 50 Pieces

Seared Duck Breast Canapés with Lingonberry Jam

Mini Beef Wellingtons

Angus Sirloin Beef Sliders with Sriracha

Beef Tender Tips with Béarnaise Sauce on Pumpernickel

Charred Beef Carpaccio with Roasted Garlic Aioli

Baby Lamb Chops with Mint Pesto Jam

Chilled Shrimp Cocktail Skewers

Smoked Salmon on Black Bread with Dill Cream

Bacon-Wrapped Scallops with Horseradish Aioli

BBQ Bacon-Wrapped Shrimp with Horseradish

Crab Imperial Stuffed Mushroom Caps

Baby Crab Cakes with Lemon Aioli

Tomato & Crabmeat Ceviché in Cucumber Cups

Clams Casino

Mini Grilled Cheese Sandwiches with Tomato Bisque Shooters

ViVÁ Lobster Bisque Shooters

OR

ViVÁ Chef's Assorted Selection



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SUMPTUOUS TASTING STATIONS

A La Carte Pricing for Individual Stations - \$9.00 Per Person

Antipasto Station

Featuring Cured Italian Meats, Salamis, and Prosciutto
With Provolone Cheese, Roasted Peppers, Olives
Served with Crusty Bread and Olive Oil

Mediterranean Mezze Station

House-Made Signature Hummus
Tzatziki (Greek Cucumber Yogurt)
Roasted Seasonal Vegetables
Roasted Peppers
Kalamata Olives
Dried Figs & Assorted Nuts
Feta Cheese
Pita Bread

Traditional Standards Tasting Station

Seasonal Fresh Fruits and Berries with Yogurt Dip
Artisanal Domestic and Imported Cheeses with Honey Mustard
Crusty Breads, Spiced Nuts, and Crackers

Vegetable & Cheese Display with Assorted Dips

Assorted Grilled Fresh Vegetables with Ranch Dressing & Basil Balsamic Vinaigrette
Artisan, Domestic, & Imported Cheeses with Honey Mustard & Spiced Mustard Dips
Assorted Specialty Crackers

Global Tasting Station

Dijon and Herb-Encrusted Salmon Side with Balsamic Drizzle
Antipasto Display Featuring Cured Meats, Salamis, Sausages and Cheeses
Mezze Platter with Roasted Garlic Hummus, Dolmas, and Grilled Pita
Traditional Bruschetta with Crostini and Garlic Bread

A Taste of Asia Station

Seared Beef and Chicken Satays
Assorted Steamed & Fried Dumplings
Vegetarian Spring Rolls with Sweet Chili Sauce
Served with Condiments and Dipping Sauces
Assorted Maki and California Rolls (Add \$3 Per Guest)

SUMPTUOUS TASTING STATIONS – Continued

Global Dips Station

Roasted Tomato Fondue
Spinach & Artichoke Dip
French Onion Dip with House-Made Chips
Baked Brie Wheel en Crute
Assorted Fancy Crackers & Crostini

Philly Cheesesteak Station

Thinly Sliced Beef and Chicken Steaks
Fried Onions, Peppers, and Cheese Sauce
Mayonnaise and Ketchup
Fresh Italian Rolls

Gourmet Slider Station

Angus Sirloin Beef, Pulled Pork, and Herb Grilled Chicken on Petite Rolls
Balsamic BBQ Sauce, Balsamic Red Onion Reduction with Gorgonzola, Roasted Peppers, Bacon,
Ketchup, & Lemon Aioli Toppings

Chilled Seafood Bounty Station (Additional \$9 Per Person)

(50 Guest Minimum Required)

A Grand Display of Raw Oysters, Crab Claws, and Jumbo Shrimp Cocktail Arranged
Over Ice and Accompanied with Lemon Wedges
Clams Casino Served with Cocktail and Remoulade Sauces



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HEARTY COMFORT FOOD STATIONS

A La Carte Pricing - \$13.50 Per Person

Mac 'N Cheese Station

Mac 'N Cheese a la Vivá (Rotini Pasta, Smoked Mozzarella, Fresh Herbs, Chopped Bacon & Panko Bread Crumbs)

Broccoli, Mushrooms, Onions, & Diced Tomatoes

Grilled Chicken & Grilled Shrimp

Roasted Tomato Cheese Sauce and Lobster Sherry Cream Sauce

Caesar Salad & Fresh-Baked Italian Baguette

Pasta Station

Penne & Cavatelli

Broccoli, Mushrooms, Onions, Spinach, Tomatoes, or Capers

Mini-Meatballs, Grilled Chicken, or Grilled Shrimp

Basil Olive Oil with White Wine, Alfredo, Marinara, or Vodka Sauces

Chopped Garden Salad with Basil Balsamic Vinaigrette & Fresh-Baked Italian Baguette

Chicken Pot Pie Station

With Spring Mix Apple Walnut Goat Cheese Salad & Fresh-Baked French Baguette

HopDevil Ale Beef Stew Station

With Chopped Garden Salad with Basil Balsamic & Fresh-Baked French Baguette



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MAIN ENTRÉE STATIONS

*A La Carte Pricing for Individual Stations - \$31.99 Per Person
(Available with a 75 Guests Minimum)*

Signature Pasta Station: (Select Two Entrées)

Penne Bravo a la ViVÁ with Grilled Chicken or Grilled Shrimp
Seafood Macaroni & Cheese with Shrimp & Lump Crab Meat
Rigatoni Marinara with Hand-Made Meatballs or Italian Sausage
House-Made 4-Cheese Lasagna with Marinara Sauce
With Caesar Salad, & Fresh-Baked Italian Baguette with Butter

Seafood Lovers Station: (Select Two Entrées)

Broiled Lump Crab Cakes with Lemon Aioli
Parmesan Encrusted Tilapia with Sautéed Spinach, Lemon, Garlic, Fresh Herbs, and Olive Oil
Sweet Potato-Encrusted Salmon with Sun-Dried Cranberries, Apples, Walnuts, and Amaretto Sauce
Seafood Mac 'N Cheese with Shrimp & Lump Crab Meat
*With Chopped Garden Salad with Balsamic Vinaigrette, House-Made Garlic Mashed Potatoes,
Green Beans Amandine, & Fresh-Baked French Baguette with Butter*

Meat Lovers Station: (Select Two Entrées)

Roast Beef au Jus with Horseradish Dill Aioli (Hand-Carved)
Honey Cup Baked Ham with Pineapple & Brown Sugar Sauce (Hand-Carved)
Grilled Apple-Wood Pork Loin with Apple Raisin Sauce (Hand-Carved)
Roast Turkey Breast with Cranberry Relish (Hand-Carved)
*With Caesar Salad, Pecan-Encrusted Caramel Mashed Sweet Potatoes, Chef's Fresh Seasonal Vegetable
Medley, & Fresh-Baked French Baguette with Butter*

Chef's Select Signatures Station: (Select Two Entrées)

Herb-Encrusted Chicken Over Wilted Spinach & Tomatoes with Alfredo
Pomegranate Grilled Salmon with Cranberries, Red Wine Marinated Shallots, Gorgonzola,
& Pomegranate Balsamic Reduction
Penne Bravo a la ViVÁ with Grilled Chicken or Shrimp
Choice of One Meat Carving Station (Roast Beef, Ham, Pork, or Turkey)
*With Chopped Salad with Basil Balsamic Vinaigrette, House-Made Garlic Mashed Potatoes, Chef's Seasonal
Vegetable Medley, & Fresh-Baked French Baguette with Butter*



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SUMPTUOUS DESSERT STATIONS

Elite Dessert Display with International Coffee & Tea (\$11.99 Per Person)

(50 Guest Minimum Required)

French Vanilla Crème Brûlée
Dark Chocolate Kahlua Crème Brûlée
Tiramisu
Chocolate Bocce Balls
Bananas Foster Cheesecake
Lemon Raspberry Cheesecake
Peanut Butter Caramel Fudge Cheesecake
Ricotta Cheesecake with Grand Marnier Strawberries
Cannoli
International Coffee & Tea Display

Belgian Crepes Station (A la Carte Pricing - \$11.99 Per Person)

(50 Guest Minimum Required)

Ice Cream Filled Belgian Crepes
Served with Flambéed Bananas Foster and Cherries Jubilee

Gelato Shakes & Cookies Station (A la Carte Pricing - \$10.99 Per Person)

Gourmet Gelato Shakes (Amaretto, Bananas Foster, Chocolate Peanut Butter, Espresso,
French Vanilla, & Strawberry)
Served with Fresh-Baked Cookies (Chocolate Chip, Oatmeal Raisin, & Peanut Butter)
(Adult Shakes – Additional \$4 Per Person)

Cookies and Cream Station (A la Carte Pricing - \$9.99 Per Person)

Vanilla and Chocolate Ice Cream
With Assorted Toppings
Fresh-Baked Cookies (Chocolate Chip, Oatmeal Raisin, & Peanut Butter)
And Milk

International Coffee, Tea, & Candy Display (A la Carte Pricing - \$9.99 Per Person)

Coffee Service, Espresso and Cappuccino
Flavored Italian Syrups
Assorted Candy Treats
Whipped Cream, Rocky Candy Sticks, Chocolate Blossoms
(ADD Cordials for \$6 Per Person)