

Gibbs Hall

On the Suneagles Golf Course

TWILIGHT RECEPTION

Cocktail Hour:

Fresh Fruit & Cheese Display with Assorted Crackers

Butler Passed Hot & Cold Hors D'oeuvres
(Choice of Eight)

Reception:

Cold Salads
(Choice of Two)

Fresh Garden Salad served with Balsamic Vinaigrette Dressing

Traditional Caesar Salad served with Parmesan Cheese & Seasoned Bread Crumbs

Betty's Salad with Dried Cranberries, Bleu Cheese Crumbles, Walnuts & Sliced Granny Smith Apples

Bruschetta Display with Hummus & Tomato Vinaigrette on French Bread

Cheese Tortellini with Ham & Peas in a Creamy Vinaigrette Dressing

*Cucumber & Red Onion Salad * Broccoli & Bowtie Pasta Salad*

Hot Chafing Dishes

(Choice of Two from Chafing Dish Selections Menu)

Pasta Station
(Choice of Two)

Pasta Selections: Farfalle, Cheese Tortellini, Orecchiette or Penne

Choice of Sauces: Vodka with Prosciutto, Mushrooms & Onions, Alfredo,

Pesto with Plum Tomatoes, Marinara, Bolognese, Carbonara, Puttanesca or Primavera with Garlic & Oil

Accompaniments

(Choice of Two)

*Steamed Julienne Vegetables * Haricot Verts with Garlic & Oil*

*Roasted Red Bliss Potatoes * Parmesan-Garlic Mashed Potatoes * Garden Blend Yellow Rice*

Choice of Homemade Dessert:

Custom Cake or Assorted Mini Pastries

Fresh Brewed Coffee, Decaffeinated Coffee & Tea

\$44⁹⁵ Per Person

Plus 7% Sales Tax & 20% Service Fee

*Suneagles at Gibbs Hall * 732.389.4300 or 848.456.4260 * www.suneaglesgolf.com * email: info@suneaglesgolf.com*