

Reception Menu 2018

contact your campus event coordinator for custom
menu options

events@valopark.net

571-367-7931



Food by **FLIK**

celebrations

HORS D'OEUVRES

Land

- Sliced Sirloin, Tuscan Crisp, Tomato Fondue ~2.75 each
- Prosciutto Crostini, Fig Jam, Mascarpone ~ 2.75 each
- Beef with Chipotle Ketchup and Cheddar Cheese Slider ~ 3.50 each
- Turkey with Swiss Cheese Slider ~ 3.50 each
- Chicken Apple Sausage in a Blanket ~ 2.75 each
- Chorizo Hushpuppy, Smoked Paprika Aioli ~ 2.75 each
- Chicken Quesadilla with Avocado Dipping Sauce ~ 2.75 each
- Masa Harina Crusted Fried Chicken, Tangerine Honey ~ 2.75 each
- Tandoori Chicken Skewers **FIT** ~ 2.75 each
- Baby Lamb Chop with Mint Apricot Sauce ~ 3.50 each



Earth

- Tomato, Basil and Asiago Cheese Bruschetta ~ 2.50 each **VEG**
- Spinach and Brie Stuffed Mushroom ~ 2.50 each **VEG**
- Vegetable Spring Roll ~ 2.50 each **VEG**
- Wild Mushroom Tartlet ~ 2.50 each **VEG**
- Toasted Goat Cheese Cake with Lemon Chive Aioli ~ 2.50 each **VEG**
- Sweet Potato Croquette with Maple Cinnamon Dip ~ 2.50 each **VEG**
- Pan Fried Zucchini Patty with Yogurt Sauce **FIT** ~ 2.50 each **VEG**
- Chickpea, Quinoa, Vegetable Burger Slider **FIT** ~ 2.50 each **VEG**

Sea

- Prosciutto Wrapped Shrimp, Mango Glaze ~ 3.25 each
- Crispy Coconut Shrimp w/ Spicy Pineapple Mustard ~ 3.25 each
- Smoked Salmon on Herb Crisp w/ Dill Crème Fraiche ~ 3.25 each
- Tempura Shrimp with Teriyaki Sauce ~ 3.25 each
- Tuna Tartar, Wakame, Sesame Cone ~ 3.75 each
- Crab Cake with Cajun Remoulade ~ 3.25 each

The **FIT** Advantage

Follow **FIT** to skimp on calories, not on taste. Add one to your catering order today.

celebrations

STATIONS

(All Stations require 20 ppl minimum)

Mediterranean Table **VEG**

Hummus, Muharrama (Red Pepper, Sunflower Seeds, Pomegranate), Baba Ganoush, Marinated Olives, Pita Chips, Lavash, Crostini and Focaccia
7 per person

Cheese and Antipasto

A Selection Of Domestic, Imported and Local Cheeses, Dried and Seasonal Fruits, Imported Prosciutto, Sopressetta, Spicy Calabrese, Calamata Olives, Grilled Flatbread, Crostini, Focaccia Crisps
8 per person

Fresh Fruit and Cheese Board **VEG**

Fresh Seasonal Fruit, Assorted Cheeses to include Boursin, Cheddar, Havarti Dill and Brie, Served with Crackers and Sliced Baguette
7 per person

Guacamole Tasting **VEGAN**

Fresh Avocados "Smashed" to order with Lime, Cilantro, Tomatoes, Bermuda Onions, Crispy Corn, Flour Tortillas, Charred Tomato Salsa, Pickled Jalapenos, Crumbled Queso Fresco
(Attendant Required \$140)
8 per person

Salsa Bar

Assorted Mini Burgers to Include:
-Beef with Chipotle Ketchup and Cheddar Cheese
-Vegetarian with Smoked Gouda and Mushrooms
-Turkey with Swiss Cheese
House Made Potato Chips
Sliced Dill Pickles and Assorted Condiments
7 per person

Spinach and Artichoke Dip **VEG**

Warm Spinach and Artichoke Dip
Served with Baguettes & Crackers
6 per person

Sushi & Sashimi

Assorted Sushi & Sashimi to include Spicy Tuna, Salmon, Shrimp, California Roll, Vegetarian Rolls (3 pieces per person)
Wasabi, Soy, Pickled Ginger
7.50 Per Person



Lettuce Wraps **FIT**

Crisp Lettuce Cups with Choice of Two Fillings:
-Lacquered Chicken
-Thai Shrimp with Rice Noodles and Cilantro
-Minced Pork with Hoisin Sauce
-Sesame Soy Tofu
10 per person

Maryland Crab Dip

Warm Crab Dip Served with Crackers and Baguettes
7 per person

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sweet treats

Mini Dessert Bar

Mini Desserts of Cannoli's, Lemon Bar, Blondies, Fruit Tarts and Chocolate Cake (1 piece per person)
7.00 per person

Gourmet Cupcakes

One dozen assorted gourmet mini cupcakes:
Dulce De Leche, Rocky Road, Lemon and Strawberry Shortcake
40 per dozen

Strawberry Shortcake Bar

Homemade shortcake with fresh strawberries (mixed berries seasonally), whipped cream, chocolate sauce, caramel sauce and chocolate chip pieces
6.50 per person



cakes

10" Personalized Cake (serves 10-12 people)	45
Quarter Sheet Personalized Cake (serves 24 people)	62
Half Sheet Personalized Cake (serves 48 people)	98
Full Sheet Personalized Cake (serves 96 people)	189

Standard Flavors

Yellow, Chocolate or White Cake with Chocolate or Vanilla Icing

Premium Flavors ((15.00 additional)

Strawberry Shortcake
German Chocolate
Dark Chocolate Mousse
White Chocolate Mousse
Raspberry Mousse
Lemon
Carrot

beverages and bar

Coffee Service

Freshly brewed coffee, decaffeinated coffee and hot tea with lemon and honey
4.75 per person

Full Beverage Service

Freshly brewed coffee, decaffeinated coffee and hot tea with lemon and honey, assorted sodas and bottled water
6 per person

Beverage Service

Soft Drinks	2 each
Bottled Water	1.25 each
Iced Tea	6.00 per pitcher
Lemonade	7.00 per pitcher
Seasonal Beverage	7.00 per pitcher

Beer

3.50 per bottle
House selection, Upscale Options Available Upon Request

House Wines

20-25 per bottle
Upscale Wines Available Upon Request

House Linens -

7.75 each black scuba
standard buffet linen
15 each house cotton basic white, ivory or navy

specialty linen – market price
please ask for our linen book

Wait staff / Bartender

\$45 / hour per person (minimum 5 hours)