

## Crowne Plaza Resort & Golf Club Lake Placid

### Lady Slipper Cocktail Reception

Premium Liquor, Premium Wine, Imported Beer, Sparkling Water & Soda

International Cheese and Fruit Display with Assorted Crackers  
Mixed Vegetable Crudite Accompanied by Our Home Made Dips

IN ADDITION PLEASE SELECT FOUR (4) BUTLER PASSED HORS D' OEUVRES  
or SIX (6) BUTLER PASSED HORS D' OEUVRES IF YOU DO NOT WISH TO SELECT AN  
APPETIZER TO BE SERVED WITH YOUR DINNER:

#### WARM

Miniature Quiche, Mushroom Caps Filled with Sausage, Pastry Shells filled with Curried  
Chicken, Grilled Vegetable Brochettes, Chicken Satay, Vegetable Tempura, Roasted Red  
Pepper Corn Fritters served with Warm Artichoke Dip, Cheese Puffs, Peking Egg Rolls,  
Cocktail Frank wrapped in Puff Pastry, Marinated Peppers on Focaccia Triangles, Blinis with  
Sour Cream and Caviar, Vegetarian Spring Rolls with Plum Sauce, Caramelized Onion  
Pastries, Wild Mushroom Puff Pastry Roulade, Roasted Garlic & Brie on French Baguette,  
Ham & Gruyere Puff Pastry Swirls  
Broiled Scallops Wrapped in Bacon, Mushroom Caps Filled with Crabmeat

#### COLD

Salami & Horseradish Coronets, Asparagus and Lemon Basil Canapés, Belgian Endive  
Stuffed w/ Herbed Cream Cheese, Vine Ripe Tomato & Basil Bruschetta, Asparagus Tips  
wrapped in Prosciutto, Crepes filled w/ Crème Fraiche & Chives, Cherry Tomatoes Stuffed w/  
Blue Cheese, Chicken Basil Mayonnaise Canapés, Goat Cheese & Sundried Tomato Crostini,  
Sliced Roast Beef rolled w/ Creamed Horseradish

### Wedding Culinary Displays

Cheese Fondue  
Imported Swiss Cheeses & White Wine Blended  
Together, Served Warm with French Bread &  
Assorted Seasonal Vegetables.

Baked Brie  
Served Warm with French Bread, Assorted  
Crackers & Seasonal Berries

Smoked Salmon, Smoked Tuna & Smoked Trout  
Displayed with Traditional Garniture

Jumbo Gulf Shrimp  
Arranged on Ice with Cocktail Sauce, Calypso  
Sauce & Lemon Wedges

Chocolate Covered Strawberries & Sugared Grapes

Cherrystone Clams & Blue Point Oysters  
Freshly Shucked and Displayed on Ice with  
Cocktail Sauce, Horse Radish Sauce & Lemon  
Wedges

Clams Casino  
Baked Clams on the Half Shell Stuffed with Garlic  
Butter & Red Peppers (Spicy)

Oysters Rockefeller  
Baked Oysters On the Half Shell Stuffed with  
Spinach, Butter & Parmesan Cheese

Chocolate Fondue  
Rich Imported European Chocolate Served Warm  
with a Rainbow of Fresh Seasonal Fruit & Lady  
Fingers