



INN AT GREAT NECK
Long Island's Small Luxury Hotel

Cocktail Hour: Choose Eight

Hors d'oeuvres passed continuously throughout the cocktail hour by our professional staff

COCONUT CHICKEN

Chicken cubes dipped in shredded coconut served with a honey mustard sauce

DELAWARE MUSHROOM

Mushroom caps filled with bread and vegetable stuffing topped with butter and herbs

FRANKS EN CROUTE

Jumbo hot dogs rolled in puff pastry served with golden brown mustard

EQUADORIAN SHRIMP

Lightly breaded and fried. Served with cocktail sauce

BEEF SKEWER

Cubes of grilled Filet Mignon served with a teriyaki sauce

CHICKEN SKEWER

Cubes of grilled chicken served with a teriyaki sauce

STUFFED CHERRY TOMATO

With basil and topped with fresh buffalo mozzarella

KING DAVID KNISHES

Assorted knishes served with brown mustard

MARYLAND CRAB CAKES

Home made mini crab cakes fried to a golden brown served with a hot chipolte sauce

VEGETABLE OR POTATO PANCAKES

Our home made pancakes served with apple sauce

CAVIAR NEW POTATOES

Baby red potatoes, steamed and topped with sour cream and caviar

GRILLED LAMB CHOPS

Baby lamb chops with dipping sauce

PARISIAN SHRIMP

Skewered grilled shrimp marinated in mali dijon mustard

DIM SUM

Fried or steamed home made dim sum served with sesame soy sauce

BRIE CHEESE

Served on pumpernickel bread and topped with blueberry sauce

BLUE CHEESE BRUSCHETTA

Served on french bread with walnuts

SMOKED CHICKEN SAUSAGE

Served in mushroom caps topped with diced red apple

SMOKED SALMON

Served on pumpernickel bread with capers and dill

SACHEL OF DUCK & APRICOT

Filo dough filled with duck, dried apricots, brandy, apricot jam and seasonings

SPINACH & FETA

Delicate pastry triangles filled with spinach, feta and ricotta cheese, herbs and spices

CHEESE PUFF PASTRY

Filo rolls with dried apricots, fennel, smoked gruyere, anise and sage

VEGETABLE SPRING ROLLS

Served with duck sauce

MINI QUICHES

An assortment of spinach & ham quiches

CHICKEN PINWHEELS

Chicken breast stuffed with spinach & cheese

SHRIMP COCKTAIL

Served with cocktail sauce

Hors d'oeuvres passed for 1 hour

Cold Displays (Cocktail Hour)

VEGETABLE CRUDITE

Celery, carrot sticks, cherry tomatoes, broccoli, cauliflower and assorted seasonal vegetables served with our famous dipping sauce

GOURMET CHEESE PLATTER

Assorted selection of the finest cheeses from around the world with crackers and flat bread

FRUIT PLATTER

A beautiful display of seasonal fresh fruit including berries, melons, pineapple and more

ASSORTED ANTIPASTO

An overflowing platter of Italian favorites including salami, provolone, roasted red peppers, hearts of palm, artichokes and more

Carving Stations

SALMON EN CROUTE

Salmon in a light golden puff pastry

ROASTED LEG OF LAMB

Served with mint jelly

ROAST SIRLOIN OF BEEF

Grilled to perfection

ROAST TURKEY BREAST

Served with garlic & peppercorn gravy

HONEY GLAZED HAM

Served with brown sugar & orange juice glaze

BRISKET OF BEEF

Served with onion & garlic gravy

LONDON BROIL

Served with horseradish & grain mustard sauce

Stations

SUSHI STATION

Assortment of california rolls & sushi favorites

PEKING DUCK

Roasted duck hand wrapped with scallions, cucumber & hoisen sauce

PASTA STATION

Assorted pastas with choices of marinara, a la vodka & basil sauces

ISRAELI STATION

Kibbeh, babaganosh, falafel, vegetable & potato cigars, turkish salad, hoummos, eggplant salad, israeli salad, pita bread