



BY CHOICE HOTELS

Hors D'oeuvres

\$60.00 per 50 pieces

Mushroom Gorgonzola Puffs	Buffalo Style Chicken Wings
Swedish or Italian Meatballs	w/ Blue Cheese Dipping Sauce
Cocktail Franks	Crispy Spring Rolls w/ Soy Ginger
	Dipping Sauce
Ham & Swiss Vol-au-vent	Vegetable Spring Rolls
Sweet Tai Noodles in a Chinese Box	Deviled Eggs*
w/ Chopsticks	Mango Gazpacho w/ Sweet Coconut Milk in a
	Shot Glass

\$80.00 per 50 pieces

Spanikopita	Apples, Thyme and Brie in Filo Cups
Smoked Salmon on Toast Points	Assorted Mini-Quiche
w/ Caper Butter*	Chicken Pesto Vol-au-vent
Vegetable Pot Stickers	Bruschetta Puttanesca*
Mushroom Fig & Gorgonzola	Asian Spiced Meatballs on Snow peas
Stuffed Vol-au-vent	Melon wrapped in Prosciutto*
Coconut Shrimp	Mini Chicken Cordon Bleu
Chicken & Cheese Quesadillas	Crab Rangoon
Seafood Stuffed Mushrooms	Grilled Portobello Mushrooms on a Crostini
Prosciutto-wrapped Asparagus (seasonal)*	w/Roasted Garlic Shallot Relish
Macadamia Nut Chicken w/Apricot Sauce	Spicy Peanut Chicken Sauté
	Deviled Scallops w/Red Onion & Dill

\$105.00 per 50 pieces

Sea Scallops Wrapped in Bacon	Spicy Peanut Chicken Satay
Mini Chesapeake Crab Cakes w/Herb	Brie in Filo with Raspberry Sauce
Remoulade	A Jumbo Shrimp in a shot glass w/ Cocktail
Teriyaki Beef Satay	Sauce (market price)
Sesame Chicken	

*Cold Hors d'Oeuvres



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Hors d' Oeuvre Displays

The Classic Selection

Display of Fresh Vegetables and Dips,
Assorted Cheeses and Crackers

Choose any three hors d'oeuvres
To be butler passed.

\$11.50 per person

The Chef's Selection

Display of Fresh Vegetables and Dips,
Assorted Cheeses and Crackers

Allow our Chef to select three

Hors d'oeuvres to be butler passed

\$10.50 per person

Create a custom display of cold hors d'oeuvres

~Imported and Domestic Cheeses~

Served with a Variety of Crackers

~Fresh Crudités with Assorted Dips~

~Fresh Seasonal Sliced Fruit~

Choose One: \$5.25 per guest **Choose Two:** \$6.00 per guest

Choose Three: \$6.75 per guest

Packages are replenished for one hour

Antipasto Display

A selection of Italian Meats & Cheeses

Peppers, Olives, Marinated Vegetables

Bruschetta Tomatoes served with Garlic Crostinis

\$9.00 per person

Spinach & Artichoke Dip

With a hint of garlic and shallots,

Finished with a touch of Gorgonzola and
cream cheese. Served with black and

sourdough bread cubes

\$5.00 per person

Jumbo Shrimp Cocktail Display

Includes cocktail sauce, lemon wedges

And crackers

Market Price

Displays are replenished for one hour.



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Custom Stations

Impress your guests during your social hour or combine three to create a dinner party.

<p>Honey Baked Ham Served with Mustards and Fresh Warm Rolls \$7.50 per guest</p>	<p>Slow Roasted Prime Rib Thinly Sliced and Served with Au jus, Horseradish Cream Sauce, and Silver Dollar Rolls \$10.95 per guest</p>	<p>Roasted Turkey Cranberry Mayonnaise & Cranberry Sauce Local Bakery Fresh Rolls \$8.50 per guest</p>	<p>Rosemary Pork Loin Spinach and Gorgonzola Stuffed Pork Loin Local Bakery Fresh Rolls \$8.50 per guest</p>
<p>Stir Fry Marinated Beef or Chicken with a Variety of Vegetables Served over rice \$8.25 per guest</p>	<p>Pasta Station Pastas: Cheese Tortellini, Penne, Linguini or Raviolis Pastas Served with Your Choice of Alfredo, Sundried Tomato, Basil Pesto , Primavera, Bolognese or Marinara Sauces and Garlic Bread \$8.75 per guest Add grilled vegetables or Grilled chicken \$2.50 Add grilled shrimp \$4.00</p>	<p>Fajita Station Seasoned Beef or Chicken With Peppers , Onions & Cheese with Flour Tortillas to Wrap Sour Cream , Salsa & topping Guacamole \$8.25 per person</p>	<p>Mashed Potato Bar Mashed Potatoes, Sour Cream, Bacon Bits, Shredded Cheese, Sautéed Mushrooms, Chopped Chives \$4.00 per guest</p>
<p>Crostini Bar Assorted Crostinis w/Garlic Hummus, Bruscheta Tomatoes, Artichoke Dip \$6.00 per guest</p>	<p>Salad Bar Caesar Salad or Mixed Greens w/ Assorted Vegetable Toppings and Choice of Two Dressings \$4.25 per guest w/ Grilled Chicken Add \$2.50 per guest w/ Grilled Shrimp or Salmon Add \$4.50 per guest Serve yourself, Chef Tossed or Chopped</p>	<p>Taco Bar Seasoned Ground Beef, Chopped Tomatoes, Shredded Lettuce, Shredded Cheese, Corn Tortillas w/Sour Cream, Salsa & Guacamole \$8.50 per guest</p>	<p>Asian Station Choices of Asparagus, Scallions, Carrots, Red Peppers, Shiitake Mushrooms, Seasoned with Asian Spices & Sweet Orange Soy Dressing Wrapped in Lettuce Steamed or Fried Dumplings w/Soy Ginger Dipping Sauces Sweet Tai Noodles in Chinese Boxes w/Chop Sticks \$9.50 per guest</p>
<p>Dry Snacks Fresh Popcorn, Pretzels, Nuts, Potato Chips, Tortilla Chips, Cheese Nips, Corn Chips \$3.50 per guest</p>	<p>Viennese Sweet Table Delectable Desserts, Mini Petites Fours, Specialty Brownies, Profiteroles, Min Éclairs, and Assorted Pastries \$6.75 per guest</p>	<p>Ice Cream Sundae Bar Scoops of Vanilla & Chocolate Ice Cream w/Toppings of Hot Fudge, Carmel, Assorted Candies & Whipped Toppings \$7.25 per guest</p>	<p>Sports Bar Menu Buffalo Chicken Wings w/Blue Cheese Dipping Sauce, Fried Mozzarella Sticks w/Marinara Sauce, Potato Skins w/Sour Cream, Chicken Tenders w/Honey Mustard Dipping Sauce, Nachos w/Cheese Sauce, Sour Cream and Salsa \$10.75 per guest</p>

Minimum 25 Guests for Displays and Stations