

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
Boursin Cheese & Bacon Filled	Dipping Sauce
Cherry Tomatoes	Vegetable Spring Rolls
Ham & Swiss Vol-au-vent	Deviled Eggs*
Sweet Tai Noodles in a Chinese Box	Potato Latkes w/ Apple-Onion Compote
w/ Chopsticks	Mango Gazpacho w/ Sweet Coconut Milk in a
	Shot Glass

\$70.00 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*
Asparagus w/ Cilantro, Red Peppers &	
Mushrooms wrapped in Lettuce Leaves	

\$80.00 per 50 pieces

Coconut Shrimp	Mini Chicken Cordon Bleu
Chicken & Cheese Quesadillas	Crab Rangoon
Seafood Stuffed Mushrooms	Grilled Portobello Mushrooms on a Crostini
Sesame Chicken	w/ Roasted Garlic Shallot Relish
Prosciutto-wrapped Asparagus (seasonal)*	Spicy Peanut Chicken Sauté
Macadamia Nut Chicken w/ Apricot Sauce	Deviled Scallops w/ Red Onion & Dill

\$90.00 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)

*Cold Hors d'Oeuvres

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
\$7.00 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.

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 Ravioli 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/a Variety of Toppings \$4.00 per guest</p>	<p>Salad Bar Caesar Salad or Mixed Greens w/Assorted Vegetable Toppings and Choice of Two Dressings \$3.75 per guest Add Grilled Chicken \$5.50 per guest Add Grilled Shrimp or Salmon \$8.75 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 \$6.75 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 \$9.75 per guest</p>

Minimum 25 Guests for Displays and Stations