

Hors D'Oeuvre Selections

Cold Selections

Fresh Vegetable Tray
with Assorted Dips
(Spinach, Dill and Cucumber & Chive)
\$4.50 per person

Fresh Fruit Display
Seasonal Fruits & Berries with Honey Yogurt, Whipped
Vanilla Cream, Brown Sugar & Chocolate Fondue
\$5.95 per person

Assorted Imported Cheese Tray
with Specialty Crackers
\$5.95 per person

Bruschetta
Fresh Mozzarella Bruschetta
\$160.00 per 100 pieces

Antipasti Tray
with Sliced Italian Bread & Focaccia
\$5.95 per person

Iced Jumbo Shrimp Display
Served with Cocktail Sauce,
Lemon & Tabasco
\$475.00 per 100 pieces

Roast Filet Crostinis
Roasted Filet with Boursin Cheese
on a Toasted Garlic Crouton
\$6.95 per person

Chilled Cracked Crab Claws
Served with Lemon &
Remoulade Sauce
\$425.00 per 100 pieces

Sliced California Wrap
Sundried Tomato Tortilla filled with
Smoked Turkey Breast,
Leaf Lettuce, Avocado, Onions,
Sprouts, Monterey Jack Cheese
& Chive Dill Sauce
\$175.00 per 100 pieces

Warm Artichoke Dip
with Parmesan Cheese,
served with Pita Triangles &
Sliced French Bread
\$130.00 (*Serves 30*)

Sushi Display
Market Price

Hot Selections

Spring Rolls with Sweet & Sour Sauce
Spanakopita with Cucumber Sauce
Spicy Buffalo Wings
Meatballs with Bordelaise Sauce
Chicken Medallions with Sesame Seeds,
served with Honey Mustard
Potstickers with a Teriyaki Sesame Sauce
Scallops wrapped in Bacon
Chicken or Beef Brochettes
Mini Deep Dish Pizzas
Mushroom Caps filled with Crabmeat
\$275.00 per 100 pieces

Miniature Beef Wellingtons
Miniature Crabcakes with Cocktail Sauce
Barbecue Ribs
Baked Cheese in Puff Pastry
Artichoke Fritters
Coconut Shrimp
Crab Rangoon
Chicken Quesadillas with Pico de Gallo
\$295.00 per 100 pieces

*Prices Do Not Include (21%) Gratuity & (10%) Tax.
Prices Are Subject To Change Without Notice. Revised 7/06*

Hors D'Oeuvre Stations

Specialty Stations are designed to enhance Hors d'oeuvre Selections.

Theme Stations

Pasta Station

(Select Two Pastas & Two Sauces)

Farfalle, Tortellini or Penne Pasta

Zesty Marinara, Light Cream Pesto, Roasted Red Pepper,
Wild Mushroom Cream Sauce or White Clam Sauce

Served with Grilled Chicken, Crabmeat, Broccoli,
Mushrooms, Zucchini, Tomatoes &

Shaved Parmesan Cheese – Garlic Bread & Focaccia

\$10.50 per person

South of the Border

(Select Two)

Marinated Chicken or Beef,
Shredded Pork or Tequila Shrimp

Served with Warm Flour Tortillas, Pico de Gallo,
Sour Cream, Guacamole, Monterey Jack Cheese,
Fresh Jalapenos, Refried Beans, Mexican Rice
& Corn Tortilla Chips

\$10.95 per person

Stir-Fry Station

Stir-Fried Vegetables with Mushrooms, Crisp Water Chestnuts, Carrots,
Snow Peas, Baby Corn, Bok Choy & Tri Colored Peppers

Served with Steamed White Rice, Soy Sauce & Fortune Cookies

\$10.50 per person

Sesame Shrimp	\$11.25
Szechwan Beef	\$9.95
Ginger Honey Chicken	\$9.50
Vegetarian	\$8.25

** One Culinary Chef required per every (50) people @ \$100.00 each.*

Dry Snacks & Beverage Alternatives

Pico de Gallo, Spinach Dip, Onion Dip or Guacamole	\$19.25 / 16oz. Bowl
Pretzels, Potato Chips or Tortilla Chips	\$15.25 / 16oz. Bowl
Gourmet Mixed Nuts	\$19.95 / 16oz. Bowl
Champagne Punch	\$49.00 / Gallon
Tropical Rum Punch	\$45.00 / Gallon
Mimosas	\$49.00 / Gallon
Margaritas	\$69.00 / Gallon
Sparkling Non-Alcoholic Fruit Punch	\$34.00 / Gallon

*Prices Do Not Include (21%) Gratuity & (10%) Tax.
Prices Are Subject To Change Without Notice. Revised 7/06*

Chef's Carving Stations

Two Hour Service

Roast Tenderloin of Beef (Serves 25)

Served with Baguette Rolls,
Horseradish Cream & Dijon Mustard

\$300.00

Inside Round of Beef (Serves 75)

Served with Assorted Rolls, Horseradish,
Dijon Mustard & Herbed Mayonnaise

\$345.00

Roast Pork Loin (Serves 25)

Served with Sourdough Rolls,
Honey Black Peppercorn Mustard & Apple Sauce

\$150.00

Smoked Turkey Breast (Serves 50)

Served with Multigrain & Sourdough Rolls,
Dijon Mustard, Herbed

\$300.00

Honey Glazed Ham (Serves 50)

Served with Multigrain & Sourdough Rolls,
Sweet & Sour Mustard & Herbed Mayonnaise

\$250.00

** One Culinary Professional required per (50) People @ \$100.00 each.*

*Prices Do Not Include (21%) Gratuity & (10%) Tax.
Prices Are Subject To Change Without Notice. Revised 7/06*