

# Hors d'Oeuvres

## Display Presentation

*Minimum of 15 People*

### **Crudités & Cheeses**

**\$4.95 Per Person**

Vegetable Crudités served with Zesty Ranch Dip, Pita Chips, Roasted Red Pepper Hummus and Asiago Artichoke Dip and Domestic Cheeses and Crackers.

### **Antipasto**

**\$5.95 Per Person**

Julianne Sliced Salami, Cappicola, Pepperoni, Provolone and Smoked Mozzarella Cheese, Marinated Vegetables, Kalamata Black Olives, Pepperocini and Gourmet Crusty Baguettes.

### **Mediterranean Olive & Imported Cheese Bar**

**\$6.95 Per Person**

An Array of Black, Green, Marinated and Stuffed Olives Displayed with Imported Cheeses & Served with Flatbread Crackers.

### **Seasonal Fresh Cut Fruit and Berries**

**\$3.95 Per Person**

### **Jumbo Gulf Shrimp with Creole Cocktail Sauce and Crackers**

**\$36.00 Per Dozen**

## Hot Displayed or Butler Passed

Per 100 Qty

Per 50 Qty

Tangy Sauerkraut Balls	\$125.00	\$75.00
Meatballs in Marinara Sauce <i>(Display only)</i>	\$125.00	\$75.00
Swedish Meatballs <i>(Display only)</i>	\$125.00	\$75.00
Spanakopita	\$125.00	\$75.00
Vegetable Spring Rolls	\$140.00	\$85.00
Pork and Shrimp Egg Rolls with Plum Sauce	\$140.00	\$85.00
Buffalo Wings: Teriyaki, Garlic Parmesan, Caribbean or Spicy <i>(Display only)</i>	\$140.00	\$85.00
Chicken Filets with Honey Mustard Dipping Sauce	\$140.00	\$85.00
Potato Pancakes with Sour Cream and Applesauce <i>(Display only)</i>	\$160.00	\$90.00
Raspberry Walnut Brie in Phyllo	\$160.00	\$90.00
Sausage Stuffed Mushrooms	\$160.00	\$90.00
Bacon Wrapped Water Chestnuts	\$160.00	\$90.00
Housemade Stuffed Mushrooms (Veal Sausage or Crab)	\$160.00	\$90.00
Coconut Breaded Shrimp with a Creamy Tropical Sauce	\$170.00	\$97.00
Sesame Chicken Strips	\$170.00	\$97.00
Potato Wrapped Shrimp	\$170.00	\$97.00
Individual Vegetable Quiche	\$170.00	\$97.00
Caramelized Onion Flat Bread	\$200.00	\$120.00
Chicken Satay with Thai Peanut Sauce	\$225.00	\$135.00
Tender Scallops Wrapped in Bacon	\$225.00	\$135.00
New England Lobster Pot Pie	\$235.00	\$145.00
Vegetable or Chicken Quesadillas	\$235.00	\$145.00
Balsamic Fig & Goat Cheese Flatbread	\$245.00	\$155.00
Breaded Artichokes With Vodka Cream Tomato Sauce	\$245.00	\$155.00
Sweet and Spicy Chicken or Teriyaki Beef Kabobs <i>(Display only)</i>	\$270.00	\$170.00
Mushroom Phyllo	\$280.00	\$175.00
Portabella Puffs	\$345.00	\$185.00
Sliders Served with House Relish	\$345.00	\$185.00
Wasabi Crusted Salmon Skewers	\$350.00	\$190.00
Gourmet Mini Pizzas	\$360.00	\$195.00

## Cold Displayed or Butler Passed

	<u>Per 100 Qty</u>	<u>Per 50 Qty</u>
Antipasto Kabobs	\$275.00	\$150.00
Assorted Canapés: Traditional Cold Delights	\$210.00	\$125.00
Deluxe Assorted Canapés: Smoked Salmon, Tuna and Crab	\$300.00	\$170.00
Sushi ( <i>ask for selection</i> )	\$250-\$350.00	

## **Enhance your Hors d'Oeuvre Party with One or More of the Following Stations**

*A Minimum Hors d'Oeuvre Order of Six Pieces Per Person is Required to Order the Stations with an (\*) Next to them*

### Customized Options

#### **Design Your Own Pasta Station**

**\$7.95 Per Person**

*A Choice of Two Pastas and Two Sauces and Choice of Either Italian Sausage, Meatballs, Julianne Chicken or Grilled Vegetables*

Pasta: Linguine, Tri Colored Cheese Tortellini, Bow Tie or Penne.

Sauces: Marinara, Alfredo, Pesto, or Aioli.

Complemented With Traditional Italian Foccia Bread, Crushed Red Pepper and Shaved Parmesan.

#### **Sautéed Chicken, Beef, or Shrimp Station**

**Chicken \$9.95 Per Person    Beef \$11.95 Per Person    Shrimp or Scallops \$12.95 Per Person**

Served With Sautéed Stir Fry Vegetables, Vegetable Fried Rice and an Array of Homemade Sauces.

#### **Chef's Carving Table**

*Serves 75 Sandwiches*

Roasted Breast of Turkey With Chipotle Barbeque Sauce **\$185.00**

Honey Baked Ham With Dijon Mustard and Mayonnaise **\$195.00**

Grilled Pork Tenderloin With Apricot Chipotle Mustard Sauce **\$195.00**

Grilled Roasted Sirloin of Beef With Housemade Horseradish Sauce. **\$215.00**

Beef Tenderloin With Beau's Steak Sauce and Horseradish **\$495.00**

#### **Mashed Potato Extravaganza**

**\$5.95 Per Person**

*Choice of Two Potato Options*

Potato: Garlic Mashed, Whipped Sweet Potatoes, Yukon Gold or Southwest.

Served With the Following Toppings: Bacon, Sour Cream, Whipped Butter, Shredded Cheddar Cheese, Chives, Steamed Broccoli, Cinnamon and Brown Sugar.

#### **Salad and Bread Display Station**

**\$4.95 Per Person**

*Choice of Three Salads*

Traditional Caesar Salad, Fresh Fruit Salad, Thai Asian Salad,

French Potato Salad, Spinach Salad, Grilled Marinated Vegetable Salad, Broccoli Salad With Bacon, Nicoise Salad or Traditional Italian Pasta Salad Served with Gourmet Breads & Dipping Oil.

## Dessert Options

### **Sweet Sensation Station**

*Minimum of 25 People*

**\$6.95 Per Person**

A Beautiful Arrangement of Whole Cakes with Fruit & Berry Garnish and Mini Pastries.

*Choice of Four:* Apple Bavarian Cheesecake, Crème Brulee Cheesecake, Cherries Jubilee Cheesecake, Chocolate Surrender, Key Lime Pie, Peanut Butter Pie and Lemon Rhapsody Torte.

### **Chocolate Fondue Station**

*Minimum of 20 People*

**\$6.50 Per Person**

Sliced Seasonal Fruits, Pirouette Cookies, Pretzels, Marshmallows and Fondue Chocolate for Dipping.

### **Chocolate Dipped Fresh Strawberries**

*Minimum One Dozen and One Week's Notice*

**\$2.00 Each**

### **Assorted Mini Pastries**

**\$190.00 Per 100 qty**

### **Mini Cheesecake Cups**

**\$180.00 Per 100 qty**

### **Assorted Tea Cookies**

**\$165.00 Per 100 qty**

### **Coffee Station**

*Minimum of 50 People*

**\$2.50 Per Person**

Freshly Brewed Coffee, Decaffeinated Coffee, Gourmet Teas, Served With Caramel, Vanilla, Irish Crème and Raspberry Flavorings.

## Munchies

*Priced Per Pound*

Pretzels	<b>\$5.00 Per Pound</b>
Kettle Potato Chips	<b>\$6.75 Per Pound</b>
Cajun Snack Mix	<b>\$7.75 Per Pound</b>
Housemade Rosemary Potato Chips	<b>\$8.50 Per Pound</b>
Tortilla Chips & Salsa	<b>\$9.00 Per Pound</b>
Gourmet Mixed Nuts	<b>\$15.00 Per Pound</b>

## Two Hour Hors D'oeuvre Reception

**\$15.95 Per Person**

Crudités & Cheeses Display

Three Chef Select Hot Hors D'oeuvres

Pretzels or Snack Mix

Classic Mini Sweets

Regular and Decaffeinated Coffee

