

Hors d' Oeuvres

Display Presentation *(Minimum of 15 people)*

Crudités & Cheeses **\$5.95 Per Person**
Vegetable Crudités served with Zesty Ranch Dip, Pita Bread, Chick Pea Hummus and Domestic Cheeses and Crackers

Antipasto **\$7.95 Per Person**
Julianne Sliced Salami, Cappicola, Pepperoni, Provolone and Smoked Mozzarella Cheese, Marinated Vegetables, Kalamata Black Olives, Pepperocini and Gourmet Crusty Baguettes

Imported Cheese Bar **\$8.95 Per Person**
Display of Imported Cheeses, Grapes, Sopressata Salami, Pickled Red Onion, Fig Spread and Served with Crusty Bread

Seasonal Fresh Cut Fruit and Berries **\$3.95 Per Person**

Jumbo Gulf Shrimp with Chilled Cocktail Sauce and Crackers **\$36.00 Per Dozen**

Hot Displayed or Butler Passed

	<u>Per100 Qty</u>	<u>Per 50 Qty</u>
Figs Wrapped in Bacon	\$270.00	\$170.00
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
Pork and Vegetable Egg Rolls with Plum Sauce	\$140.00	\$85.00
Buffalo Wings: Teriyaki, Garlic Parmesan, Caribbean or Spicy <i>(Display only)</i>	\$150.00	\$85.00
Chicken Filets with Honey Mustard Dipping Sauce	\$150.00	\$85.00
Bacon Wrapped Water Chestnuts	\$160.00	\$90.00
Coconut Breaded Shrimp with a Creamy Tropical Sauce	\$160.00	\$90.00
Sesame Chicken Strips	\$170.00	\$97.00
Sausage Stuffed Mushrooms	\$170.00	\$97.00
Spanakopita	\$170.00	\$97.00
Vegetable Spring Rolls	\$170.00	\$97.00
Individual Vegetable Quiche	\$170.00	\$97.00
Andouille Sausage, Coarse Grain Mustard in a Blanket	\$270.00	\$170.00
Housemade Stuffed Mushrooms (Veal Sausage or Crab)	\$200.00	\$120.00
Chicken Satay with Thai Peanut Sauce	\$200.00	\$120.00
Tender Scallops Wrapped in Bacon	\$235.00	\$135.00
Crunchy Tempura Shrimp with Japanese Wasabi Soy Dipping Sauce	\$235.00	\$145.00
Vegetable or Chicken Quesadillas	\$245.00	\$155.00
Balsamic Fig & Goat Cheese Flatbread	\$245.00	\$155.00
Boursin Breaded Artichokes with Vodka Cream Tomato Sauce	\$245.00	\$155.00
Sweet and Spicy Chicken <i>(Display only)</i>	\$270.00	\$170.00
Teriyaki Beef Kabobs <i>(Display only)</i>	\$270.00	\$170.00
Mushroom Phyllo	\$280.00	\$175.00
Sliders Served with House Relish	\$280.00	\$175.00
Gourmet Mini Pizzas	\$280.00	\$175.00
Steak & Cilantro Empanadas	\$245.00	\$145.00
Raspberry Walnut Brie in Phyllo	\$350.00	\$190.00
New England Lobster Pot Pie	\$360.00	\$195.00
Shepards Pie	\$200.00	\$120.00
Mini Crab Cakes	\$300.00	\$175.00

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 selections)</i>	\$250-\$350.00	

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

A Minimum of 30 people and Hors d' Oeuvre Order of Six Pieces per Person is Required to Order from the Customized Options

()Chef Required at \$100.00 for 2 hours*

Customized Options

Design Your Own Pasta Station * (Chef Optional) **\$10.95 Per Person**
A Choice of Two Pastas and Two Sauces and Choice of Either Italian Sausage, Meatballs, Julienne Chicken or Grilled Vegetables.

Pasta: Linguine, Tri Colored Cheese Tortellini, Cavatappi or Penne

Sauces: Marinara, Alfredo, Aioli or White Clam Sauce

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

Sautéed Chicken, Beef, or Shrimp Station *

Chicken \$10.95 Per Person Beef \$12.95 Per Person Shrimp or Scallops \$14.95 Per Person
Served With Sautéed Stir Fry Vegetables, Sticky Rice and an Array of Homemade Sauces

Chef's Carving Table *

Roasted Breast of Turkey with Chipotle Barbecue Sauce **\$6.00 Per Person**

Applewood Smoked Ham with Dijon Mustard & Mayonnaise **\$5.00 Per Person**

Grilled Pork Tenderloin with Apricot Chipotle Mustard Sauce **\$6.00 Per Person**

Grilled Roasted Sirloin of Beef with Housemade Horseradish Sauce **\$7.00 Per Person**

Beef Tenderloin with Beau's Steak Sauce & Horseradish **\$11.00 Per Person**

Macaroni & Cheese Station **\$10.95 Per Person**

Four Macaroni & Cheese accompanied with Pulled Pork, Cajun Chicken, Shrimp and Bacon

Salad and Bread Display Station **\$7.95 Per Person**

Choice of Three Salad Options

Traditional Caesar Salad, Fresh Fruit Salad, Thai Asian Salad, Island Spinach Salad, Grilled Marinated Vegetable Salad, Caprese, Mini Wedge Salad, Nuts & Berries Salad, Nicoise Salad or Traditional Italian Pasta Salad
Served with Gourmet Breads & Dipping Oil.

Dessert Options

Sweet Sensation Station (Minimum of 30 People) \$11.95 Per Person

A Beautiful Assortment of Gourmet Cakes with Fruit and Berry Garnish and Mini Pastries.
Served with a Full Coffee Station with Flavors.

Chocolate Fondue Station \$6.95 Per Person

Minimum of 20 People

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

Chocolate Dipped Fresh Strawberries \$2.00 Each

Minimum One Dozen and a One Week Notice

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 30 People) \$2.50 Per Person

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

Munchies

Priced Per Pound

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

Two Hour Hors D'oeuvre Reception (Minimum of 50 People) \$18.95 Per Person

Crudités & Cheeses Display
Three Chef Select Hot Hors D'oeuvres
Pretzels
Classic Mini Sweets
Regular and Decaffeinated Coffee
Infused Lemonade

**Receptions for 20 - 50 People will be charged an additional \$3.00 Per Person*