

HORS D'OEUVRES

DISPLAY PRESENTATION (Minimum of 15 people)

Crudités & Cheeses

6.95 / Person

Vegetable Crudités served with Zesty Ranch Dip, Pita Bread, Chick Pea Hummus & Domestic Cheeses and Crackers.

Antipasto

9.95 / Person

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

Imported Cheese Bar

9.95 / Person

Display of Imported Cheeses, Grapes, Sopressata Salami, Pickled Red Onion, Fig Spread & Served with Crusty Bread.

Seasonal Fresh Cut Fruit & Berries

3.95 / Person

Jumbo Gulf Shrimp with Chilled Cocktail Sauce & Crackers

36.00 / Dz.

HOT BUFFET OR BUTLERED PASSED

PER 100

PER 50

Figs Wrapped in Bacon	290.00	170.00
Tangy Sauerkraut Balls	125.00	75.00
Meatballs in Marinara Sauce <i>(buffet only)</i>	125.00	75.00
Swedish Meatballs <i>(buffet only)</i>	125.00	75.00
Buffalo Wings: Teriyaki, Garlic Parmesan, Caribbean or Spicy <i>(buffet only)</i>	160.00	85.00
Chicken Filets with Honey Mustard Dipping Sauce	160.00	85.00
Bacon Wrapped Water Chestnuts	170.00	90.00
Coconut Breaded Shrimp with a Creamy Tropical Sauce	160.00	90.00
Sesame Chicken Strips	190.00	97.00
Sausage Stuffed Mushrooms	190.00	97.00
Spanakopita	190.00	97.00
Vegetable Spring Rolls	190.00	97.00
Individual Vegetable Quiche	190.00	97.00
Tender Scallops Wrapped in Bacon	270.00	135.00
Crunchy Tempura Shrimp with Japanese Wasabi Soy Dipping Sauce	270.00	145.00
Balsamic Fig & Goat Cheese Flatbread	270.00	155.00
Boursin Breaded Artichokes with Vodka Cream Tomato Sauce	270.00	155.00
Sweet and Spicy Chicken <i>(buffet only)</i>	280.00	170.00
Teriyaki Beef Kabobs <i>(buffet only)</i>	280.00	170.00
Hamburger Sliders Served with House Relish	290.00	175.00
Gourmet Mini Pizzas	290.00	175.00
Raspberry Walnut Brie in Phyllo	350.00	190.00
Mini Crab Cakes with Remoulade Sauce <i>(buffet only)</i>	300.00	175.00

COLD BUFFET OR BUTLERED PASSED

PER 100

PER 50

Antipasto Kabobs	275.00	150.00
Assorted Canapés: Traditional Cold Delights	210.00	125.00
Deluxe Assorted Canapés: Smoked Salmon, Tuna & Crab	300.00	170.00
Sushi <i>(ask for selections)</i>	250.00	350.00

*Prices are subject to 21% Service Charge and Applicable Sales Tax.
Prices effective as of 6/20/2018 and are subject to change.*

ENHANCE YOUR HORS D'OEUVRE PARTY WITH ONE OR MORE OF THE FOLLOWING STATIONS

- *A Minimum of 30 people & Hors d' Oeuvre Order of Six Pieces per Person is required to Order from the Customized Options.*
 - *Food Service Maintained for 1.5 Hours.*
 - *(*Chef Required at \$100.00 for 2 hours.*

CUSTOMIZED OPTIONS

DESIGN YOUR OWN PASTA* (*Chef Optional*) **11.95 / Person**
Complemented With Traditional Italian Focaccia Bread, Crushed Red Pepper & Grated Romano Cheese.

PROTEIN (choose 1): Italian Sausage, Meatballs, Julienne Chicken or Sautéed Vegetables.

PASTA (choose 2): Linguine, Tri Colored Cheese Tortellini, Cavatappi or Penne.

SAUCE (choose 2): Marinara, Alfredo, Aioli or Bolognese.

SAUTEED CHICKEN, BEEF OR SHRIMP *

Served With Sautéed Stir Fry Vegetables, Sticky Rice & an Array of Homemade Sauces.

Chicken	10.95 / Person
Beef	12.95 / Person
Shrimp or Scallops	14.95 / Person

CHEFS CARVING TABLE *

Roasted Breast of Turkey with Chipotle Barbecue Sauce	6.00 / Person
Applewood Smoked Ham with Dijon Mustard & Mayonnaise	5.00 / Person
Grilled Pork Tenderloin with Whole Grain Mustard Sauce	6.00 / Person
Grilled Roasted Sirloin of Beef with Housemade Horseradish Sauce	7.00 / Person
Beef Tenderloin with Beau's Steak Sauce & Horseradish	11.00 / Person

MACARONI & CHEESE (Choice of two) **11.95 / Person**
Four Cheese Macaroni accompanied with Pulled Pork, Cajun Chicken, Shrimp or Bacon

SALAD & BREAD DISPLAY (*Choice of Three Salad Options*) **8.95 / Person**

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

DESSERT OPTIONS

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

**Food Service Maintained for 1.5 Hours*

Sweet Sensation Station (Minimum of 30 People) 11.95 / Person

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

Chocolate Fondue Station 6.95 / Person

Minimum of 20 People

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

Chocolate Dipped Fresh Strawberries 19.95 / Dz.

Minimum One Dozen and 5-Day Notice

Assorted Mini Pastries & Tea Cookies 200.00 / 100 qty

Coffee Station (Minimum of 30 People) 2.50 / Person

Freshly Brewed Regular & Decaffeinated Coffee, Gourmet Teas, Served With Caramel, Vanilla, Mocha
and

Raspberry Flavorings.

Munchies

Priced Per Pound

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

Two Hour Hors D'oeuvre Reception (Minimum of 50 People) 19.95 / Person

Vegetable Crudités & Cubed Cheese Display

Three Chef Select Hot Hors D'oeuvres

Pretzel Bowls

Classic Mini Sweets

Regular and Decaffeinated Coffee

Infused Lemonade

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