

Hors d'Oeuvres

CHILLED HORS D'OEUVRES

Minimum 50 Pieces (\$5 per Piece++)

Smoked Salmon, Goat Cheese & Radish, Brioche Toast

Toasted Pita, Hummus, Olive & Cucumber

Eggplant Bruschetta

Brandied Apricot, Blue Cheese & Walnut

Sliced Steak, Horseradish Cream Herb Crouton

Oven Roasted Tomato & Olive Tapenade, Semolina Toast

HOT HORS D'OEUVRES

Minimum 50 Pieces (\$5 per Piece++)

Mini Reuben

Mini Egg Rolls

Individual Quiche

Scallops in Bacon

Spring Rolls

Mini Chicken Cordon Bleu

Crab Spring Rolls

Spanakopita

Crab Rangoon

Mini Beef Wellington

Thai Chicken Spring Roll

Shrimp in Bacon

Coconut Lobster Tail

Pear & Brie Purse

Crab Stuffed Mushroom Caps

Mini Lamb Chops

ONE HOUR OF PASSED HORS D' OEUVRES

Choose 3 Chilled & 3 Hot

\$25 per person++

Choose 4 Chilled & 4 Hot

\$30 per person++

Choose 5 Chilled & 5 Hot

\$35 per person++



Specialty Stations

MEXICAN FIESTA

Build Your Own Nachos & Fajitas With:

Marinated Beef OR Chicken (Choose 1)

Sautéed Onions & Peppers, Diced Tomatoes, Chopped Lettuce, Jalapenos

Guacamole, Pico de Gallo, Sour Cream Shredded Cheese & Salsa

Warm Flour Tortillas

\$12 per person++

CARVING STATIONS (\$100 FEE PER ATTENDANT)++

(Includes Silver Dollar Rolls and Condiments for Sandwich Making)

Roated Turkey Breast

\$9 per person++

Honey Glazed Baked Ham

\$9 per person ++

Top Round of Beef

\$9 per person ++

Prime Rib

\$10 per person++

Glazed Pork Loin

\$9 per person++

Beef Tenderloin

\$12 per person++

DISPLAYS

Domestic Cheese Board with Crackers and Fresh Fruit

\$7 per person++

International Cheese Board with Crackers and Fresh Fruit

\$9 per person++

Antipasto Platter: Salami, Cheeses, Marinated Vegetables, Olives and Italian

Bread

\$10 per person++

Seasonal Fresh Fruit: Garnished with Berries

\$8 per person++

Garden Crudité displayed with Dipping

Sauces

\$6 per person++

Chips & Salsa: Tri-Colored Tortilla Chips Served with Salsas & Guacamole

\$7 per person++