

Hors D'Oeuvres - Hot

Hot Selections

Louisiana Crab Cakes with Spicy Cajun Dipping Sauce	\$75.00
Scallops Wrapped in Bacon with Sweet Soy Glaze	\$75.00
Cajun Seared Scallops with Roquefort Cream Sauce	\$70.00
Coconut Beer Battered Shrimp with Orange Mango Chutney	\$75.00
Almond Ginger Shrimp with Lime Pineapple Puree	\$75.00
Seafood Newburg in Puff Pastry	\$75.00
Tomato Basil and Gorgonzola Bruschetta	\$60.00
Herb and Cheese Stuffed Tomato with Creole Mustard Vinaigrette	\$65.00
Parmesan and Cracker Crumb Stuffed Mushrooms	\$60.00
Wild Mushroom Beggars Purse with Sweet Onion and Gruyere Cheese	\$65.00
Artichoke and Feta Canapé topped with Hot Capicola Ham	\$55.00
Pan Fried Pork Dumplings with Chive Teriyaki Dipping Sauce	\$60.00
Sesame Chicken Skewers with Blueberry Teriyaki Glaze	\$70.00
Marinated Chicken wrapped with Bacon in a Spicy Tomato Dressing	\$65.00
Cashew Chicken Spring Rolls with Thai Peanut Sauce	\$65.00
Sweet and Sour Kielbasa Wedges	\$55.00
Tenderloin and Portobello wrapped in Puff Pastry with Roasted Pepper Dressing	\$75.00
Charred Sliced Tenderloin with Baby Arugula and Stilton on a Crouton	\$75.00
Marinated Grilled Lamb Lollipops with Sweet Onion Sauce (Min. 2 blocks)	\$80.00
Vegetable Newburg in Puff Pastry	\$65.00
BBQ Beef Sliders with Caramelized Onions on Mini Brioche	\$75.00

Selections include 50 pieces for the listed price.



Hors D'Oeuvres - Cold

Cold Selections

Asparagus Wrapped in Imported Ham with Chive Cream Cheese	\$65.00
Roasted Pepper Salsa on Toasted Crouton with Balsamic Reduction	\$60.00
Smoked Salmon, Cucumber and Dill on Sesame Crackers	\$60.00
Seared Tuna on Grilled Wontons with Marinated Red Cabbage	\$65.00
Lobster Salad Stuffed Endive Leaves	Market Price
Curried Shrimp Toast Canapé	\$60.00
Skewered Fruit Kabobs with Apricot Mint Glaze	\$65.00
Grilled Zucchini and Goat Cheese Canapé	\$55.00
Celery Stalks Filled with Cumin Hummus Dip	\$55.00
Cheese Board Featuring Imported Olives, Grapes and Crackers	\$2.75/person
Deluxe Fresh Fruit, Cheese and Vegetable Display	\$4.50/person
Deluxe Bruschetta Station Featuring Assorted Spreads, Olives, Artichokes, Roasted Garlic and Toasted Bread Rounds	\$4.25/person
Antipasto Display Featuring Sliced Meats, Cheeses, Bread Rounds, Dips, Roasted Peppers, Roasted Garlic, Artichokes and Olives	\$4.75/person
Smoked Salmon Display with Capers, Water Crackers, Cut Bagels, Cucumbers, Cream Cheese and Chopped Onion (Min. 20 people)	\$3.25/person
Shrimp Cocktail Platters with Sauces	\$3.50/person
Deluxe Custom Raw Bars	Market Price

Viennese Sweets Table Featuring Miniature Desserts, Petit Fours, Mini Éclairs, Baklava, Chocolate Covered Strawberries, Mini Cannoli, and Cordial Cups — \$6.50/person *a la carte* (\$4.50/person *when added to a menu*)

Ice Cream Sundae Bar with Vanilla Ice Cream, Sprinkles, Chocolate Sauce, Strawberry Sauce, Assorted Candies and Toppings, Whipped Cream and Cherries — \$6.00/person

Selections include 50 pieces for the listed price.



Heavy Hors D'Oeuvres Menus

Option 1 \$12.95/person

Fruit and Cheese Display
Select 4 Hors D'Oeuvres
Dessert Bar Platter
Coffee and Tea

Option 2 \$15.95/person

Fruit and Cheese Display
Select 5 Hors D'Oeuvres
Viennese Sweets Table
Coffee and Tea

Option 3 \$19.95/person

Fruit and Cheese Display
Bruschetta Station
Passed Shrimp Cocktail
Select 5 Hors D'Oeuvres
Viennese Sweets Table
Coffee and Tea

Additional Items

Carving Stations

Prime Rib Carving Station — \$10.95/person
Tenderloin Carving Station — Market price
Pork, Ham or Turkey Carving Station — \$4.50/person
All carving stations include sauces and bakery rolls.

Pasta Station \$10.95/person

Pick Two Pastas and Two Sauces, with Assorted Rolls and Cheese

Pastas: Choose from Spaghetti, Linguine, Angel Hair, Penne, Rotini, Bowtie, Shells, Tortellini

Sauces: Choose from Gorgonzola Cream, Alfredo, Marinara, Vodka Cream, Pesto, Bolognese

Additional Sauces — \$3.50/person

Additional Pastas — \$2.00/person

Add Mixed Vegetables — \$1.25/person

Add Grilled Chicken — \$1.50/person

Dessert Station \$6.50/person a la carte (\$4.50/person when added to a menu)

Viennese Sweets Table Featuring Miniature Desserts, Petit Fours, Chocolate Covered Strawberries, Mini Éclairs, Baklava, Mini Cannoli, and Cordial Cups

(Please add 5% sales tax and 18% gratuity to menus.)

