

Hot Selections

Louisiana Crab Cakes with Spicy Cajun Dipping Sauce	\$70.00
Scallops Wrapped in Bacon with Sweet Soy Glaze	\$70.00
Cajun Seared Scallops with Roquefort Cream Sauce	\$65.00
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	\$55.00
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	\$65.00
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	\$50.00
Tenderloin and Portobello wrapped in Puff Pastry with Roasted Pepper Dressing	\$70.00
Charred Sliced Tenderloin with Baby Arugula and Stilton on a Crouton	\$70.00
Marinated Grilled Lamb Lollipops with Sweet Onion Sauce	\$80.00
Miniature Veal Saltimboca Wraps	\$80.00

Selections include 50 pieces for the listed price.

Cold Selections

Asparagus Wrapped in Imported Ham with Chive Cream Cheese	\$65.00
Roasted Pepper Salsa on Toasted Crouton with Balsamic Reduction	\$55.00
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	\$75.00
Curried Shrimp Toast Canapé	\$60.00
Skewered Fruit Kabobs with Apricot Mint Glaze	\$60.00
Grilled Zucchini and Goat Cheese Canapé	\$55.00
Celery Stalks Filled with Cumin Hummus Dip	\$55.00
Assorted Breads, Chips and Crackers with Gourmet Dips	\$2.00/person
Cheese Board Featuring Imported Olives, Grapes and Crackers	\$2.50/person
Deluxe Fresh Fruit, Cheese and Vegetable Display	\$4.00/person
Deluxe Bruschetta Station Featuring Assorted Spreads, Olives, Artichokes, Roasted Garlic and Toasted Bread Rounds	\$3.75/person
Shrimp Cocktail Platters	\$3.00/person
Deluxe Custom Raw Bars	Market Price



Option 1 \$10.95/person

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

Option 2 \$13.95/person

Fruit and Cheese Display
 Select 5 Hors D'Oeuvres
 Miniature Dessert Buffet
 Coffee and Tea

Option 3 \$17.95/person

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

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

Additional Items**Carving Stations**

Prime Rib Carving Station — \$10.95/person
 Tenderloin Carving Station — Market price
 Pork, Ham or Turkey Carving Station — \$4.00/person
All carving stations include sauces and bakery rolls.

Pasta Stations

Each sauce — \$3.00/person
Choose from Gorgonzola Cream, Alfredo, Vodka Cream, Pesto, Marinara, Bolognese
 Each Pasta — \$1.50/person
 Make it a Chef Manned Station — \$1.50/person
 Add Mixed Grilled Veggies — \$1.00/person
 Add Grilled Chicken — \$1.25/person

