

# Hors d'Oeuvres

## Display Presentation (Minimum of 15 people)

### **Crudités & Cheeses**

**\$4.95 Per Person**

Vegetable Crudités served with Zesty Ranch Dip, Pita Chips, Roasted Red Pepper Hummus and Asiago Artichoke Dip and Domestic Cheeses and Crackers

### **Antipasto**

**\$5.95 Per Person**

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

### **Mediterranean Olive & Imported Cheese Bar**

**\$6.95 Per Person**

An Array of Black, Green, Marinated and Stuffed Olives Displayed with Imported Cheeses & Served with Flatbread Crackers

### **Seasonal Fresh Cut Fruit and Berries**

**\$3.95 Per Person**

### **Jumbo Gulf Shrimp with Creole Cocktail Sauce and Crackers**

**\$36.00 Per Dozen**

## Hot Displayed or Butler Passed

	<u>Per 100 Qty</u>	<u>Per 50 Qty</u>
Tangy Sauerkraut Balls	\$125.00	\$75.00
Meatballs in Marinara Sauce (Display only)	\$125.00	\$75.00
Swedish Meatballs (Display only)	\$125.00	\$75.00
Pork and Shrimp Egg Rolls with Plum Sauce	\$140.00	\$85.00
Buffalo Wings: Teriyaki, Garlic Parmesan, Caribbean or Spicy (Display only)	\$140.00	\$85.00
Chicken Filets with Honey Mustard Dipping Sauce	\$140.00	\$85.00
Potato Pancakes with Sour Cream and Applesauce (Display only)	\$140.00	\$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
Potato Wrapped Shrimp	\$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
Caramelized Onion Flat Bread	\$200.00	\$120.00
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	\$225.00	\$135.00
Vegetable or Chicken Quesadillas	\$245.00	\$155.00
Balsamic Fig & Goat Cheese Flatbread	\$245.00	\$155.00
Breaded Artichokes With Vodka Cream Tomato Sauce	\$245.00	\$155.00
Sweet and Spicy Chicken or Teriyaki Beef Kabobs (Display only)	\$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
Portabella Puffs	\$345.00	\$185.00
Wasabi Crusted Salmon Skewers	\$350.00	\$190.00
Raspberry Walnut Brie in Phyllo	\$350.00	\$190.00
New England Lobster Pot Pie	\$360.00	\$195.00

## 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 (ask for selections)	\$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 Option  
(\*Chef Required at \$75.00 for 2 hours)

## Customized Options

Prices are subject to 20% Service charge and Applicable Sales Tax  
Prices Subject to change

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**Design Your Own Pasta Station \* (Chef Optional)** **\$7.95 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, Bow Tie or Penne  
Sauces: Marinara, Alfredo, Pesto, or Aioli  
Complemented With Traditional Italian Focaccia Bread, Crushed Red Pepper and Shaved Parmesan

**Sautéed Chicken, Beef, or Shrimp Station \***  
**Chicken \$9.95 Per Person Beef \$11.95 Per Person Shrimp or Scallops \$12.95 Per Person**  
Served With Sautéed Stir Fry Vegetables, Vegetable Fried Rice and an Array of Homemade Sauces

**Chef's Carving Table \***  
*Serves 75 Sandwiches*

Roasted Breast of Turkey With Chipotle Barbeque Sauce	<b>\$185.00</b>
Honey Baked Ham With Dijon Mustard and Mayonnaise	<b>\$195.00</b>
Grilled Pork Tenderloin With Apricot Chipotle Mustard Sauce	<b>\$195.00</b>
Grilled Roasted Sirloin of Beef With Housemade Horseradish Sauce	<b>\$215.00</b>
Beef Tenderloin With Beau's Steak Sauce and Horseradish	<b>\$495.00</b>

**Mashed Potato Extravaganza** **\$5.95 Per Person**  
*Choice of Two Potato Options*

Potato: Garlic Mashed, Whipped Sweet Potatoes, Yukon Gold or Southwest  
Served With the Following Toppings: Bacon, Sour Cream, Whipped Butter, Shredded Cheddar Cheese, Chives, Steamed Broccoli, Cinnamon and Brown Sugar

**Salad and Bread Display Station** **\$4.95 Per Person**  
*Choice of Three Salad Options*

Traditional Caesar Salad, Fresh Fruit Salad, Thai Asian Salad,  
French Potato Salad, Spinach Salad, Grilled Marinated Vegetable Salad, Broccoli Salad With Bacon, Nicoise Salad  
or Traditional Italian Pasta Salad Served with Gourmet Breads & Dipping Oil

### **Dessert Options**

**Sweet Sensation Station (Minimum of 25 People)** **\$6.95 Per Person**

A Beautiful Arrangement of Whole Cakes with Fruit and Berry Garnish and Mini Pastries.  
*Choice of Four:* Apple Bavarian Cheesecake, Crème Brulee Cheesecake, Cherries Jubilee Cheesecake, Chocolate Surrender,  
Key Lime Pie, Peanut Butter Pie and Lemon Rhapsody Torte.

**Chocolate Fondue Station** **\$6.50 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 50 People)** **\$2.50 Per Person**

Freshly Brewed Coffee, Decaffeinated Coffee, Gourmet Teas, Served With Caramel, Vanilla, Irish Crème 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)*

**\$16.95 Per Person**

Crudités & Cheeses Display  
Three Chef Select Hot Hors D'oeuvres  
Pretzels or Snack Mix  
Classic Mini Sweets  
Regular and Decaffeinated Coffee  
Fruit Punch

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