

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
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
Crunchy Tempura Shrimp with Japanese Wasabi Soy Dipping Sauce	\$235.00	\$145.00
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 Options
(*Chef Required at \$75.00 for 2 hours)

Customized Options

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 Foccia 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 *

Roasted Breast of Turkey With Chipotle Barbeque Sauce	\$3.50 Per Person
Honey Baked Ham With Dijon Mustard and Mayonnaise	\$3.50 Per Person
Grilled Pork Tenderloin With Apricot Chipotle Mustard Sauce	\$3.50 Per Person
Grilled Roasted Sirloin of Beef With Housemade Horseradish Sauce	\$4.25 Per Person
Beef Tenderloin With Beau's Steak Sauce and Horseradish	\$7.00 Per Person

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*

