

*Bon Appétit*

## **Hors d'oeuvre Stations**

Assorted Seasonal Vegetables and Relish, Chilled and Served with Cucumber Dill Sauce  
*\$4 per Guest*

Fresh Fruit and Cheese with Assorted Crackers and Breads  
*\$6.50 per Guest*

Yukon Gold Mashed Potato Martini Bar with Chives, Butter, Crumbled Bacon, Assorted Cheeses, and Sour Cream  
*\$8 per Guest*

Bruschetta Display Featuring Olive Tapenade, Eggplant Caviar, Guacamole, Shrimp and Artichoke, Fresh Tomato Salsa, and Herbed Goat and Feta Cheeses. Accompanied by Rustic Breads and Crackers  
*\$12 per Guest*

Antipasto Display of Fresh Baby Mozzarella, Red and Yellow Cherry Tomatoes, Basil Pesto, Balsamic Syrup, Assorted Salamis, Marinated Artichokes, Chunk Light Tuna in Extra Virgin Olive Oil, Anchovy Filets, Garbanzo Bean Salad, Pepperonis, Roasted Red Peppers, Marinated Olives and Celery, Provolone Cheese. Accompanied by Breads and Crackers  
*\$20 per Guest*

Scotch Smoked Salmon Served with Dill Dressing, Sour Cream, Chopped Egg Rye Points Melba Toast, Capers, and Onions  
*\$215 (Serves 35)*

Jumbo Gulf Shrimp with Brandy and New Orleans Remoulade Sauce  
*\$295.00 (100 Pieces)*

## **Exhibition Stations**

*All Action Stations Subject to a \$75 Chef Fee*

Mini Pepper Steaks, Pan-Seared with Green Peppercorn Sauce and Crostini  
*\$5.50 per Piece*

Petit Lamb Chops Sautéed with Classic Béarnaise Sauce  
*\$6 per Piece*

*20% Service Charge and 7% Sales Tax will be Applied to All Charges*

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## **Hors d'oeuvre Stations**

(continued)

*All Stations Subject to a \$75 Chef Fee*

Hand-Tossed Fresh Caesar Salad

*\$7 per Guest*

*(Add Grilled Chicken Breast - \$5 per Guest; Add New Orleans Style Jumbo Shrimp - \$6 per Guest)*

Chef's Pasta Station of Cheese Tortellini with Classic Alfredo Sauce and Penne Rigatoni Pasta with Tomato Basil Sauce. Served with Parmesan Sticks.

*\$9.50 per Guest*

Taco Station with Choice of Crispy Corn Tortillas, or Soft Flour Tortillas, or Pita Bread. Dressed with Pico de Gallo Salsa, Guacamole, Shredded Cheddar and Monterey Jack Cheeses, Sliced Jalapenos, Sour Cream, and Lime Wedges. Ground Beef with Chili Spice

*\$12 per Guest*

*(Add Lightly Battered Grilled Chicken - \$3.50 per Guest; Add Lightly Battered Cod Filet - \$4.50 per Guest)*

Carved Ahi Tuna with Avocado Relish, Caramelized Ginger Shallots, Wasabi Paste and Wasabi Aioli, and Cilantro Garlic Dressing. Accompanied by Toasted Croutons and Assorted Breads

*\$15 per Guest*

Roast Turkey Breast Carved to Order & Served with Mini French Bread, Orange-Cranberry Relish, and Condiments

*\$215 (Serves 30)*

Roast Pork Carved to Order, Rubbed with Caraway and Marjoram, Served with Creamy Dijon Dressing, and Mini French Loaves

*\$215 (Serves 35)*

Roast Prime Rib of Beef Carved to Order with Horseradish Sauce, Condiments, and Petit French Bread

*\$325 (Serves 35)*

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## **Butler Passed Hors d' Oeuvres**

Priced per Piece

- Asparagus Wrapped with Smoked Salmon  
\$3.50
- Baked Chicken Cordon Bleu Bites with Dijon Mustard Dressing  
\$3.50
- Broiled Crabmeat Herb- Stuffed Shrimp  
\$3.50
- Button Mushroom with Spinach and Feta Cheese  
\$4.00
- Cherry Tomatoes with Herbed Cheese and Roasted Walnuts  
\$3.50
- Chilled Melon with Imported Prosciutto  
\$3.50
- Five Spice Tuna with Cucumber Wasabi Relish  
\$3.50
- Hibachi Beef Sate with Monterey Jack Cheese  
\$3.50
- Jalapeno Peppers Stuffed with Cheddar Cheese  
\$3.50
- Maine Lobster Canapé with Cognac Dressing  
\$4.50
- Mini Beef Wellington with Sauce Béarnaise  
\$4.50
- Mini Brie En Croute with Raspberries  
\$4.50
- Mini Lump Crab Cakes with Creole Remoulade  
\$4.50
- Scotch Smoked Salmon Canapé with Mustard Dill and Caper Mayonnaise  
\$3.50
- Shrimp Skewer Shooter (Virgin)  
\$3.50
- Shrimp Skewer Shooter (Spiked)  
\$4.50
- Skewer of Mozzarella, Artichoke & Sun-Dried Tomato with Pesto Cracked Peppercorns  
\$3.50
- Spanakopita with Yogurt and Cucumber Dip  
\$3.50
- Spiced Sausage Filled Mushroom Caps  
\$3.50
- Strawberry with Boursin Cream Cheese and Orange Honey  
\$3.50

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Veggies in a Glass with Herbed Goat Cheese

\$3.50

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