

Passed & Silver Tray Hors D' Oeuvres

(Priced to accompany dinner)

\$175.00 per 100 pieces

Phyllo Triangles with Spinach, Feta Cheese and Fresh Herbs
Waterchestnuts wrapped in Bacon tossed in Sweet Teriyaki Sauce

Miniature Beef Wellington

Grilled Chicken Satay with Thai Peanut Dipping Sauce

Miniature Crab Cakes topped with Caper Mayonnaise

Crab Slammer stuffed Jalapeno Cheese

Asparagus wrapped in Phyllo with Cheese

Seafood Crepe Bundle

Chicken Hibachi Skewer

Warm Imported Mini Brie en Croute with Raspberry Chutney

Petite Potato Pancakes with Smoked Salmon and Dill Sauce

Grilled Vegetable Strudel – or - Wild Mushroom Strudel

Bruschetta di Roma topped with a blend of Pesto, chopped Tomato and Fontinella Cheese

Breaded Butterflied Shrimp

Assorted Sushi:

Spicy Shrimp Rolls

California Rolls

Smoked Salmon Rolls

Crab Rolls

Jumbo Shrimp \$230.00 per 100 pieces

Displayed Hors D' Oeuvres

Whole Poached Salmon decorated with Cucumber Slices, Fresh Lemon, Dill Sauce and Pumpernickel
Bread

\$195.00 (50–60 guests)

Whole Smoked Salmon with Cream Cheese, Capers, Chopped Eggs, Red Onions and Pumpernickel
Bread with classic garnish and fresh Dill Sauce

\$195.00 (50-60 guests)

Wheel of Brie wrapped in Puff Pastry surrounded by Fresh Apples and Grapes; Sliced Baguettes
accompanied with Tropical Fruit Salsa, Sundried Tomato Sauce and Raspberry Chutney

\$85.00 (50 guests)

Antipasto Basket filled with Imported and Domestic Cheese, Dried Salami, Pepperoni and Sausage surrounded by sliced bread, crackers and a marinated salad of Roasted Peppers, Mushrooms and Olives
\$95.00 (50 guests)

Farmers Basket of Chilled Fresh Fruit and Berries with a Honey Yogurt Sauce
\$85.00 (50 guests)

Wicker Basket filled with Fresh Farm Vegetables and an Artichoke Dip
\$75.00 (50 guests)

Cheese Basket with Imported and Domestic Cheeses, Assortment of Gourmet Crackers and fresh garnish
\$85.00 (50 guests)

Cocktail Receptions

(Available Sunday thru Friday)

Fully Decorated Imported and Domestic Cheese Table includes Gorgonzola, Provolone, Mozzarella, Sharp Cheddar, Swiss, Hot Pepper and Colby Jack, surrounded by sliced Baguettes and assorted Crackers

Fresh seasonal Fruits and Berries with Honey Yogurt dipping sauce

Farmers assortment of fresh vegetables with Artichoke Dip, marinated Mushroom and Olive Salad

Please select four of the Silver Tray Hors D' Oeuvres: (passed unlimited for 2 hours)

- * Miniature Egg Rolls with Sauces * Chicken Pineapple Skewers * Chicken Tenders * Bruschetta
* Phyllo Triangles with Spinach & Feta Cheese * Petite Potato Pancakes * Gourmet Pizzas * BBQ
Meatballs * Assorted Miniature Quiche * Waterchestnuts wrapped in Bacon

Price Per Guest: \$19.95

ADDITIONAL OPTIONS (Priced to Accompany Cocktail Reception) Price Per Guest

Butcher Block Carving Station: Served on cocktail buns with appropriate condiments

Honey Glazed Breast of Turkey	\$3.75
Fresh Herbed Roasted Top Sirloin of Beef	\$3.95
Roasted Garlic and Herb Marinated Beef Tenderloin	\$6.50

Pasta Station: Your choice of two Pastas with two Sauces \$5.25

Freshly Grated Parmesan Cheese, Garlic Bread and Ciabatta Bread	
Tri-Color Tortellini	Marinara
Penne	Alfredo with Wild Mushrooms
Gnocchi	Pesto and Sundried Tomato
Bowtie	Aglio and Olio
Cut Ziti	Red Pepper Cream Sauce

Additional:

Grilled Chicken Breast	\$1.75
Vegetables	\$1.50
Scallops and Shrimp	\$3.25

Chef-Attended Oriental Stir-Fry: \$6.50

Chicken Breast or Beef Medallions, Baby Corn, Mushrooms, Scallions, Cabbage, Waterchestnuts, Carrots, Broccoli & Snap Peas in a Ginger and Teriyaki sauce accompanied by White Rice, Eggrolls and Fortune Cookies

South of the Border: \$5.75

Flour Tortilla shells, Taco shells and Nachos accompanied by Spicy Beef – or - Grilled Chicken Strips, grated Cheddar Cheese, chopped Tomato and Lettuce, Black Olives, Scallions, Sour Cream, Salsa, Guacamole, Black Beans – or - Re-fried Beans and Jalapeno Rice

Texas Style Chili Station: \$4.95

Homemade Meat or Vegetarian Chili

Toppings: Chopped Onions, Shredded Cheddar Cheese, Sour Cream,
Pita Chips, Noodles and Tortilla Chips

Salad Station: \$3.75

Mixed Salad Greens, Cherry Tomatoes, Cucumbers, Black Olives,
Mushrooms, Homemade Croutons, Sunflower Seeds, Shredded Carrots,
Red and Green Peppers, Shredded Cheddar Cheese and Crumbled Bleu Cheese
Dressings: Ranch, Balsamic Vinaigrette, and French

Additional: Grilled Chicken \$1.75

Miniature Dessert Station: \$3.95

Chef's Selection of Finger Pastries, Miniature Cheesecakes, Cream Puffs
and Éclairs, Coffee, Decaffeinated Coffee & Specialty Teas

Deluxe Dessert Station: \$5.95

Assorted Cheesecakes, Tortes, Pastries, Fresh Fruit with White and Dark Chocolate,
Freshly Brewed and Flavored Coffee with Whipped Cream, Chocolate Shavings,
Peppermint and Cinnamon Sticks

Chocolate Fountain \$3.25

Served with Fresh Skewered Fruit, Pound Cake and Pretzels