

Butler passed Hors d'oeuvres

Selection of five hors d'oeuvres to be butler passed continuously for one hour

- Spinach stuffed mushrooms
- Pico de gallo chicken quesadilla
- Peppercorn meatballs
- Spinach and phyllo triangles
- Mini cheese calzones
- Cheddar and bacon puffs
- Shrimp shooters
- Buffalo chicken fritters with bleu cheese dressing
- Tomato bruschetta with romano cheese crostini
- Chicken satay with thai peanut sauce
- Beef empanadas
- Assorted canapés
- Szechuan beef satay
- Reuben rolls

\$9.95 per person

Hot Hors d'oeuvres

- Spinach stuffed mushrooms
- Buffalo chicken fritters with bleu cheese dressing
- Pico de gallo chicken quesadilla
- Chicken potstickers with szechwan dipping sauce
- Mini cheese calzones
- Cheddar and bacon puffs

\$98.00 each per 50 piece minimum order

- Crisped brie with berry compote
- Chicken satay with thai peanut sauce
- Baby crab cake with spicy remoulade
- Shrimp in apple smoked bacon with balsamic reduction
- Assorted canapés
- Szechuan beef satay

\$148.00 each per 50 piece minimum order

Cold Hors d'Oeuvres

- Tomato bruschetta with romano cheese crostini
- Shrimp cocktail shooters
- Antipasto kabob
- Smoked salmon deviled eggs
- Strawberry and brie canapé
- Crudite shooters

\$98.00 each per 50 piece minimum order

PRICES LISTED ABOVE ARE PER PERSON AND DO NOT INCLUDE TAX (CURRENTLY 7%) OR SERVICE FEE (CURRENTLY 22%). MENU PRICING IS SUBJECT TO CHANGE AND WILL BE CONFIRMED 90 DAYS PRIOR TO YOUR FUNCTION.

Specialty Displays

(Each display serves 20 people)

Antipasto Display

Prosciutto, Italian dry salami, fontinella cheese, imported olives, roasted red peppers, marinated mushrooms and artichoke hearts served with Italian breads

\$90.00 each

Assorted Cheese Display

Imported and domestic cheeses with assorted crackers

\$80.00 each

Fresh Fruit of the Season Display

Displayed seasonal fruit

\$60.00 each

Grilled Vegetable Display

Marinated and then grilled vegetables served with grilled pita bread, hummus and olive tapenade

\$60.00 each

Carving Stations

(All items carved by chef's attendants, a carver fee of \$90.00 per selection will apply)

Roast Turkey Breast

\$270.00 serves 50

Served with traditional pan gravy and house made cranberry sauce

Honey Chipotle Pork Loin

\$210.00 serves 30

Served with black bean and corn salsa

Carved Cognac Glazed Ham

\$280.00 serves 50

Served with parker house rolls and stone ground mustard

Char Grilled Beef Tenderloin

\$360.00 serves 30

Served with horseradish sauce, shallot rosemary jelly and parker house rolls