

MENU

Hors d'Oeuvres

Per 100 Pieces

Hot Hors d'Oeuvres

- Scallops Wrapped in Hickory Smoked Bacon \$225
- Mushrooms Stuffed with Spinach and Prosciutto \$200
- Vegetarian Spring Roll with Plum Sauce \$215
- Feta and Spinach in Filo \$200
- Sesame Chicken with Ginger Pineapple Sauce \$200
- Miniature Crab Cakes with Spicy Remoulade \$250
- Peking Ravioli with Scallion Soy Sauce \$215
- Roasted Eggplant Filo Flower \$225
- Shrimp Spring Roll with Ginger Mustard Sauce \$200
- Shrimp Thai Money Bags \$200
- Bleu Cheese and Pear Filo Star \$275
- Calamata Olive Tart \$200
- Coconut Chicken \$225
- Shrimp Cozy \$245
- Portobello Mushroom Puff \$265
- Roasted Tomato and Eggplant Crisp \$225
- Ruby Beet Star \$150
- Tuscan White Bean Crisp \$225
- Chicken Chilito \$250
- Caramelized Onion Profiterole \$200
- Thai Scallops in Crisp Filo Tartlets \$275

Cold Hors d'Oeuvres

- Crisp Filo Cup filled with Eggplant Caponata \$200
- Smoked Salmon and Fennel Relish on Cucumber Rounds \$250
- Smoked Turkey and Cranberry Relish on French Bread \$200
- Crisp Filo Cup filled with Grape and Chicken Walnut Salad \$200
- Gulf Shrimp Cocktail \$275
- Grilled Portobello Crostini with Shallot Relish \$200
- Crisp Filo Cup with Baby Shrimp, Mint Orange, Onion Relish \$225
- Smoked Duck, Onion Confit on Toasted French Bread \$225
- Roasted Tomato Tartlets \$215
- Gorgonzola Rosette with Spiced Pecan Half \$200
- Blackened Tenderloin with Pesto on French Bread \$225
- Balsamic Fig Flatbread \$225
- Crisp Crouton with White Anchovies and Caesar Dressing \$200
- Tuna and Wakame on a Crisp Won Ton \$275
- Marinated Shrimp and Artichoke Skewer \$250
- Belgian Endive with Bleu Cheese or Smoked Salmon Mousse \$225

Carving Stations

Requires Carver Fee of \$50

- Herb-Roasted Turkey Breast with Fresh Cranberry-Orange Relish, Basil Mayonnaise and Rolls, 20 Portions \$175
- Baked Honey Glazed Ham with Pineapple Relish and Honey Mustard Sauce with Miniature Sandwich Rolls, 20 Portions \$175
- White Truffle Oil Roasted Tenderloin of Beef with Béarnaise and Miniature Baguettes, 20 Portions \$250
- Slow-Roasted Steamship of Beef with Horseradish Cream and Cocktail Rolls, 150 Portions \$495
- Herb-Roasted Prime Rib of Beef with Mustard Horseradish Sauce, 45 Portions \$295
- Espresso Glazed or Garlic and Rosemary Rubbed Leg of Lamb with Minted Port Wine Sauce, 20 Portions \$300

Reception Social Stations

Warm Sundried Tomato and Artichoke Dip served with Crackers and Breads \$5 per person

Bruschetta Station: Bruschetta Toasts with Herb-Infused Olive Oil, Plum Tomato with Basil, Sautéed Zucchini with Sundried Tomatoes, Caponata, Roasted Wild Mushrooms, Red Pepper Hummus and Fresh Mozzarella \$6.25 per person

Mediterranean Station: Assorted Grilled Vegetables, Roasted Red Peppers, Hummus, Baba Ghanoush, Assorted Olives, Marinated Artichokes and Marinated Feta Cheese, served with Sliced Breads, Focaccia and Pita Chips \$6.75 per person

Mexican Station: Yellow and Blue Corn Chips, Guacamole, Pico de Gallo, Green Tomatillo Salsa, Lime Sour Cream and Sliced Jalapenos \$5.50 per person

Imported and Domestic Cheeses served with Crackers, Flatbreads and Sliced French Bread, Garnished with Grapes and Berries \$5.75 per person

Fresh Vegetables with Seasonal Dips \$4.25 per person

Baked Brie En Crouete served with French Bread and Assorted Crackers, Garnished with Spiced Pecans and Seasonal Berries \$4.75 per person

