



## **HORS D'OEUVRES**

### **Cold Selections**

- Strawberry & Brie on Toast Points served with Apricot Glaze \$325.00/per 100 pieces*
- Shrimp Cocktail served with Raspberry Cocktail Sauce \$350.00/per 100 pieces*
- Salmon Pinwheels served with a Dill Boursin Cheese Spread \$325.00/per 100 pieces*
- Asparagus Tips wrapped in Proscuitto served with Melon \$325.00/per 100 pieces*
- Sesame Crusted Tuna served with Seaweed Salad & Cucumber \$325.00/per 100 pieces*
- Tomato & Mozzarella Skewers served with Pesto Oil \$325.00/per 100 pieces*
- Artichoke & Herb Cream Cheese Tartlet served with Roasted Cherry Tomato \$300.00/per 100 pieces*
- Genoa Salami Cornets served with Basil Chive Garlic Boursin Spread \$250.00/per 100 pieces*
- Lemon Marinated Tortellini Sun-dried Tomato Skewers \$275.00/per 100 pieces*
- Shredded Chicken Salad Tartlet \$250.00/per 100 pieces*

### **Hot Selections**

- Mini Beef Wellington \$325.00/per 100 pieces*
- Mini Chicken Wellington \$300.00/per 100 pieces*
- Chicken Tequila Burritos served with Rojo Salsa \$275.00/per 100 pieces*
- Southwestern Egg Rolls \$275.00/per 100 pieces*
- Spanakopitas @ \$275.00/per 100 pieces*
- Feta Sun-dried Tomato in a Phyllo Dough Roll \$300.00/per 100 pieces*
- Vegetable Pot Stickers served with Orange Teriyaki Sauce \$300.00/per 100 pieces*
- Saltimboco Bits served with Sage Butter Sauce \$300.00/per 100 pieces*
- Crab Stuffed Mushrooms served with Alfredo Sauce \$375.00/per 100 pieces*
- Chicken Satay served with Peanut Sauce \$300.00/per 100 pieces*
- Malaysian Beef Satay served with Ginger Sauce \$325.00/per 100 pieces*
- Shrimp & Andouille Skewer served with Chiptole Crème \$375.00/per 100 pieces*
- Scallops wrapped in Bacon served with Garlic Butter \$350.00/per 100 pieces*
- Chicken Empanadas \$275.00/per 100 pieces*
- Beef Empanadas \$300.00/per 100 pieces*
- Lobster Empanadas \$375.00/per 100 pieces*
- Coconut Shrimp served with Honey Mustard Sauce \$375.00/per 100 pieces*
- Cozy Shrimp wrapped in Spring Roll Paper served with Hot Mustard Sauce \$375.00/per 100 pieces*
- Chicken Chilito served with Jalapeno Jack Cheese Sauce \$300.00/per 100 pieces*
- Assorted Mini Quiches \$275.00/per 100 pieces*
- Roasted Vegetable Tarts \$275.00/per 100 pieces*
- Assorted Mini Deep Dish Pizzas \$275.00/per 100 pieces*

*All prices are subject to 22% service charge and applicable sales tax*



### **RECEPTION ENHANCEMENTS**

*Chocolate Fountain accompanied by Fresh Fruit Pineapple Tree  
\$5.95/per person*

*Imported Cheese Extravaganza served with Roasted Sun-dried Tomato Capsicum Spread, Three Olive Tapaenade, Vanilla Apricot Chutney, and Assorted Artisan Breads  
\$4.50/per person*

*Imported Cheese & European Meat Display served with Summer Sausage, Roset de Lionne, Genoa Salami, Mini Brie, Smoked Gouda, Provolone, Swiss, Sharp Cheddar, and Prosciutto  
\$5.50/per person*

*Anti-Pasta Display served with Marinated Olives, Grilled Vegetables, Capocollo, Provolone, Fresh Mozzarella, Prosciutto, Sapprasotta, Salami, and Italian Bread \$4.75/per person*

*Baked Brie wrapped in a Puff Pastry and served with Dried Apricots, Cranberries, Red Grapes, Strawberries, Toasted Almonds, Imported Cheeses, and Sliced Artisan Breads  
\$4.50/per person*

*Vegetable & Dip Display served with Assorted Artisan Crackers & Bread  
Choice of Two of the Following Dips:*

*White Bean Truffle Puree, Roasted Red Pepper Feta Basil Dip, Classic Three Onion Dip, Creamy Bleu Cheese & Scallion Dip, Spinach & Crabmeat Dip, or Spicy Roasted Eggplant Dip  
\$4.00/per person*

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### **CARVING STATIONS**

*Slow Roasted Turkey served with Spiked Grand Mariner Orange Glaze, Traditional Gravy, and Mandarin Orange Cranberry Sauce*  
\$3.75/per person

*Clover & Brown Sugar Glazed Ham served with Pineapple Peach Bourbon Sauce*  
\$3.75/per person

*Herb Sea Salt Pepper Crusted Strip Loin served with Thyme Grainy Mustard Demi*  
\$4.75/per person

*Salmon in Puff Pastry served with Dill Lemon Boursin Caper Berry Sauce*  
\$6.25/per person

*Spicy Rubbed Beef Tenderloin served with Scallion Au Jus*  
\$9.00/per person

*Jamaican Jerk Spiced Pork Loin served with Tuaca Apple Cider Sauce*  
\$4.25/per person

*Rosemary & Mint Crusted Leg of Lamb served with Thyme Au Jus*  
\$5.50/per person

### **ACTION STATIONS**

#### *Shrimp Scampi Station*

*Jumbo Shrimp Sauteed in Garlicky Herb Butter White Wine Sauce accompanied with Linguini Pasta*  
(3 Shrimp per person)  
\$12.95/per person

#### *Latin Station*

*Churrasco Steak & Chicken served with Various Latin Spices, Chorizo, Andouille Sausage, Roasted Corn, Chiles, Peppers, Mushrooms, Tomatoes, Onions, Zucchini, Yellow Squash, and Spanish Rice*  
\$11.95/per person

*All carving and action station require a uniformed chef @ \$75.00*

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*Risotto Station*

*Chicken & Shrimp served with Grilled Squash, Wild Mushrooms, Sun-dried Tomatoes, Fresh Herbs, Asparagus Tips, Roasted Red Peppers, Parmesan Cheese, Olives, Pesto, and Diced Tomatoes*  
*\$11.95/per person*

*Stir-Fry Station*

*Sesame Ginger Beef & Peanut Thai Chicken served with Bean Sprouts, Peppers, Unon Noodles, Chinese Cabbage, Baby Bok Choy, Shiitake Mushrooms, Snow Peas, Baby Corn, Teriyaki Sauce, Peanut Sauce, and Asian Ginger Sauce*  
*\$11.95/per person*

*Pasta Station*

*Tortellini Pasta, Penne Pasta, Alfredo, Marinara, Pesto, Red Chili Flakes, Parmesan Cheese, Tomatoes, Garlic, Julienne Vegetables, Black Olives, Artichokes, Sun-dried Tomatoes, Chicken, and Shrimp*  
*\$10.00/per person*

*All carving and action station require a uniformed chef @ \$75.00*

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