

MENUS HORS D' OEUUVRES

COLD HORS D' OEUUVRES (50 pieces)

Bruschetta with Tomato, Garlic & Basil	\$95.00
Southwestern Chicken Pinwheel in Flour Tortilla	\$125.00
Gazpacho Shrimp Shooters	\$100.00
Shrimp Ceviche in a Spoon	\$95.00
Mini California Rolls with Pickled Ginger	\$150.00
Roasted Asparagus Wrapped in Prosciutto	\$95.00
Beef and Spinach Roulade	\$110.00
Deviled Egg with Tobiko Caviar	\$95.00
Tropical Fruit Skewers with Fresh Mango Yogurt	\$135.00
Crab & Ahi Salad Served on a Jicama Round	\$110.00
Mini Croissants with Almond Chicken Salad	\$120.00

Displayed Items (Serves 50)

Domestic and Imported Cheeses with Dried Fruit and Crackers	\$160.00
Fresh Field Vegetables served with Parmesan Ranch Dressing	\$120.00
Sliced Fresh Fruit with Seasonal Berries	\$150.00
Antipasto Display (Grilled Vegetables and Italian Cured Meats)	\$185.00

HOT HORS D' OEUUVRES (50 pieces)

Buffalo Wings	\$95.00
Pork Pot Stickers with Soy Dipping Sauce	\$95.00
Pork Fried Egg Rolls with Oyster Sauce	\$95.00
Vegetable Egg Rolls with Sweet and Sour Sauce	\$95.00
Thai Chicken Satays with Peanut Sauce	\$99.00
Coconut Shrimp with Plum Sauce	\$120.00
Assorted Mini Quiche	\$95.00
Crab Stuffed Mushrooms	\$115.00
Italian Sausage Stuffed Mushrooms	\$99.00
Mini Crab Cakes with Cajun Roumulade	\$120.00
Mini Beef Taquitos with Spicy Barbeque Sauce	\$95.00
Spanikopita	\$95.00
Swedish Meatballs	\$95.00

From The Carvery (\$65.00 Attendant Fee, Up to 2 Hours, \$40 per Additional Hour)

Herb Roasted Whole Turkey (Serves 30)

With Orange and Cranberry Chutney and Assorted Rolls. \$120.00

Dried Berry and Sage Stuffed Pork Loin (Serves 40)

Apple & Pear Mustard Demi Glace with Rolls. \$130.00

Whole Grain and Honey Baked Ham (Serves 50)

Honey Bourbon Glaze with Assorted Rolls. \$160.00

Roasted Prime Rib of Beef (Serves 50)

Creamy Horseradish and Dijon Mustard with Assorted Rolls. \$250.00

Steamship Round of Beef (Serves 150)

Creamy Horseradish and Flavored Mustards with Assorted Rolls. \$350.00

Salmon en Croute (Serves 30)

Spinach and Fennel, Lemon Butter Sauce and Assorted Rolls. \$215.00

Herb Mustard and Pepper Crust New York

Strip Sirloin (Serves 50)

Red Wine Shallot Sauce and Creamed Horseradish. \$220.00



MENUS HORS D' OEUUVRES

HOT HORS D' OEUUVRES *(Continued)*

Live Stations *(Minimum of 25, \$65.00 Attendant Fee)*

Enhance Your Buffets With One Of These Live Stations, or Order Separately
(Servings are small Hors d' Oeuvres portions, not meal-sized portions)

Pasta Station

Choice of Two Pastas and Sauces: Tortellini, Penne Pasta or Bow Tie Pasta Three Cheese Alfredo Sauce, Herb Marinara Sauce or Pesto Cream Sauce Served with Toasted Pine Nuts, Freshly Grated Parmesan Cheese, Cracked Black Pepper and Garlic Toast. \$9.50

The Pacific Rim Station

Sesame Beef Stir-Fry with Vegetables and Fried Rice Pot Stickers with Thai Dipping Sauce Chicken Satays with Spicy Peanut Sauce Spring Rolls with Sweet and Sour Dipping Sauce. \$9.99

South of the Border Station

Marinated Beef & Grilled Chicken, Grated Cheddar Cheese, Fresh Guacamole, Shredded Lettuce, Pico de Gallo, Sautéed Onions with Bell Peppers, Sour Cream & Tortillas. \$9.50

