



## Appetizers & Stations

All appetizers and stations priced with high-quality disposable ware.

China service available for appetizers at \$1.59++/person.

China service for stations varies from \$1.59-2.59++/person, depending on level of service.

Additional charges may apply for groups under 50 guests.

### Displays

#### Domestic Cheese Display

\$2.59++/person

Wedges & cuts of domestic cheeses, including cheddar, Swiss, pepper jack and Colby. With crackers and grape garnish.

#### Fancy Cheese Display

\$3.59++/person

Wedges & cuts of fancy cheeses, including dill havarti, goat cheese with herbs & pepper, sage Darby, Gouda, and baby Brie. With rustic breads, crackers, and berry garnish.

#### Tropical Fruit Display

\$2.79++/person

Fresh fruit platter with minted honeydew melon, kiwi crowns, strawberries, red grapes, mango, citrus-honey cantaloupe, pineapple, & apple slices. With cinnamon – brown sugar dip & caramel dip.

#### Vegetable Crudite

\$2.59++/person

Crudite platter with blanched asparagus, broccoli & cauliflower, crisp baby carrots & celery sticks, marinated olives, cherry tomatoes, sweet peppers, zucchini, & yellow squash. With fresh dill & cucumber yogurt sauce or ranch dip.

#### Tuscan Medley

\$2.09++/person

Marinated vegetable medley displayed with olives & rustic breads.

#### Cascade Display Presentation

Add \$2.59+/person

Transform three or more display selections into a beautiful, flowing visual centerpiece. Not recommended for groups of less than 150.

#### Baked Brie en Crouete

\$180.00++/each

Choose from Raspberry & Almond or Caramelized Onion & Apple. Offered with an assortment of crackers & sliced baguettes. Serves approximately 50 guests.

<b>Smoked Salmon Display</b>	\$150.00++/side
Sliced smoked salmon displayed with capers, whipped cream cheese, diced eggs, diced red onions, and assorted crackers. Approximately 50 slices.	
<b>Spinach &amp; Artichoke Dip</b>	\$2.09++/person
Served warm with tortilla chips & baguette slices.	
<b>Breads &amp; Spreads #1</b>	\$2.59++/person
Hummus, tapenade, & ratatouille with pita chips & rustic breads	
<b>Breads &amp; Spreads #2</b>	\$3.29++/person
Pita chips & rustic breads accompanied by hummus, black bean hummus, roasted garlic olive oil, and spinach & artichoke dip.	
<b>Antipasti Platter</b>	\$11.99++/person
Salami, prosciutto-wrapped asparagus, olives, provolone cheese, marinated roma tomatoes, artichoke hearts, & baguette slices.	
<b>Chilled Seafood &amp; Raw Bar</b>	\$16.99++/person
Oysters on the half shell, steamed crab legs with lemon-dill aioli, shrimp cocktail, & forked scallops with avocado salsa.	

**See Our Dessert Menu For Other Enticing Display Options...**

## **Cold Hors d'oeuvres**

Waitstaff available for butler passing of hors d'oeuvres (\$50 ea. per 2-hour period).

Ceviche Scallop Skewer With Spiced Lime Glaze	\$2.09++/piece
Forked Scallop With Avocado Salsa	\$2.09++/piece
Duck Confit With A Berry Relish On An Asian Spoon	\$2.09++/piece
Boursin Cheese & Toasted Pecans On Endive Spike	\$1.59++/piece
Gorgonzola & Grape Custard Tartlet With Pignoli	\$1.59++/piece
Country Pate With Cornishon On Toast	\$1.59++/piece
Crostini With Fresh Mozzarella & Plum Tomato	\$1.59++/piece
Jumbo Shrimp With Cocktail Sauce & Lemon Wedges	\$2.59++/piece
Honey-Sesame Shrimp Canapé	\$2.09++/piece

Lump Crab In A Phyllo Cup With Herb Olive Oil	\$2.09++/piece
Vegetable Nori Roll	\$1.59++/piece
Crab Nori Roll	\$2.09++/piece
Puff Pastry With Curried Chicken	\$1.59++/piece
Dates Filled With Chevre & Wrapped With Prosciutto	\$2.59++/piece
Salmon Roe Canapé With Mustard Butter	\$2.09++/piece
Beef Carpaccio Crostini With Chipotle Aioli	\$2.09++/piece

## Hot Hors d'oeuvres

Lobster Bisque Test Tube Shot With Creme Fraische	\$3.09++/each
Golden Crispy Coconut Shrimp	\$2.09++/piece
Beef Tenderloin Tips & Mushrooms In A Phyllo Shell	\$2.09++/piece
Herbed Goat Cheese, Sun-dried Tomato, & Caramelized Onion Strudel	\$1.59++/piece
Quesadillas: Chicken, Beef, or Apple & Smoked Cheese	\$1.59++/piece
Shiitake Vegetable Spring Roll With Thai Chili Dipping Sauce	\$1.79++/piece
Chicken Tenders With Honey Dijon & BBQ Sauces	\$1.59++/piece
Brie & Raspberry Bites Wrapped In Puff Pastry	\$1.59++/piece
Crab Rangoon With Soy Sauce and Sweet & Sour Sauce	\$1.59++/piece
Stuffed Mini Portabella Mushrooms: Crab & Spinach; Italian Sausage With Marinara & Parmesan; or Apple, Gorgonzola, & Bacon	\$1.09++/piece
Miniature Crab Cakes With Remoulade Sauce	\$2.29++/piece
Pot Stickers With Ginger-Soy Dipping Sauce	\$1.79++/piece
Mini Meatballs: BBQ, Marinara, or Sweet & Sour	\$1.09++/piece

Spanikopita (Spinach & Feta Cheese In Phyllo Dough) \$1.79++/piece

Chicken Wings: Buffalo-Style, BBQ, or Chili-Lime \$1.59++/piece  
With celery & choice of ranch or blue cheese dip

### **Suggested Guidelines For Hors d'oeuvre Menu Planning**

3-4 pieces/person = appetizer before a full meal

5-7 pieces/person = reception or snack

8-11+ pieces/person = heavy hors d'oeuvres or meal

### **Small Plate Appetizers**

Culinary attendants available for made-to-order preparation (\$59 ea. per 2-hour period).

1 attendant recommended per 50 guests.

Tempura Shrimp & Mushrooms With Shredded Daikon \$4.09++/plate  
Radish & Dipping Sauce

Flat Iron Steak With Garlic & Pepper, Seared, Sliced, & \$3.09++/plate  
Served Over Sweet & Sour Cabbage

Jumbled Salmon Sushi With Cucumber Relish, Served \$3.09++/plate  
Over Shredded Romaine Lettuce With Wasabi Dressing

Shredded Duck Confit With Spiced Apple Butter, Served \$4.09++/plate  
Over Wilted Spinach With Red Onions, Bacon, &  
Cider Vinaigrette

Sweet & Spicy Shrimp With Grilled Pineapple Over \$4.09++/plate  
Coconut Custard

Black Bean Cakes With Whipped Sweet Potatoes & \$3.09++/plate  
Pear Relish

Garlic-Infused Custard Tartlet Topped With Tomato \$3.09++/plate  
Marmalade & Basil Breadstick

Gravlox Over Creamy Mushroom & Dill Polenta With \$4.09++/plate  
Black Sesame Crisps

Beef & Currant Empanadas With Roasted Tomato Essence \$2.59++/plate

Mini Rueben Sandwich With Crisp Potato Gaufrette & \$2.59++/plate  
Pickle Mayonnaise

Beef Tenderloin In A Tiny Pancake With Horseradish  
Whipped Cream & Garlic Potato Straws

\$4.09++/plate  
or market price

## Buffet Stations

Culinary attendants available for exhibition-style preparation (\$59 ea. per 2-hour period).  
1 attendant recommended per 50 guests.

### **Seafood Martini Station** (attendant required)

\$5.59++/person

Create your own masterpiece with shrimp, scallops, exotic field greens, & a selection of salsas & vinaigrettes. Choices include: roasted corn salsa, mango salsa, grapefruit salsa, champagne vinaigrette, raspberry vinaigrette, & wasabi vinaigrette. Presented in a martini glass (included in price).

### **Quesadilla Station** (attendant required)

\$7.79++/person

Made-to-order quesadillas with a selection of the following ingredients: marinated chicken, seasoned beef, green onions, bell peppers, fresh salsa, sour cream, cheddar cheese, pepper-jack cheese, jalapenos, & diced tomatoes.

### **Nacho Bar**

\$4.09+/person

Tortilla chips, cheese sauce, shredded lettuce, diced tomatoes, black olives, jalapenos, salsa, sour cream, & taco-seasoned beef.

Also available in full-meal portions

\$8.29++/person

### **Burrito Bar** (attendant required)

\$14.99++/person

Shredded chicken, beef, & pork available to be rolled to order in a big, warm flour tortilla with your choice of fillings: black beans, refried beans, steamed rice, mild tomato salsa, spicy hot green salsa, shredded romaine lettuce, sour cream, guacamole, green onions, cheddar cheese, & pepper-jack cheese.

### **Pasta Palette Station**

\$15.99++/person

Cheese ravioli, tri-color rotini, & bowtie pastas, with hearty marinara, creamy Alfredo, & fresh basil pesto sauces, along with a selection of toppings: grilled chicken, Italian sausage, steamed shrimp, red & black beans, peas, artichoke hearts, mushrooms, sweet peppers, onions, shredded parmesan cheese, & crushed hot red pepper. Rosemary foccacia & crisp grissini bread sticks.

**The Carving Board** (attendant required)

Beef Top Round with fennel & pepper  
With horseradish cream sauce \$7.59++/person

Oven-Roasted Turkey Breast \$6.99++/person  
With cranberry & orange relish

Honey & pineapple Ham \$6.99++/person  
With grilled pineapple

Roasted Pork Loin with sweet ginger-soy glaze \$6.99++/person  
With fresh slaw

The sideboard for all meats includes split rolls, Dijon mustard, fresh herb mayonnaise, fruit chutney, & Vidalia onion relish.

**Mashed Potato Martini Bar** (attendant required) \$8.09++/person

Buttermilk-chive mashed potatoes & mashed sweet potatoes scooped into martini glasses with a selection of toppings: mushrooms, bacon, cheddar cheese, green onions, diced tomatoes, red onions, sour cream, butter, cinnamon, pecans, mini marshmallows, brown sugar, & raisins. Glassware service included in price.

**Baked Potato Bar** \$7.59++/person

Top your fresh, hot baked potato with sour cream, cheese sauce, bacon, broccoli, chili con carne, & green onions.

**Sizzling Salad Station** (attendant required) \$8.99++/person

Sautéed lemon-tarragon chicken breast, sautéed oregano-red wine beef flank steak, & pepper-dill cured salmon with a selection of greens and toppings: Fresh mixed lettuces & spinach, carrots, celery, snow peas, sweet peppers, pineapple, roasted onions, tomatoes, cucumbers, kalamata olives, roasted nuts, & parmesan cheese. Balsamic vinaigrette, French, ranch, & fat-free Italian dressings. Rosemary foccacia & crisp grissini bread sticks.

**Simply Salad Station**

Create Your Own Salad Bar With As Many Selections As You Like:

Traditional Tossed Salad with Ranch & Italian Dressings \$1.59++/person

Fresh Seasonal Fruit Salad \$2.09++/person

Fresh Mozzarella, Tomato, & Basil Layer Salad \$2.59++/person

Classic Caesar Salad \$1.59++/person

Creamy Pasta Salad \$1.79++/person

Home-style Potato Salad \$1.79++/person

Marinated Roasted Vegetable Salad \$2.09++/person

Lo Mein Salad In Teriyaki Vinaigrette \$1.79++/person

**A Taste Of East Asia** \$12.99++/person

Szechuan spicy stir-fried beef fried rice with water chestnuts, bamboo shoots, onions, garlic, red pepper, green peppers, & baby corn.

Teriyaki chicken lo mein with snow peas, broccoli, onions, carrots, fresh ginger, & straw mushrooms.

Comes with shiitake vegetable spring rolls, fortune cookies, & chop sticks.

**Wok Cooking** (attendant required) \$12.99++/person

Marinated Beef & Chicken stir-fried to order with a selection of ingredients:  
Fresh garlic, fresh ginger, green onions, carrots, snow peas, broccoli, bell  
peppers, water chestnuts, bamboo shoots, straw mushrooms, red pepper,  
peanuts, & cashews. With fried rice, lo mein noodles, spicy Szechuan sauce,  
sweet bean sauce, & lemon-ginger essence.

Comes with fortune cookies & chop sticks

With Shrimp Add \$2.09++/person

**Egg Drop Soup** \$2.29++/person

**Hot & Sour Soup** \$2.29++/person

**Pork or Vegetable Egg Rolls** With Thai Chili Dipping Sauce \$2.59++/piece

**Variety Dim Sum** Starting at \$2.09++/piece

**See our dessert menu for more dazzling station presentations...**

(++ = 18% service charge and 6.5% sales tax )