

HORS D'OEUVRES

COLD SELECTIONS

Fresh Fruit Platter - \$84.00 (serves 25) Vegetable Crudités with Herb Dip - \$66.00 (serves 25) Domestic and Imported Cheese Platter - \$114.00 (serves 25) Belgian Endive with Gorgonzola and Walnuts - \$78.00 (50 pieces) Assorted Canapés - \$78.00 (50 pieces) Crab and Lobster with Shallot Crème Fraiche in Phyllo - \$102.00 (50 pieces) Iced Seafood Bar - Market Price (100 pieces) Clams or Oysters on the Half Shell - Market Price (50 pieces) Cocktail Shrimp - Market Price (50 pieces) Spinach Artichoke Hummus with Pita Chips - \$66.00 (serves 25) Crisp Vegetable Spring Rolls with Sweet Chili Plum Sauce - \$66.00 (50 pieces) Antipasto Tray - \$84.00 (serves 25) Bruschetta Bread with Tomato and Cheese - \$66.00 (serves 25)

HOT SELECTIONS

(All items listed below are priced for 50 pieces)

Clams Casino - Market Price Mini Eggrolls with Sweet and Sour Sauce - \$66.00 Buffalo Style Chicken Wings - \$66.00 served with bleu cheese and celery sticks Chicken and Pesto Blossoms - \$96.00 Seafood Stuffed Mushrooms - \$84.00 Sausage Stuffed Mushrooms - \$72.00 Southwestern Crab Wontons - \$96.00 Coconut Shrimp - \$126.00 Cocktail Meatballs - \$66.00 choice of Swedish or Teriyaki Chorizo Sausage in Puff Pastry - \$84.00 Beef Teriyaki Sate with Bourbon Lime Sauce - \$90.00 Chicken Sate with Peanut Sauce - \$66.00 Bacon Wrapped Scallops - \$120.00 Baked Brie with Raspberry and Almonds - \$126.00 Italian Sausage Medallions with Peppers and Onions - \$78.00 Spanakopita - \$96.00 Assorted Mini Chicago Deep Dish Pizzas - \$84.00 Assorted Mini Quiche - \$78.00 Mini Chicken Quesadillas - \$84.00



Two Hours Open Bar and Unlimited Hors D'oeuvres (Choice of Three Hot and Three Cold) \$55.95 per person

Hot Selections

Mini Chicken Quesadillas Italian Sausage Medallions with Peppers and Onions Mini Egg Rolls with Sweet and Sour Sauce choice of shrimp or vegetable Cocktail Meatballs choice of Teriyaki, Barbecue, Swedish or Italian Vegetable Tempura with Cusabi Sauce Flat Bread Pizza Squares Franks in Puff Pastry Shell with Dijon

Cold Selections

Assorted Four Foot Sub Vegetable Crudités with Herb Dip Domestic and Imported Cheeses with Assorted Crackers Nacho Chips with Salsa, Sour Cream, and Cheese Parmesan Crostini with Tomatoes, Basil and Garlic Roasted Red Pepper Hummus with Pita Chips Marble Bread with Dip Fresh Sliced Fruit



Two Hours Open Bar and Unlimited Hors D'oeuvres (Choice of Three Hot and Three Cold) \$67.95 per person

Hot Selections

Southwestern Crab Wontons Coconut Shrimp with Citrus Glaze Seafood Stuffed Mushrooms Chicken Pesto Blossoms Sliced Tenderloin served on Baguette with Horseradish Cream Beef Teriyaki Sate with Bourbon Lime Sauce Bacon Wrapped Scallops Spanakopita Baked Brie with Raspberry and Almonds Buffalo Chicken Wings Served with Bleu Cheese and Celery Sticks choice of Mild, Hot, Teriyaki or BBQ

Cold Selections

Vegetable Crudités with Herb Dip Assorted Canapés Domestic and Imported Cheeses with Assorted Crackers Fresh Fruit Kabob with Tropical Yogurt Belgium Endive with Gorgonzola and Walnuts Antipasto Tray Crisp Vegetable Spring Rolls with Sweet Chili Plum Sauce



ADDITIONAL ACCOMPANIMENTS

(One Hour)

Carving Stations Turkey - \$13.95 Beef Tenderloin - \$19.95 Baked Virginia Ham - \$13.95 Roast Top Sirloin - \$15.95 (All of the Above Served on Silver Dollar Rolls with Condiments)

Sauté Stations

Beef Stir Fry - \$13.95 Chicken Stir Fry - \$11.95 Shrimp Scampi - \$15.95

Pasta Station Penne and Cheese Tortellini with Alfredo, Primavera and Marinara Sauce \$10.95

Salad Station

Mixed Field Greens and Romaine Grilled Chicken, Tofu and Hard-Boiled Eggs Toppings: Carrots, Tomatoes, Chick Peas, Walnuts, Dried Cranberries, Shredded Parmesan and House-Made Croutons Balsamic, Caesar, Ranch and Concord Grape Vinaigrette Dressings \$11.95

Assorted Sweets Table \$9.95