

Hors d'Oeuvres



TIER ONE
COLD HORS D'OEUVRES
\$120 per 50 Pieces

Strawberry with Brie
Portobello Crostini
Salami Cornet

Tomato and Mozzarella Skewers
Stuffed Cherry Tomatoes
Assorted Pinwheels

HOT HORS D'OEUVRES
\$120 per 50 Pieces

Assorted Quiche Tartlets
Chicken Quesadilla Cone
Assorted Mini Pizzas
Chicken Spring Roll
Beef Empanada

Sesame Chicken Tempura Skewers
Cocktail pigs in a Blanket
Vegetable Pot Sticker
Rueben Spring Rolls
Crab Rangoon

TIER TWO
COLD HORS D'OEUVRES
\$160 per 50 Pieces

California Roll with Wasabi and Soy Sauce
Bay Shrimp Canapé
Assorted Pinwheels

Smoked Salmon Rose with Capers
Goat Cheese & Pesto Tartlets
Tenderloin Crostini

HOT HORS D'OEUVRES
\$160 per 50 Pieces

Artichoke Beignet with Boursin Cheese
Chicken Wellington
Beef Wellington
Coconut Shrimp

Spinach and goat Cheese Pizzetta
Mini Crab Cake
Hibachi Beef
Shrimp Roll

Prices and menu items are subject to change. Current sales tax and 22% service charge applies.

Reception Displays



FARMER'S MARKET CRUDITE

Array of Fresh Seasonal Vegetables Served with Buttermilk Ranch Dressing
And Caramelized Onion Dip
\$5.00 per person

ARTISNAL CHEESE DISPLAY

Assorted Domestic and Imported Cheeses Garnished with Fruit and Gourmet Crackers
\$6.00 per person

ANTIPASTO DISPLAY

Prosciutto, Provolone, Soppressata, Salami, Pepperoni, Sweet Coppa, Mozzarella,
Gourmet Olives and Marinated Artichoke Hearts served with Italian Bread
\$9.00 per person

MASHED POTATO EXTRAVAGANZA

Mashed Yukon Gold Potatoes with Garlic served with an array of toppings to include: Sweet
Creamy Butter, Bacon Bits, Sliced Black Olives, Chives, Cheddar Cheese, Sautéed Mushrooms,
Horseradish and Sour Cream served from a Martini Glass
\$11.00 per person

UNDER THE SEA BAR

Displayed on Crushed Ice with Fresh Lemon Wedges, Cocktail and Remoulade Sauce
Clams on the Half Shell \$350.00 per 100 pieces **King Crab Legs \$375.00 per 100 pieces**
Oysters on the Half Shell \$350.00 per 100 pieces **Jumbo Shrimp \$350.00 per 100 pieces**

THE SUSHI BOARD

Assorted Maki and Nigiri served with Ginger, Wasabi and Soy Sauce
\$625.00 per 100 pieces

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Minimum 50 guests and two stations per event.

Chef Action Stations



Served with Appropriate Condiments and Assorted Rolls

ROASTED TURKEY

Served with Cranberry-Pear Chutney
(30 Servings)
\$275.00

HONEY BAKED HAM

Served with Dijon Mustard
(35 Servings)
\$250.00

BEEF STRIP LOIN

Served with Tomato Chutney and Rosemary Demi Glaze
(30 Servings)
\$275.00

BEEF TENDERLOIN

Served with Madeira Sauce
(20 Servings)
\$380.00

PRIME RIB

Served with Au Jus and Whipped Horseradish Sauce
(35 Servings)
\$400.00

PASTA BAR

Penne and Cheese Tortellini prepared to order with Alfredo and Marinara served with Italian Sausage, Grilled Chicken, Bay Shrimp, Diced Asparagus, Sautéed Mushrooms, Caramelized Onions, Tomatoes and Sliced Black Olives
\$14.00 per person

STEAK FLAMBE STATION

Beef Tenderloin Medallions sautéed with Shallots and Mushrooms then flamed with Brandy and a hint of Cream served with Truffle-Mashed Potatoes
\$19.95 per person

SHRIMP SCAMPI STATION

Gulf Shrimp sautéed with Shallots, Butter and Garlic over Linguine Pasta with Parmesan Cheese and Sun Dried Tomato Focaccia Crisps
\$17.50 per person

Chef Fee \$100.00 per 100 guests

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Beverage Packages



HOSTED BEVERAGES

(Upon Consumption)

	Per Drink
Premium Brands	\$5.75
Prestige Brands	\$6.75
Domestic Beer, Wine & Wine Coolers	\$4.00
Imported Beer	\$5.00
Cordials	\$7.00
Champagne	\$5.00
Mineral Waters	\$3.00
Soft Drinks	\$3.00

HOSTED BEVERAGE PACKAGE

	Premium Brands	Prestige Brands
Per Person		
One Hour	\$15.00	\$18.00
Two Hour	\$19.00	\$22.00
Three Hour	\$24.00	\$27.00
Four Hour	\$28.00	\$31.00

CASH BEVERAGE PACKAGE

	Per Drink
Premium Brands	\$6.50
Prestige Brands	\$7.50
Domestic Beer, Wine & Wine Coolers	\$4.50
Imported Beer	\$5.50
Cordials	\$9.00
Champagne	\$6.50
Mineral Waters	\$4.00
Soft Drinks	\$3.00

\$100.00 per Bartender, A \$75.00 Cashier Fee will apply on All Cash Bars.

(Note: 1 Bartender per 100 guaranteed guests)

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Beverage Selections



	PREMIUM BRANDS	PRESTIGE BRANDS
Vodka	Smirnoff	Absolute
Gin	Beefeater	Tanqueray
Scotch	J&B	Dewars
Whiskey	Canadian Club	Crown Royal
Rum	Captain Morgan	Captain Morgan
	Bacardi	Bacardi
Bourbon	Jim Beam	Jack Daniels
	Jack Daniels	Makers Mark
Tequila	Cuervo Gold	1800
Brandy	Christian Brothers	Christian Brothers
Liquors	Peach Schnapps	Peach Schnapps
	Bol's Amaretto	Bol's Amaretto
	Bol's Triple Sec	Bol's Triple Sec

WINES

Select four for bar service

Chardonnay	Barefoot	Mirassou
Pinot Grigio	Barefoot	Mirassou
Sauvignon Blanc	Barefoot	Mirassou
Cabernet/Merlot	Barefoot	Mirassou
Pinot Noir	Redwood Creek	Mirassou
White Zinfandel	Barefoot	Beringer
Riesling		Mirassou

BEER

Premium Beer	Miller Lite	Miller Lite
	Miller Genuine Draft	Miller Genuine Draft
	Budweiser	Budweiser
	Miller Genuine Draft Light 64	Miller Genuine Draft Light 64
Imported Beer	Bud Light	Bud Light
	Corona	Corona
	Heineken	Heineken
	Amstel Light	Amstel Light
Non-Alcoholic	Becks	Becks
	O'Doul's	O'Doul's

Sparkling Water, Bottled Water, Juice and Assorted Soft Drinks

BEVERAGE ALTERNATIVES

One gallon of punch serves 20 cups

Champagne Punch	Per Gallon
Mimosas	\$60.00
Sparkling Non-Alcoholic Fruit Punch	\$60.00
Soda and Juice Bar – 1 hour	\$40.00
(\$1.00 per person for each additional hour and a Bartender is required.)	\$3.00 Per Person

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