

COLD HORS D'OEUVRES (per 100 pieces)

Stuffed Artichoke Leaves
\$175.00

Belgian Endive with
Lobster Salad
\$250.00

Melon and Prosciutto
\$195.00

Pastry Shells with Crab Meat
\$250.00

Chilled Gulf Shrimp with
Red and Remoulade Sauces
\$290.00

Crab Fingers with Red
and Remoulade Sauces
\$350.00

Tea Sandwiches
\$140.00

Asparagus in Prosciutto
\$225.00

Antipasta Skewers
\$250.00

Smoked Salmon on Toast
Points with Condiments
\$180.00

Crostini with Tomato and Basil
\$150.00

Fresh Fruit and Cheese Skewers
\$200.00

Avocado Quarters with
Seafood Salad
\$250.00

Vegetable Sushi and Salmon
and Cream Cheese Sushi
with Wasabi Dipping Sauce
\$250.00

HOT HORS D'OEUVRES (per 100 pieces)

Fried Shrimp with Red and
Tartar Sauces
\$290.00

Egg Rolls with Sweet and Sour
Sauce
\$190.00

Scallops Wrapped in Bacon
\$220.00

Stuffed Fried Jalapenos
\$200.00

Seafood Empanadas
\$260.00

Beef or Chicken Empanadas
\$250.00

Fried Chicken Tenders with
Honey Mustard Sauce
\$250.00

Mushrooms stuffed with
Crab Meat
\$250.00

Mushrooms stuffed with Crawfish
Tails in Tomato Basil Sauce
\$200.00

Mushrooms stuffed with
Spinach and Ham
\$190.00

Bite Size Quiche Lorraine
or Vegetable Quiche
\$190.00

Parmesan Breaded Artichokes
\$240.00

Buffalo Wings with Blue Cheese
\$190.00

Asparagus with Asiago in Phyllo
\$240.00

Raspberry with Brie in Phyllo
\$240.00

Shrimp and Andouille Kebab
\$325.00

Shrimp Dejonge
\$325.00

Fried Zucchini and
Mushroom Hollandaise
\$190.00

Spanakopita
\$220.00

Crab Balls with Red and Tartar
Sauces
\$250.00

Southwestern Egg Rolls with
Cilantro Sauce
\$190.00

DISPLAYS

Garden Fresh Relish Tray
Assorted Raw Vegetables,
Calamata Olives, Green
Olives, Baby Corn and
Grilled Vegetables served
with Onion Dip
Small \$125.00
Medium \$200.00
Large \$300.00

Fresh Seasonal
Fruit Display
served with an Orange
Cream Cheese Dip
Small \$160.00
Medium \$225.00
Large \$325.00

Imported and Domestic
Cheese Display
A Selection of Cheddar,
Stilton, Swiss, Boursin, Brie,
Blue and Gouda served with
Gourmet Crackers and Grapes
Small \$250.00
Medium \$300.00
Large \$400.00

Small Displays serve 25 Guests
Medium Displays serve 50 Guests
Large Displays serve 75 Guests

DISPLAYS

Cold Cut Tray

Sliced Ham, Oven Roasted Turkey Breast, Roast Sirloin Soprassata Salami, Pastrami, Mortadella served with Assorted Breads, Rolls and Condiments (serves 50 guests)

\$400.00

Fresh Seasonal Fruit

with Imported and Domestic Cheeses

Small \$250.00

Medium \$300.00

Large \$400.00

Whole Baked Brie

in Brioche served with Apricot Sauce and Roasted Pine Nuts (serves 25 guests)

\$150.00

Smoked Salmon

served with Chopped Egg, Diced Onion, Capers, Lemon and Horseradish Sauce Toasted Bagels and Toast Points (serves 20 guests)

\$195.00

CAVIAR STATION

(7-oz. Or 10-oz.)
The Finest Beluga Caviar served with Diced Onion, Capers, Chopped Egg, Crème Fraiche, Blinis, Crackers and Crispy Croutons

Market price per ounce

CARVING STATIONS

served with a selection of Petite Rolls and Appropriate Condiments

Roasted Turkey Breast

(serves 50 guests)

\$250.00

Baked Honey Glazed Ham

(serves 50 guests)

\$300.00

Roast Pork Loin

with Rosemary Au Jus (serves 50 guests)

\$300.00

Steamship Round Au Jus

with Horseradish (serves 175 guests)

\$595.00

Prime Rib Au Jus

with Horseradish (serves 50 guests)

\$500.00

Grilled Beef Tenderloin

with Bearnaise Sauce (serves 20 guests)

\$300.00

CHEF STATIONS

Stir Fry

Vegetable **\$6.50 per person**

Chicken **\$6.50 per person**

Beef **\$6.50 per person**

Shrimp **\$9.00 per person**

Pasta

(choice of two pastas and two sauces)

Spaghetti, Linguini, Fettucine,

Penne, Bow Tie, or Cheese

Tortellini

served with Marinara,

Alfredo or Pesto Sauce

\$5.50 per person

Fajitas

with all the Trimmings

Chicken **\$7.00 per person**

Beef **\$8.00 per person**

\$100.00 Chef Fee required for Each Station