

Hors D' Oeuvre Presentations

Our Serving Suggestions:

Cocktail Reception followed by dinner 6-8 pieces per person
Cocktail and Hors D' Oeuvres Reception 12-15 pieces per person
(The time of your reception will also have an influence on the quantity of items needed)

Chilled Displays & Party Dips

Cheese Display

Assorted domestic and imported cheese garnished with seasonal fruit and accompanied by assorted crackers
\$ 3.50 per person

Fresh Vegetable Crudités

A variety of fresh vegetables artfully arranged and accompanied by house-made Boursin cheese ranch and roasted red pepper pistou
\$ 3.00 per person

Fresh Fruit Display

Seasonal fresh fruits and berries accompanied by a yogurt-fruit dip
\$ 3.25 per person

Fresh Salsa and Tortilla Chips

Medium-spicy fresh salsa served with house-fried tortilla chips
\$ 65.00 / serves 50 people

Roasted Garlic-Red Pepper Hummus

Served with toasted pita chips
\$ 75.00 / serves 50 people

Spicy Queso Cheese Dip

Served with house-fried tortilla chips
\$85.00 / serves 50 people

Tomato Bruschetta

Seasonal tomatoes, onions, and basil served with sliced toasted crostini
\$85.00 / serves 50 people

Hot Spinach and Artichoke Dip

Served with toasted pita chips
\$115.00 / serves 50 people

Smoked Salmon Side

Served with diced red onion, hard-boiled egg and capers
\$ 140.00/ serves 35 people

Antipasto Display

Includes olives, marinated artichoke hearts, tomato salad, Artisan cheeses, variety of sausages & salami, fresh mozzarella, and fire-roasted red peppers drizzled with balsamic vinaigrette
\$ 195.00/ serves 50 people

Carving Stations

Tenderloin of Beef

With creamy horseradish and petite rolls
\$ 175.00 / serves 25 (2 oz. portions)

Honey-Glazed Ham

With maple mustard, spicy mustard and petite rolls
\$ 195.00 / serves 125 (2 oz. portions)

Roasted Breast of Turkey

With cranberry relish and petite rolls
\$ 185.00 / serves 100 (2 oz. portions)

Roasted Pork Loin

Jerk-marinated with pineapple-mango chutney and petite rolls
\$ 165.00 / serves 50 (2 oz. portions)

Steamship Round of Beef

With creamy horseradish, sundried cherry grain mustard rémoulade
\$695.00 / serves 250 (2 oz. portions)

Action Stations

(Prices listed are for 4-5 ounces per person; groups over 75 will require an additional attendant at \$35 fee)

Pasta Station

Your choice of two of the following pastas:

Chicken con Broccoli Alfredo with Bowtie Pasta
Cheese Tortellini Primavera with Rosé Sauce
Sausage Mushroom Marinara with Penne Pasta
Carbonarra Fettuccini

\$ 6.95 per person

Stir Fry Station

Your choice of one of the following meat options:

Teriyaki Beef and Sweet & Sour Chicken
Teriyaki Chicken and Sweet & Sour Pork

Served with celery, onion, bok choy, pea pods, peppers, water chestnuts and jasmine rice with ginger soy and sweet sour sauces.

\$ 7.75 per person

Shrimp Scampi Station

Large gulf shrimp sautéed in lemon, white wine, garlic and herb butter and served with capellini pasta and garlic bread

\$ 8.95 per person

Paella Station

A Spanish favorite to include saffron rice, smoked sausages, mussels, shrimp, chicken and smoked ham with regional vegetables and accompaniments, finished with flavored aiolis

\$9.75 per person

Hot Hors D' Oeuvres Selections

(Minimum of 50 pieces per item)

<i>Mini Double Baked Red Potatoes</i>	<i>\$1.25 each</i>
<i>Toasted Ravioli with Marinara Sauce</i>	<i>\$1.25 each</i>
<i>Fried Chicken Tenders with BBQ Sauce</i>	<i>\$1.50 each</i>
<i>Griddled Brie Crostini with Cranberry Walnut Jam</i>	<i>\$1.50 each</i>
<i>Feta Roasted Pine Nut Spanakopita</i>	<i>\$1.50 each</i>
<i>Buffalo Wings with Louisiana Hot Sauce</i>	<i>\$1.50 each</i>
<i>Florentine Stuffed Mushroom Caps</i>	<i>\$1.50 each</i>
<i>Boursin Cheese Puffs</i>	<i>\$1.50 each</i>
<i>Vegetable Spring Rolls with Ginger Soy Sauce</i>	<i>\$1.50 each</i>
<i>Chicken Satay with Peanut Sauce</i>	<i>\$1.75 each</i>
<i>Asian Chicken Pot Stickers with Ginger Soy Sauce</i>	<i>\$1.75 each</i>
<i>Pork and Shrimp Eggrolls with Sweet and Sour Sauce</i>	<i>\$1.75 each</i>
<i>Beef Teriyaki Satay with Sesame Ginger Glaze</i>	<i>\$1.95 each</i>
<i>Coconut Prawns with Ginger Lime Sauce</i>	<i>\$1.95 each</i>
<i>Housemade Meatballs (your choice of Swedish, BBQ, Sweet & Sour)</i>	<i>\$1.95 each</i>
<i>Crab Stuffed Mushroom Caps</i>	<i>\$2.25 each</i>
<i>Prosciutto-Filled Arancini</i>	<i>\$2.25 each</i>
<i>Bacon-Wrapped Camarones with Chipotle Aioli</i>	<i>\$2.25 each</i>
<i>Cedar-Roasted Salmon Bites</i>	<i>\$2.25 each</i>
<i>Scallops Wrapped in Bacon</i>	<i>\$2.50 each</i>
<i>Mini Crab Cakes with Sauce Rouille</i>	<i>\$2.50 each</i>
<i>Miniature Chicken Wellington</i>	<i>\$2.50 each</i>
<i>Miniature Beef Wellington</i>	<i>\$2.75 each</i>
<i>Oysters Rockefeller</i>	<i>\$2.75 each</i>

Cold Hors D' Oeuvres Selections

(Minimum of 50 pieces per item)

<i>Louisiana Crawfish Deviled Eggs</i>	<i>\$1.25 each</i>
<i>Turkey and Cheddar Pinwheels with Cranberry Chutney</i>	<i>\$1.25 each</i>
<i>Corned Beef Reuben Pinwheels</i>	<i>\$1.50 each</i>
<i>Berlin Roast Beef Roulade</i>	<i>\$1.50 each</i>
<i>Dill Shrimp Salad Crostini</i>	<i>\$1.50 each</i>
<i>Cream Cheese Chipotle Strawberry Jam on Water Wafers</i>	<i>\$1.50 each</i>
<i>Finger Sandwiches (tuna, chicken, ham, egg salads)</i>	<i>\$1.75 each</i>
<i>Assorted Sushi Rolls (California, Spicy Tuna, Crab)</i>	<i>\$1.75 each</i>
<i>Tuscan Antipasto Kabobs</i>	<i>\$1.95 each</i>
<i>Chilled Steamed Shrimp (21-25) with Cocktail Sauce</i>	<i>\$1.95 each</i>
<i>Ahi Tuna with Wasabi Aioli, Sriracha Cabbage on Naan Bread</i>	<i>\$2.50 each</i>
<i>Tenderloin of Beef Crostini a la Oscar</i>	<i>\$2.75 each</i>

Dessert Selections

(Minimum of 50 pieces per item)

<i>Assorted Dessert Bars</i>	<i>\$1.50 each</i>
<i>Fresh Oven-Baked Assorted Cookies</i>	<i>\$1.50 each</i>
<i>Bite-size Italian Tiramisu</i>	<i>\$1.75 each</i>
<i>Fruit Tartelettes with Streusel</i>	<i>\$1.75 each</i>
<i>Chocolate Dipped Strawberries</i>	<i>\$1.95 each</i>
<i>Chocolate Espresso Mousse Cups</i>	<i>\$1.95 each</i>
<i>Build Your Own Cheesecake Bar with toppings</i>	<i>\$2.50/person</i>
<i>Chocolate Sauce, Caramel Sauce, Raspberries, Blueberries, Honey Whipped Cream</i>	