

# Cold Hors d'Oeuvres



	<u>per person</u>
<b>1A Cheese Straws</b> - flaky pastry baked with parmesan cheese .....	3.00
<b>1B Iced Crudité</b> - fresh garden vegetables, ranch dipping sauce .....	3.50
<b>1C Fruit and Cheese Picks</b> - crisp melon picked with imported cheese .....	3.50
<b>1D Salami Coronets</b> - boursin cheese filled Italian salami .....	3.50
<b>1E Finger Sandwiches</b> - crustless petite sandwiches with assorted fresh fillings .....	4.25
<b>1F Chips and Dips</b> - potato and tortilla chips with an array of dips .....	3.50
<b>1G Stuffed Celery</b> - herbal cheese filled celery hearts .....	4.25
<b>1H Tortilla Rollups</b> - fresh flour tortillas filled with a mixture of diced vegetables, cream and cheddar cheeses .....	4.25
<b>1I Ham and Turkey Pinwheels</b> - thin sliced ham and turkey filled with dilled cream cheese .....	4.25
<b>1J Prosciutto Roulade</b> - asparagus spears and ripe melon wrapped in Italian parma ham.....	4.50
<b>1K Domestic Cheese Tray</b> - an array of American cheeses garnished with fresh fruit and lavosh cracker bread .....	5.00
<b>1L California Rolls</b> - toasted nori wrapped around seasoned rice, crabmeat and avocado, wasabi and pickled ginger .....	5.25
<b>1M Tuna Rolls</b> - fresh ahi tuna with seasoned rice, wasabi and red ginger .....	5.25
<b>1N Shrimp Salad in Filo</b> - diced shrimp and vegetables mixed with fresh dill and mayonnaise, served in a delicate pastry shell .....	5.25
<b>1O Salmon Mousse</b> - applewood smoked salmon moussed with fresh herbs and cream.....	5.25
<b>1P Brie and Raspberry Pick</b> - imported French brie picked with a fresh raspberry .....	5.50
<b>1Q Beef in Prosciutto</b> - medium rare tenderloin and whole grain mustard wrapped in Italian parma ham .....	5.50
<b>1R Ahi Tuna Canapé</b> - flash seared blackened fillet on toasted crouton, wasabi aioli .....	5.75
<b>1S Paté de foie gras</b> - grade A goose liver garnished with black truffle .....	5.75
<b>1T Salmon Roulade</b> - applewood smoked salmon rolled with freshly dilled cream cheese .....	6.00
<b>1U Crab on Endive</b> - Alaskan snow crab and French cocktail sauce on crisp Belgian endive .....	6.25
<b>1V Beluga Caviar</b> - grade A black pearl sturgeon eggs with sour cream and minced onion .....	6.25
<b>1W Imported Cheese Tray</b> - an array of European cheeses served with fresh fruit and lavosh cracker bread .....	7.25
<b>1X Lobster Medallions</b> - Australian lobster with brandied cocktail sauce on toasted brioche .....	7.25
<b>1AA Iced Shrimp</b> - jumbo gulf shrimp served with lemons and zesty cocktail sauce ( <i>per piece</i> ).....	3.75
<b>1BB Alaskan Crablegs</b> - iced Alaskan king crablegs served with lemons and zesty cocktail sauce ( <i>per pound</i> ) .....	38.50
<b>1CC Smoked Seafood Tray</b> - extra select oysters, New Zealand green lipped mussels, Norwegian salmon and Red Mountain trout, garnished with capers, shaved onion, chopped eggs and sour cream. Toasted brioche, water crackers. ( <i>Serves 25</i> ) .....	140.00
<b>1DD Sushi Tray</b> - assorted sushi rolls garnished with wasabi, pickled ginger and soy sauce ( <i>75 Pieces</i> ) .....	150.00
<b>1EE Smoked Salmon Tray</b> - applewood smoked Norwegian salmon garnished with capers, shaved onion, chopped eggs and sour cream. Toasted brioche, water crackers. ( <i>Serves 25</i> ).....	160.00

## SNACKS PER BASKET

<b>1FF</b> Popcorn .....	4.50
<b>1GG</b> Pretzels .....	4.75
<b>1HH</b> Potato, Tortilla and Fritos Chips .....	4.75
<b>1II</b> Mixed Nuts .....	16.25 per pound



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# Hot Hors d'Oeuvres



	<u>per person</u>
2A <b>Mushrooms Orly</b> - tempura battered button mushrooms, buttermilk ranch dip .....	3.50
2B <b>Swedish Meatballs</b> - bite size oven broiled meatballs, sour cream beef glaze .....	3.50
2C <b>Asian Dumplings</b> - filled with savory chicken and vegetables. Tangy chili sauce .....	3.50
2D <b>Toasted Ravioli</b> - ricotta cheese filled pasta shells, plum tomato marinara .....	3.75
2E <b>Vegetable Eggroll</b> - wonton wrapped seasoned Chinese vegetables. Tangy chili sauce .....	3.75
2F <b>Assorted Quiche</b> - light custard mixed with fresh vegetables baked in miniature flaky pastry .....	3.75
2G <b>Flatbread Pizzas</b> - pepperoni, sausage and vegetarian with melted mozzarella on thin flatbread .....	3.75
2H <b>Potato Skins</b> - russet potato skins filled with grated cheddar cheese, chopped bacon and green onions. .... Served with sour cream .....	3.75
2I <b>Mozzarella Marinara</b> - fried herb breaded skim milk mozzarella cheese .....	4.00
2J <b>Chicken Wings</b> - spicy cayenne pepper sauce. Ranch dip .....	4.00
2K <b>Sante Fe Spring Rolls</b> - chorizo, blackbeans and jack cheese wrapped in crispy wonton skins, cilantro aioli .....	4.00
2L <b>Stuffed Jalapeños</b> - breaded cream cheese filled Jalapeños .....	4.00
2M <b>Roasted Vegetable Quesadillas</b> - assorted roasted vegetables and melted white cheddar cheese wrapped in crispy flour tortillas .....	4.00
2N <b>Chicken Strips</b> - crispy fried chicken tenderloins, chipotle mayonnaise .....	4.25
2O <b>Assorted Rumaki</b> - thick sliced maple cured bacon wrapped chicken livers, water chestnuts, green olives and pineapple chunks .....	4.25
2P <b>Grilled Chicken Quesadillas</b> - grilled chicken with melted cheddar cheese wrapped in crispy flour tortillas .....	4.25
2Q <b>Vegetable Tortilla Trumpets</b> - cheddar cheese blended with chilis and onions rolled in a tortilla coronet .....	4.25
2R <b>Chicken Tortilla Trumpets</b> - grilled chicken blended with cheddar cheese, chilis and onions rolled in a tortilla coronet .....	4.25
2S <b>Beef Satay</b> - bamboo skewered marinated beef tips, oyster sauce .....	4.50
2T <b>Chicken Satay</b> - bamboo skewered marinated chicken. Thai style peanut sauce .....	4.50
2U <b>Spanikopitas</b> - fresh leaf spinach and feta cheese folded into delicate filo pastry .....	4.50
2V <b>Fried Calamari</b> - panko breaded tender rings, cocktail sauce .....	4.50
2W <b>Fiesta Filo Tartlets</b> - pablano peppered feta cheese baked in Filo pastry .....	4.50
2X <b>Mushroom Caps</b> - white wine poached button mushrooms filled with a mixture of seasoned breadcrumbs, chopped pecans and parmesan cheese .....	4.75
2Y <b>Chicken Taquitos</b> - shredded breast meat with cheddar cheese rolled in a crispy blue corn tortilla, chipotle aioli .....	5.50
2Z <b>Grilled Scallops</b> - fresh Nova Scotia selects, dill aioli .....	5.50
2AA <b>Crab Taquitos</b> - crispy corn tortillas filled with snow crab, peppers and onions. Cajun remoulade .....	5.50
2BB <b>Fried Shrimp</b> - panko breaded jumbo shrimp, cocktail sauce .....	5.75
2CC <b>Baked Brie and Raspberry</b> - French brie cheese and raspberries baked in brick dough pastry .....	5.75
2DD <b>Creole Crabcakes</b> - spicy remoulade dipping sauce .....	5.75
2EE <b>Tortilla Shrimp</b> - gulf shrimp crisped in a colorful corn tortilla crust .....	6.25
2FF <b>Dragon Shrimp</b> - Thai marinated gulf shrimp wrapped with a crispy wonton skin .....	6.25
2GG <b>Coconut Lobster Skewer</b> - Maine lobster tail, crispy coconut crust .....	6.50

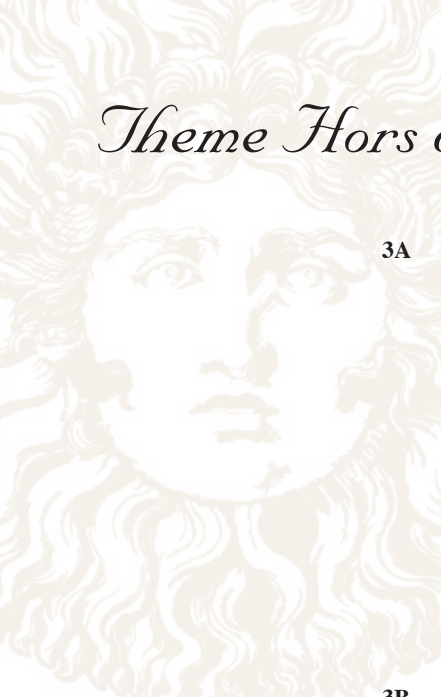


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# Theme Hors d'Oeuvres



	<u>per person</u>
<b>3A Southwestern</b> .....	\$12.50
<ul style="list-style-type: none"> <li>• Make your own tacos - seasoned ground beef, lettuce, tomatoes, cheddar cheese, guacamole and salsa.</li> <li>• Quesadillas - fresh flour tortillas with melted cheddar cheese.</li> <li>• Blackbean Empanadas - blackbeans, onions and Monterey Jack cheese baked in flaky pastry.</li> <li>• Chicken Taquitos - shredded breast meat with cheddar cheese rolled in a crispy blue corn tortilla chipotle aioli.</li> </ul>	
<b><u>With Attended Fajita Station</u></b>	
<ul style="list-style-type: none"> <li>• Selection of chicken, beef, or shrimp marinated in Mexican herbs and spices then grilled with colorful peppers and sweet onions. Accompanied by flour tortillas, cheddar cheese, guacamole, sour cream and homemade salsa.</li> </ul>	
<b>3AA One Selection</b> .....	\$20.50
<b>3AB Two Selections</b> .....	\$22.50
<b>3AC Three Selections</b> .....	\$24.50
<b>3B Italian</b> .....	\$12.50
<ul style="list-style-type: none"> <li>• Stromboli - sliced Italian meats, cheeses, peppers and mushrooms baked in light focaccia bread.</li> <li>• Mozzarella Marinara - fried herb breaded skim milk mozzarella cheese.</li> <li>• Italian Meatballs - bite sized meatballs with sautéed peppers, onions and tomatoes served with crusty breads.</li> <li>• Antipasto Tray - marinated vegetables, cured Italian meats and Reggiano parmesan cheese.</li> </ul>	
<b><u>With Attended Pasta Station</u></b> .....	\$20.50
Spinach tortellini and rainbow rotelli cooked to order with grilled chicken, shrimp, mushrooms and roasted peppers. With plum tomato marinara and three cheese Alfredo sauces. Parmesan cheese, garlic breadsticks.	
<b>3C Western</b> .....	\$12.50
<ul style="list-style-type: none"> <li>• Chicken Wings - spicy cayenne pepper sauce. Ranch dip.</li> <li>• Potato Skins - russet potato skins filled with grated cheddar cheese, chopped bacon and green onions. Served with sour cream.</li> <li>• Corn Puffs - crisp fritters sweetened with honey and whole kernel corn.</li> <li>• Tortilla Rollups - fresh flour tortillas filled with a mixture of diced vegetables, cream and cheddar cheeses.</li> </ul>	
<b><u>With Attended Carving Station</u></b>	
<ul style="list-style-type: none"> <li>• Selection of Roast Turkey Breast, Honey Glazed Ham, Herb Roasted Porkloin, or Medium Rare Beef Sirloin.</li> </ul>	
<b>3CA One Selection</b> .....	\$22.50
<b>3CB Two Selections</b> .....	\$24.50
<b>3CC Three Selections</b> .....	\$26.50
<b>3CD Four Selections</b> .....	\$28.50
<b>3CE Black Angus Beef Tenderloin</b> .....	225.00 per piece (Serves Approx 18)
<i>Above selections are served with their appropriate condiments and freshly baked silver dollar rolls.</i>	
<b>3D Polynesian</b> .....	\$13.00
<ul style="list-style-type: none"> <li>• Teriyaki Chicken - crispy wings in a light chili teriyaki sauce.</li> <li>• Beef Satay - bamboo skewered marinated beef tips. Oyster sauce.</li> <li>• Vegetable Eggroll - wonton wrapped seasoned Chinese vegetables. Hot mustard and sweet &amp; sour.</li> <li>• Fruit Kabobs - seasonal fresh fruit with ripened berries.</li> </ul>	
<b><u>With Attended Wok Station</u></b>	
Selection of Chicken, Beef, Shrimp, or Scallops with Chinese Vegetables stirfried in a Black Bean Garlic Sauce. Served with Steamed Rice and Udon Noodles.	
<b>3DA One Selection</b> .....	\$20.50
<b>3DB Two Selections</b> .....	\$22.50
<b>3DC Three Selections</b> .....	\$24.50
<b>3DD Four Selections</b> .....	\$26.50
<b>3DE <u>With Attended Sushi Station - 72 hours Advance Notice</u></b>	
Assorted Sushi made to order served with red ginger, Japanese horseradish and soy sauce .....	12.50 per person
Sushi set-up fee (Maximum each station 200 People) .....	\$170.00 per station



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