

## HORS d'OEUVRES

### STANDARD COLD HORS d'OEUVRES

2.25 per piece

APRICOT, GOAT CHEESE & WALNUT  
*In a Phyllo Cup.*

SMOKED SALMON MOUSSE  
*In Cucumber Cup.*

DUCK LIVER PATÉ  
*with Cumberland Sauce.*

HERB CHEESE PROFITEROLE

CHICKEN SALAD FRUIT TARTLETTE

TRUFFLED DEVEILED EGG

GRILLED CHICKEN VEGETABLE TARTLETTE

JARLSBERG CHEESE CANAPÉ  
*with Sun-Dried Cherry.*

CRAB SALAD CANAPÉ

FRUIT KABOB  
*with Strawberry Yogurt Dipping Sauce.*

ANTIPASTO SALAD  
*In Phyllo Cup.*

ASSORTED BRUSCHETTA

ROAST SIRLOIN WRAPPED ASPARAGUS

CHERRY TOMATO  
*Stuffed with Tuna Niçoise.*

### STANDARD HOT HORS d'OEUVRES

2.25 per piece

VEGETABLE SPRING ROLL  
*with Sweet and Sour Sauce.*

COCONUT CRUSTED CHICKEN  
*with Sweet and Sour Sauce.*

SWEDISH MEATBALL

FENNEL SAUSAGE in PUFF PASTRY  
*with Hot Mustard.*

SPINACH SPANAKOPITA  
*with Saffron Aioli.*

ASSORTED MINI QUICHE  
*with Red Pepper Mayonnaise.*

SHRIMP SPRING ROLL  
*with Red Plum Dipping Sauce.*

SMOKED CHICKEN QUESADILLA  
*with Salsa and Sour Cream.*

BUFFALO CHICKEN WINGS  
*with Hot Sauce.*

GINGER CHICKEN SATÉ  
*with Thai Peanut Sauce.*

GRILLED REUBEN SANDWICH  
*On Rye with Russian Sauce.*

BACON WRAPPED WATER CHESTNUTS  
*with Maple Glaze (Two Per Order).*

DEEP FRIED RAVIOLI  
*with Marinara Sauce.*

VEGETABLE CURRY SAMOSA  
*with Mango Chutney.*

ROAST BEET PHYLLO STAR

BEER BATTERED SHRIMP  
*with Cocktail Sauce.*

## HORS d'OEUVRES

### DELUXE COLD HORS d'OEUVRES

2.75 per piece

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|--|---|
| ROAST BEEF TENDERLOIN JARDINIÈRE<br><i>with Horseradish Cream.</i> | MAINE LOBSTER TARTLETTE<br><i>with Tomato Basil Relish.</i>       |
| GRILLED CHICKEN, CILANTRO &<br>AVOCADO TARTLETTE                   | GRILLED AHI TUNA<br><i>Pineapple Mango Salsa.</i>                 |
| GOAT CHEESE, ARTICHOKE & ROASTED PEPPER<br><i>In Phyllo Cup.</i>   | POACHED ATLANTIC SALMON<br><i>with Asparagus and Herb Cheese.</i> |
| SHRIMP DIJONNAISE CANAPÉ<br><i>with Julienne Vegetables.</i>       | SMOKED SALMON with CAVIAR<br><i>On Toast Round.</i>               |
| PASTRAMI SMOKED SALMON<br><i>with Caper, Red Onion and Dill.</i>   |   |

### DELUXE HOT HORS d'OEUVRES

2.75 per piece

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|---|---|
| BEEF TENDERLOIN TERIYAKI BROCHETTE<br><i>with Bell Peppers.</i>       | PORTABELLO MUSHROOM PURSE<br><i>with Garlic Chive Crème Fraîche.</i>      |
| COCONUT CRUSTED SHRIMP<br><i>with Red Plum Dipping Sauce.</i>         | PETITE BEEF WELLINGTON<br><i>with Rosemary Demi-Glace.</i>                |
| MARYLAND CRAB CAKE<br><i>with Nantua Sauce.</i>                       | MARYLAND CRAB STUFFED MUSHROOM CAP<br><i>with Béarnaise Sauce.</i>        |
| BAKED OYSTERS ROCKEFELLER<br><i>Topped with Gruyere Cheese.</i>       | BLACKENED CHICKEN SKEWER<br><i>with Creole Remoulade Sauce.</i>           |
| ARTICHOKE & GOAT CHEESE<br><i>Wrapped in Phyllo.</i>                  | BACON WRAPPED SHRIMP<br><i>with Sesame Ginger Glaze.</i>                  |
| RASPBERRY and BRIE en CROUTE  | HONG KONG SHRIMP ROLL<br><i>with Red Plum Dipping Sauce.</i>              |
| PEKING DUCK EGG ROLL<br><i>with Sweet and Sour Sauce.</i>             | BREADED ARTICHOKE HEARTS with BOURSIN<br><i>with Ranch Dipping Sauce.</i> |
| COCONUT CRUSTED LOBSTER TAIL 3.50<br><i>with Mango Dipping Sauce.</i> |   |

ASSORTED CHEESES and CRACKERS with FRESH FRUIT (per person) 5.25

SEASONAL VEGETABLE CRUDITÉ with MUSTARD DILL DIP and RANCH DIP (per person) 3.75

CHILLED FRESH GULF SHRIMP PLATTER with COCKTAIL SAUCE (per piece) 2.75

ASSORTED TEA SANDWICHES (per person) 6.50

SMOKED SCOTTISH SALMON with APPROPRIATE CONDIMENTS 109.25

POACHED ATLANTIC SALMON with APPROPRIATE CONDIMENTS 86.25

ASSORTED PATÉS and TERRINES with APPROPRIATE CONDIMENTS (per person) 6.50

FRESH FRUIT PLATTER (per person) 5.75

BAKED BRIE en CROUTE with WARM APPLE COMPOTE 86.25

## STATIONS

### STATIONS

*Price Includes Rolls, Butter and Beverage.  
(Desserts are priced separately)*

#### ASIAN STATION

*Fried Spring Rolls with Sweet & Sour Sauce, Steamed Potstickers, Tempura Vegetables with Dipping Sauce and Sushi with Wasabi and Ginger (Two of Each Per Person).*

**17.25 per person**

#### *PRICES BASED ON ONE (1) HOUR OF FOODSERVICE*

#### PASTA STATION

*Choice of Two Pastas and Two Sauces with a Fine Selection of Accompaniments Including Grilled Chicken, Julienne Vegetables, Roasted Garlic, Artichokes, Italian Sausage, Bell Peppers, Onions and Sautéed Mushrooms.*

**12.75 per person**

#### SALAD STATION

- Caesar Salad
- Baby Greens, Dried Cherries, Toasted Walnuts and Gorgonzola with Raspberry Vinaigrette
- Baby Greens, Apple, Bartlett Pear, Toasted Pecans with Lemon Poppyseed Dressing

**7.25 per person**

#### RAW BAR

*An Array of Fresh Shucked Oysters, Crab Claws, Gulf Shrimp and Steamed Mussels, Displayed over Crushed Ice, complete with Sauces and Condiments.*

**Market Price**

*(Optional Sushi Bar Set-Up also Available)*

#### CARVING STATION

*priced per person*

- Beef Tenderloin 21.50
- Beef Tenderloin and Turkey 18.50
- Smoked Turkey or Roast Turkey 10.50
  - Roast Strip Loin 17.25
  - Hickory Smoked Ham 10.50
  - Roast Prime Rib 16.25

*All Carving Stations Include a Fine Selection of Rolls and Bread, Condiments and Relishes and a Platter of Accompaniments such as Tomatoes, Lettuce, Onions and Pickles.*