

Hors d' Oeuvres

BUTLER-STYLE PASSED APPETIZERS

SEAFOOD & SHELLFISH - HOT

Bacon Wrapped Sea Scallops
Mini Maryland Crab Cake with Spicy Remoulade
Coconut Shrimp Skewer with Mango Sauce
Lobster Bisque Shooter with Tarragon Oil
Crab Wonton with Ponzu Sauce

SEAFOOD & SHELLFISH - COLD

Beet Cured Salmon & Green Goddess Sauce on Pumpernickel
Chilled Mango Crab Salad & Pickled Red Onion on Lavash Crisp
Ahi Tuna Tartare on Rice Puff Cracker
Chilled Lobster Salad in Phyllo Tart
Scallop Ceviche Spoon with Crushed Pistachios

VEGETARIAN - HOT

Saffron Arancini with Pesto Sauce
Phyllo Wrapped Asparagus with Bearnaise Aioli
Quinoa, Spinach & Sun Dried Tomato Stuffed Mushrooms
Pee Wee Baked Potatoes with Cashew "Sour Cream" & Chives
Mascarpone Polenta Cake with Olive Tapenade
Bouche with Cremini Mushrooms & Fontina Cheese

VEGETARIAN - COLD

"Brie-L-T" on Toasted Bread
Watermelon Cubes with Whipped Goat Cheese & Black Lava Salt
Roasted Garlic & Basil Pinwheels with Red Pepper Relish
Caprese Skewer with Balsamic Reduction
Poached Pear & Gorgonzola Croustade with Thyme-Infused Honey
Goat Cheese Mousse Croustade with Red Pepper Marmalade

MEAT - HOT

Coconut Chicken Skewer with Mango Sauce
Filet Au Poivre Skewer with Mushrooms & Bearnaise Aioli
Braised Short Rib Nacho with Queso Fresco
Chicken Milanese Skewer with Balsamic Reduction
Assorted Sliders - see slider station options

MEAT - COLD

Smoked Duck Profiteroles with Ice Wine Gelee
Lamb Carpaccio with Red Pepper Hummus on Almond Cracker
Curried Chicken Salad on Lavash Crisp
Seared Strip Loin & Horseradish Cream on Caraway Cracker
Beef Carpaccio Roll with Arugula, Parmesan & Truffle Oil

1 hour and 4 selections // **\$13.75 per person**

1 hour and 5 selections // **\$15.00 per person**

2 hours and 5 selections // **\$19.00 per person**

Displays & Stations

CRUDITE & DIPS

Chef's selection of crudite to include
Carrots, Celery, Yellow Squash, Zucchini, Bell Peppers,
& Cherry Tomatoes with your choice of two dips

\$4.95 per person

CHEESE & GOURMET CRACKERS

Domestic and Imported Cheeses accompanied with
Dried Fruit, Spiced Nuts & Gourmet Crackers

\$6.50 per person

FRESH FRUIT

Chef's selection of fruit to include
Cantaloupe, Honeydew, Pineapple, Watermelon,
Assorted Berries & Seedless Grapes

\$5.50 per person

ANTIPASTO

Cured Meats, Imported Cheeses, Three Bean Salad,
Marinated Mushrooms, Red Pepper Marmalade,
Marcona Almonds, Grilled Ciabatta Bread & Focaccia Bread

\$15.95 per person

MEDITERRANEAN

Grilled Seasonal Vegetables, Cucumber, Feta & Chickpea
Salad, Fresh Mozzarella Cheese, Roasted Red Pepper
Hummus, Artichoke Salad, Marinated Olives, Fresh &
Toasted Pita Points, Flatbread & Breadsticks

\$15.95 per person

SALSAS

Pico de Gallo, Black Bean & Corn, Guacamole, Romesco,
Pineapple Mango, Charred Salsa Verde (choice of 3)
accompanied with Tortilla Chips

\$7.50 per person

SEAFOOD

Calamari Salad
King Crab Legs
Assorted Sushi & Sashimi
Mussel Salad
Shrimp Cocktail
Fresh East Coast Oysters
Tuna Poke
Split Cold Water Lobster Tails
Scallop Ceviche

MP per person

FLATBREAD PIZZA

Margherita, BBQ Chicken, Pepperoni, White Pizza,
Hawaiian, Grilled Vegetable, Mushroom,
Braised Short Rib

\$12.00 per person (choice of 3 selections)

ASIAN

Crunchy Ramen Noodle Salad,
Crab Wontons with Ponzu,
Vegetarian Spring Rolls, Kimchee Salad,
Vegetable Fried Rice, Edamame,
Toriyaki Chicken Skewers

\$14.00 per person (choice of 3 selections)

BUFFALO

Beef on Weck Sliders, Buffalo Chicken Wing Sliders,
Chicken Wings, "Bison" Chip Dip, Beer-Cheese Dip,
Pierogies with Kielbasa and Peppers & Onions

\$12.50 per person (choice of 3 selections)

SLIDERS

Cheeseburgers, Pulled Pork, Buffalo Chicken,
Grilled Portobello, Fried Chicken, Philly Cheesesteak

\$14.00 per person (choice of 2)

Optional Upgrade of Parmesan Truffle Potato Chips

\$3.00 per person

Displays & Stations

CONTINUED

CARVING*

Grilled Beef Tenderloin // **\$19.75 per person**
Roasted Manhattan Strip Loin // **\$18.50 per person**
Slow Roasted Top Round // **\$15.00 per person**
Grilled Flank Steak // **\$17.00 per person**

Slow Roasted Turkey Breast // **\$12.00 per person**

Honey Glazed Country Ham or Roasted Pork Loin // **\$14.95 per person**

Roasted Leg of Lamb or Rack of Lamb // **\$16.50 per person**

Sauce Options: Horseradish Cream Sauce,
Bearnaise Aioli, Chimichurri, Romesco, Cranberry Aioli,
Whole Grain Mustard, Red Wine & Pear Sauce,
Espresso BBQ, Pineapple Mango Salsa, Tzatziki,
Cilantro Mint Aioli

Roll Options: Mini Kimmelweck, Kaiser or Brioche Rolls

***PLEASE NOTE THERE IS A \$125.00
CHEF CARVING FEE FOR THIS STATION**

PASTA

Rigatoni Bolognese
Cheese Tortellini with Marinara or Pesto Sauce
Baked White Cheddar & Smoked Gouda Mac-n-Cheese
Shrimp Scampi with Linquni
Penne with Vodka Cream Sauce
Cavatelli with Mushrooms, Spinach & Truffle Cream Sauce
Farfalle Arrabiatta with Hot Peppers & Pomodoro Sauce
Seasonal Pasta Primavera
\$9.50 per person (choice of 1 selection)
\$12.50 per person (2 selections)

**ACCOMPAINED WITH GARLIC BREADSTICKS
& GRATED PARMESAN CHEESE**

PETITE PASTRIES

Cranberry White Chocolate Blondies
Mixed Berry Shortbread Bars
Cinnamon Shortbread Sandwich Cookies
Lemon Bars
Brownie Bites
Iced Pumpkin Cookies
Hello Dolly Bars
Toffee Blondies
Apple Cinnamon Coffee Cake Bites
Raspberry Crumble Bars
Chocolate Crinkle Cookies
Mini Cupcakes
Flourless Chocolate Cake Bites
Coconut Cream Puffs
Pecan Bars
Ginger & Vanilla Cutout Cookies
Peppermint Shortbread Bark
Assorted Mousse Cups
Assorted Cheesecake Bites
Assorted Tarts
Assorted Cookies

\$9.00 per person (4 selections)