

Hors d'Oeuvres

*The Following are based upon the number of people served.
Small serves 25, Medium serves 50 & Large serves 75*

Gourmet Cheese Board

An arrangement of five Cheeses to include Smoked Gouda, Sharp Vermont Cheddar, Spicy Pepper Jack, Italian Gorgonzola and Dill Havarti. Served with Fresh Grapes, Berries, Sliced French Bread and Gourmet Crackers

Medium \$175.00 Large \$225.00

Assorted Cheese Tray

A variety of Domestic Cheeses, garnished and served with Gourmet Crackers

Small \$75.00* Medium \$105.00* Large \$170.00*

****Upgrade to the Imported Cheese Tray served with French Bread and Gourmet Crackers, Garnished with Fresh Fruit for an additional \$35.00***

Fresh Vegetable Cruudités

A variety of Fresh Seasonal Vegetables served with a Zesty Dip

Small \$55.00 Medium \$85.00 Large \$130.00

Fresh Fruit Tray

A variety of Seasonal Fresh Fruit

Small \$75.00 Medium \$145.00 Large \$200.00

Baked Brie

Baked Brie in a Pastry Puff with Fruit

Medium \$90.00 Serves 50

Spinach and Artichoke Bowl

Baked Spinach and Artichoke Dip in a Bread Bowl served with Fresh Sliced French Bread

Medium \$80.00 Serves 50

Warm Crab Fondue

Fresh Maine Crab in a richly seasoned warm Cream Cheese Fondue with a touch of Horseradish and a splash of Sambucca! Served with Toasted Bread for dipping

Medium \$125.00 Serves 50

All prices are subject to change without notice. All prices are subject to 7% sales tax and 19% service charge.

Hors d' Oeuvres

Butlered & Stationed A La Carte

The following are priced at fifty pieces per order

Jumbo Shrimp Cocktail \$120.00	Chicken Fingers (Traditional or Buffalo Style) \$65.00
Seafood Stuffed Mushroom Caps \$65.00	Mini Pizza in Quiche Style \$70.00
Spinach & Feta Stuffed Mushroom Caps \$65.00	Antipasto Skewers \$105.00
Vegetarian Mushroom Caps \$65.00	Coconut Shrimp Skewers \$95.00
Assortment of Mini Quiches \$75.00	Deviled Eggs \$50.00
Sweet & Sour Meatballs \$85.00	Fresh Fruit Kabobs \$55.00
Italian Styled Meatballs \$85.00	Melon wrapped in Prosciutto \$85.00
Smoked Sausages with Honey Mustard	Bruschetta (variety) \$70.00
Dipping Sauce \$65.00	Spanikopita \$90.00
Teriyaki Beef Skewers \$95.00	Assorted Finger Sandwiches \$80.00
Chicken Drumsticks (Traditional or Buffalo Style) \$70.00	Assorted Crostini's \$100.00
Chicken Skewers (Satay or Teriyaki) \$95.00	Bacon Wrapped Scallops \$115.00
Breaded Cheese Ravioli \$65.00	Lobster Newberg in Pastry Puff \$110.00
Mozzarella Sticks \$75.00	Smoked Salmon \$90.00

Italian Pasta Station

~Fee of \$30.00 for chef~

Three Pastas (Spinach & Roasted Garlic Ravioli, Penne, and Beef Ravioli) tossed to order by our Chef with three choices of sauce (Marinara, Alfredo and Pesto Cream Sauce).

Medium \$145.00 Large \$220.00

Serves 50 Serves 75

Carving Stations

~Fee of \$30.00 per station~

All stations served with Fresh Rolls

Roast Breast of Turkey served with Cranberry sauce. Serves 45-50 people.	\$185.00
Roast Loin of Pork served with Apple Sauce and Seasoned Mustard. Serves 45-50 people.	\$150.00
Tenderloin of Beef served with Hunter's Sauce. Serves 15-20 people.	\$225.00
Prime Rib of Beef served with Au Jus and Horseradish Cream Sauce. Serves 30-35 people.	\$185.00
Baked Virginia Ham served with your choice of Pineapple Chutney or Seasoned Mustard.	
Serves 45-50 people.	\$150.00

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Hors d'Oeuvres Cocktail Receptions

Minimum of 50 people. The following are priced per person.

The Festive Reception

Items with asterisk (*) will be based upon servings for 50.

All other items will be 1 piece per person

Limited items will be butlered

Beef Teriyaki Skewers, Baked Brie*, Sweet & Sour Chicken, Assorted Bruschetta,
Shrimp Cocktail, Smoked Sausages, Italian Meatballs, Scallops Wrapped in Bacon,
Vegetable Crudités*, Vegetarian Stuffed Mushrooms, Cheese Montage*,
Mini Assorted Quiche, Spring Rolls with Duck Sauce
\$17.50 per person

Southwestern Reception

Chicken or Vegetable Quesadillas, Taco Bar,
Seven Layered Dip, Salsa and Chips
\$7.99 per person

The Snack Reception

Potato Chips & Dip, Salted Pretzels, Snack Mix,
Mixed Nuts, Nacho Chips & Salsa
\$7.99 per person

Antipasto Platter

Consists of two platters including the following

Vegetable Platter:

Grilled Eggplant and Onions,
Marinated Zucchini and Summer Squash,
Roasted Red Peppers, Broccoli Rabe with
Caramelized Shallot Vinaigrette,
Grilled Portabella Mushrooms, Sliced Roma
Tomatoes, Fresh Mozzarella Cheese and Julienne
of Basil, Assorted Marinated Olives,
Grilled Scallions and Roasted Garlic Cloves

Meat & Cheese Platter:

Sliced Hot Capicola Ham, Sliced Genoa Salami,
Prosciutto Ham, Provolone Cheese,
Orange Fennel Marinated Mozzarella Cheese,
Crumbled Gorgonzola Cheese,
Marinated Mushrooms, Roasted Red Peppers,
Marinated Artichoke Hearts, Assorted Marinated
Olives, Fresh Julienne of Basil

Both Platters finished with a Balsamic Vinegar Reduction Drizzle

Medium \$250.00
Serves 50

Large \$350.00
Serves 75

Add to your Antipasto Platter with any of the following items:

Speak with your Sales Representative for pricing

Shrimp Diavolo, Scallops Seviche, Calamari
Carpachio, Marinated Mussels, Italian Sausages
Walnut Chicken, Lobster Mousse, Seafood Terrine

Chicken Liver Pate, Fried Fresh Haddock (cold)
Chicken Galantines, Salmon Mousse, Black Pastrami
Mortadella, Grilled Fresh Fennel, Tuscan Mussels

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