

**Stationary Appetizer Buffets**

Prawns with Horseradish and Asian Dipping Sauce

\$240 (25 persons)(100 pieces)

Smoked Salmon Display with

Traditional Capers, Lemons, Egg and Fresh Dill

\$75 (15-20 persons)

Marinated and Roasted Seasonal Vegetables

*Grilled Peppers, Olives, Roasted Rosemary Potatoes, Baby Carrots, Summer Beets, Ect.*

\$55 (25-30 persons)

Local and Imported Cheese Display (Chef Choice)

\$65 (20-30 persons)

Fresh Seasonal Fruit Platter

\$45 (15- 25 persons)

**Mediterranean Anti-pasta display**

Italian Meats, Fresh Mozzarella, Olives, Sweet Peppers and Baguette

\$75 (25-35 persons)

**HORS D' OEUVRES (PASSED)**

**PASSING FOR 45- 75 MINUTES**

Choice of Two	\$4.00 - \$5.00 per person
Choice of Three	\$5:00 - \$7.00 per person
Choice of Four	\$7:00 - \$9.00 per person

**Beef**

Beef Grilled Rare with Horseradish Cream, Caramelized Onion on Thick Potato Chips

Grilled Beef with Red Sauce on Gorditos

Beef Carpaccio and Shaved Pecorino Cheese Canapé

Steak Au Poivre on Crostini

### **Chicken**

Chicken Wrapped Proscuitto, Skewered with Tarragon Aioli  
Rosemary Chicken Skewers with Sweet Pepper Dipping Sauce  
Spicy Chicken Salad in Lettuce Cup  
Grilled Chicken and Peppers with Jack Cheese Quesadillas

### **Pork**

Pork Tenderloin with Spicy Chutney on Crostini Toasts  
Ham and Gruyere Grilled Tea Sandwich

### **Seafood**

Skewered Grilled Shrimp Basted with Fresh Herb Butter  
Poached Shrimp with Fresh Dill and Lemon Aioli and Fresh Cucumber Slices  
Lime Marinated Shrimp, Avocado Dip, Crisp Flour Tortilla Chip  
Scallops Seared and served with Passion Fruit Aioli  
Ahi Tuna Grilled Rare with Wasabi Crème' and Crisp Wonton  
Smoked Salmon, Sweet Mustard, Fresh Chives and Buttered Toast Points  
Skewered Salmon with Fennel and Pistachios with Citrus Dipping Sauce  
Fresh Crab Salad Lemon Zest Tea Sandwich (Seasonal)  
Classic Crab Cakes Chili Lime Aioli  
Scallop and Fish Ceviche in Butter Lettuce Cup

### **Vegetarian**

Roasted Mushroom Caps filled with Fresh Goat Cheese and Herbs  
Italian Sandwiches of Mozzarella, Black Olive, Tomato and Fresh Basil  
Belgium Endive with Local Farm Blue Cheese Candied Walnuts  
Asparagus Tips with Garlic Aioli (Seasonal)  
Tapenade and Goat Cheese Canapés  
Wild Mushroom and Brie on Crostini  
Seasonal Fruit filled with Marscapone and topped with Cashews

**Other: Ask About Caviar, Foie Gras, Sushi, Dim Sum and other Specialties**