

Hors d'œuvres Menu



Cold (Priced per 100 Pieces)

<i>Iced Gulf Shrimp</i>	\$280.00	<i>Cucumber with Herb Cheese</i>	\$135.00
<i>Oysters on the Half Shell</i>	\$195.00	<i>Stuffed Cherry Tomatoes</i>	
<i>Iced Cherrystone Clams</i>	\$195.00	<i>with Crabmeat</i>	\$160.00
<i>Deviled Eggs</i>	\$ 90.00	<i>Assorted Finger Sandwiches</i>	\$225.00
<i>Smoked Salmon and Asparagus</i>	\$160.00	<i>Sliced Fresh Fruit Display</i>	\$3.25 pp
<i>Cheese Stuffed Celery</i>	\$140.00	<i>Cheese and Fruit Display</i>	\$3.95 pp
<i>Crudite & Dip</i>	\$ 2.25pp	<i>Bruschetta Display</i>	\$4.75 pp



Hot (Priced per 100 Pieces)

<i>Egg Rolls with Duck Sauce</i>	\$160.00	<i>Tempura Chicken Strips</i>	\$175.00
<i>Seafood Stuffed Mushrooms</i>	\$150.00	<i>Scallops Wrapped in Bacon</i>	\$220.00
<i>Swedish Meatballs</i>	\$150.00	<i>Shrimp Scampi</i>	\$220.00
<i>Mini Calzones</i>	\$150.00	<i>Cocktail Franks in Puff Pastry</i>	\$150.00
<i>Assorted Mini Quiches</i>	\$150.00	<i>Mini Beef Wellingtons</i>	\$210.00
<i>Mini Chicken Saltimboca</i>	\$210.00	<i>Brie with Almonds and Pears</i>	
<i>Shiitake Mushrooms in Filo</i>	\$210.00	<i>in Filo Flower</i>	\$200.00
<i>Baby New Zealand Lamb Chops</i>	\$325.00		



Carving Stations

\$75.00 Attendant Fee per Carving Station

<i>Tenderloin Of Beef</i>	
<i>Served with Sauce Bearnaise, Dijon Mustard and Miniature Rolls</i>	\$10.95 pp
 <i>Roast Turkey</i>	
<i>Served with Cranberry Sauce, Herb Mayonnaise and Miniature Rolls</i>	\$6.00 pp
 <i>Steamship Round of Beef</i>	
<i>Served with Horseradish, Condiments and Miniature Rolls</i>	\$475.00 (Serves 125 ppl)
 <i>Baked Virginia Ham</i>	
<i>Served with Honey Mustard and Miniature Rolls</i>	\$4.95 pp
 <i>Roast Sirloin of Beef</i>	
<i>Served with Dijon Mustard and Miniature Rolls</i>	\$7.50 pp



All of the above are Subject to an Appropriate Overhead Charge and Applicable Sales Tax

Additional Enhancements

(50 person minimum)



Pasta Station

\$75.00 Attendant Fee per Pasta Station

First Hour \$8.95 per person Any Additional Hour \$4.95 per person

Bruschetta Table

\$4.75 per person

An array of Grilled Breads, Focaccia and Toasted Pita Chips accompanied by various toppings to include; Plum Tomato Basil, Eggplant Caponata and Country Olive Tapenade

Antipasto Station

\$7.95 per person

An array of sliced Meats and Cheeses accompanied by Olives, Hard-Boiled Eggs, Peppers and Tuna.

Served with fresh greens.

Viennese Dessert Table

\$15.95 per person

Variety of French Pastries, Chocolate Covered Strawberries, Fresh Berries and Sliced Fruit, Tortes, Petit Fours and Freshly Brewed Coffees and Assorted Teas

Deluxe Coffee Station

Freshly Brewed Gourmet Coffees, Assorted Herbal Teas, Orange and Lemon Zests, Chocolate

Shavings, Whipped Cream, Cinnamon Sticks and Rock Candy Sugar Sticks \$3.95 per person



Our Chef Will Be Pleased to Accommodate Special Menu Requests

All of the above are Subject to an Appropriate Overhead Charge and Applicable Sales Tax.

Beverage Options:

Beverage arrangements can be made for either a "Cash" or "Open Hosted" bar at least four (4) weeks prior to your function.

Please note that for each bar there is a bartender fee of \$125.00 per bartender for the first four hours or fraction thereof.

To ensure the comfort of all of the hotel's guests, we reserve the right to monitor noise levels of post function gatherings. The registered guest will assume responsibility for all such indiscretions.

Additional Enhancements

<i>Champagne Fountain</i>	<i>Price upon request</i>
<i>Non Alcoholic Punch</i>	<i>\$30.00 per gallon</i>
<i>Alcoholic Punch</i>	<i>\$55.00 per gallon</i>

Cordial Cart

Priced Based on Consumption

On the Rocks or to compliment our Deluxe Coffee Station, Selected Cordials to include Amaretto di Saronno, Tia Maria, Sambuca Romano, Kahlua, Baileys Irish Cream, Grand Marnier, Jameson's Irish Whiskey and Frangelico