

BEGINNINGS

Hors d'Oeuvres-Receptions-Stations

Assorted Crudités \$98.00

Serves 50

Crisp, Fresh Vegetables Presented with a Selection of Dips

Seasonal Fruit Display \$135.00

Serves 50

The Freshest Seasonal Fruit Served with Yogurt Dip

Imported and Domestic Cheese Display \$195.00

Serves 50

Seven Displayed Cheeses with Assorted Breads and Crackers, Garnished with Fresh Fruit, Includes Cheddar, Swiss, Colby, Pepper Jack, Smoked Gouda, Muenster, and Provolone

Antipasto Platter \$195.00

Serves 50

Sliced Mozzarella and Provolone Cheese, Pepperoni, Capicola, Genoa Salami, Pepperoncini and Greek Olives, Served with Italian Herb Bread

Smoked Salmon \$125.00

Serves 40

Smoked Side of Salmon Served with Cream Cheese, Capers, Diced Red Onions, Lemon Slices and Assorted Crackers

BEGINNINGS-CONTINUED

Hors d'Oeuvres Per 50 Pieces

Hot

Italian Meatballs	\$ 66.00
Swedish Meatballs	\$ 66.00
BBQ Meatballs	\$ 66.00
Hawaiian Meatballs	\$ 66.00
Broccoli and Cheese Tempura	\$ 66.00
* Mini Quiche	\$ 68.00
* Jalapeno Poppers	\$ 68.00
* Cheese Puffs	\$ 68.00
* Tempura Vegetable Bites	\$ 68.00
* Franks in Puff Pastry	\$ 70.50
* Mozzarella Cheese Sticks	\$ 70.50
* Toasted Pita Chips and Hummus	\$ 70.50
* Breaded Ravioli	\$ 70.50
* Buffalo Wings	\$ 70.50
* Chicken Satay	\$ 70.50
* Vegetarian Spring Rolls	\$ 82.00
* Mushroom Caps Stuffed with Spinach and Feta Cheese	\$ 82.00
* Hibachi Beef Kabobs	\$ 86.00
* Chinese Pork Pot Stickers	\$ 86.00
Spanakopita	\$115.00
Chicken Fajitas	\$115.00
Mini Beef Wellington	\$140.00
* Tiki Wonton Shrimp	\$140.00
* Mushroom Caps Stuffed with Crabmeat	\$140.00
* Coconut Shrimp	\$140.00
* Crab Stuffed Shrimp	\$140.00
* Coconut Shrimp	\$140.00
* Crab Rangoon	\$140.00
Mini Crab Cakes with Tartar Sauce	\$140.00
* Scallops Wrapped in Bacon	\$140.00
Clams Casino	\$140.00
Baked Brie with Pear in Phyllo Dough	\$140.00

Cold

* Salami Cornet	\$ 70.50
* Smoked Ham and Boursin Wrapped Asparagus	\$ 70.50
* Assorted Finger Sandwiches	\$ 75.00
Oysters on the Half Shell	\$145.00
Crab Claws	\$145.00
Iced Jumbo Gulf Shrimp Cocktail	\$145.00

Items with (*) are suitable items to have Butler Service

BEGINNINGS-CONTINUED

Reception Additions

Hot Crab Dip-Served with Breads and Crackers	\$65.00 Per Qt
Spinach and Artichoke Dip-Served with Breads and Crackers	\$47.50 Per Qt
Snack Mix	\$8.50 Per Lb
Pretzels, Potato Chips, or Corn Chips	\$8.50 Per Lb
Tortilla Chips	\$8.50 Per Lb
Sour Cream	\$8.50 Per Qt
Salsa	\$8.50 Per Qt
Jalapeno Cheese Sauce	\$8.50 Per Qt
Dry Roasted Peanuts	\$18.00 Per Lb
Deluxe Mixed Nuts (No Peanuts)	\$26.00 Per Lb

Chocolate Fountain \$500

\$2.50 Per Person Above 50

Chef Attended Fountain with Chocolate, Marshmallows, Pretzel Rods,
Graham Crackers, Biscotti, Pineapple Chunks,
Cream Puffs and Fresh Strawberries

BEGINNINGS-CONTINUED

Stations

Include Appropriate Condiments, Assorted Rolls, and Uniformed Carver for One Hour. Additional Hours for Uniformed Carver-\$40.00

Prime Rib Station \$290.00

Serves 30

Roasted Tenderloin of Beef Station \$310.00

Serves 30

Honey Cured Ham Station \$210.00

Serves 40

Apple Smoked Breast of Turkey Station \$225.00

Serves 50

Whole Roasted Top Round of Beef \$285.00

Serves 50

Mashed Potato Bar \$5.50 Per Person

Everyone's Favorite Comfort Food with an Assortment of Toppings Including Bacon, Cheddar Cheese, Sour Cream, Onions and Jalapeno Cheese

Pasta Station \$7.25 Per Person

Tortellini, Penne, and Bowtie Pasta Tossed with an Assortment of Pesto, Tomato Basil, White Clam, and Alfredo Sauces, Served with Garlic Bread and Breadsticks

Viennese Pastry Table \$6.95 Per Person

An Assortment of Cannoli, Éclairs and Baklava with a Variety of Petit Fours, Cream Puffs, Mini Cheesecakes and Italian Cookies

Premium Coffee Station \$3.95 Per Person

Freshly Brewed Columbian, Hazelnut, Vanilla and Irish Cream Coffees with Flavored Creamers

Consumer Advisory

Please Note That Consuming Raw or Undercooked Meats, Poultry, Seafood, Shellfish, or Eggs May Increase the Risk of Food Borne Illness, Especially if You Have Certain Medical Conditions