



Butler Passed Hors d'oeuvres

(Passed for One Hour)

Cold Hors d'oeuvres

Filet of Beef on Crostini with Creamy Horseradish
Smoked Salmon on Toasted Rounds with Mustard Dill Sauce
Bruschetta-Crostini topped with Tomato, Olive, Capers and Peppers
Dill Smoked Salmon Pinwheel
Tomato filled with Roquefort Mousse
Tartlets of Boursin Cheese with Walnut and Apricot Glaze
Fresh Sliced Seasonal Melon wrapped in Prosciutto
Jumbo Shrimp with a Zesty Cocktail Sauce ~ add \$4.00 per piece

Hot Hors d'oeuvres

Mushroom Caps filled with your choice of Sausage, Spinach, or Crab Meat
Crispy Spring Rolls filled with Vegetables paired with a Soy Ginger Dipping Sauce
Scallops Wrapped in a Hickory Smoked Bacon
Spinach and Feta Cheese Triangles
Cheese and Caramelized Onion on Crostini
Petite Meatballs with Tarragon in a Port Wine Sauce
Steamed Shrimp Shomai
Baked Brie Cheese with a Raspberry Almond Phyllo
Blackened Swordfish with a Mango Myers Rum Dipping Sauce
Teriyaki Chicken Pineapple Skewers
Beef Wellington Mushroom Duxelle
Gourmet Clams Casino
Franks in a Blanket with Dijon Mustard Dipping Sauce
Assorted Miniature Quiche
Sesame Chicken Tenders with a Honey Mustard Dipping Sauce
Red Bliss Potato topped with Sour Cream and Caviar
Steamed Dim Sum with Teriyaki Dipping Sauce
Miniature Chicken Cordon Bleu with a Dijon Dipping Sauce
Your choice of six Butler Passed Hors d'oeuvres
\$14 per person
Your choice of six Butler Passed Hors d'oeuvres~
*and Imported and Domestic Cheese Display garnished with Fresh Fruit and Berries \$18**

Prices are per Person for one (1) hour.
For additional hour pricing, please consult your sales representative

**Subject to 6% sales tax and 20% service charge*



Displays Menu

Imported and Domestic Cheese Display with Sliced French Breads, Assorted Crackers and Mustards
\$5.95

*Assorted Fresh Fruit Display presented with Melon, Pineapple Slices,
Red & Green Grapes and Seasonal Berries with Fruit Sauce \$3.95*

*Garden Fresh Crudité's consisting of Crisp Carrots, Celery, Broccoli, Cauliflower and Grape Tomatoes
with Assorted Dipping Sauces \$3.95*

*Antipasto Display consisting of a variety of Imported & Domestic Cheeses, cured Italian Meats,
European Sausages, Roasted Marinated Vegetables, Olives, Pepperchinis, Marinated Artichoke Hearts,
& Tomato Mozzarella Salad \$10.95*

*Iced Jumbo Shrimp, Cherrystone Clams on the Half Shell, Blue Point Oysters, New Zealand Mussels,
and Crab Claws served with Lemon Wedges and Zesty Cocktail Sauce \$20.00*

*~ For an elegant presentation, place your seafood or caviar display in an Ice Carving Display,
Please see banquet manager for details.*

*Display Prices are per Person for one (1) hour
For additional hour pricing, please consult your sales representative*

Dessert Menu

An Assorted Selection of Miniature Pastries, Cakes and Tarts
\$6.50

Grand Viennese Table consisting of Miniature Pastries, Cakes and Tarts, Petit Fours, Italian Cookies,
\$8.50

Make your own Sundae Bar with Vanilla and Chocolate Ice Cream and your selection of Assorted Toppings
\$6.95

Chef Fee \$75.00

** Bananas Foster, Sliced Bananas sautéed in Rum and Banana Liquor served over Vanilla Ice Cream
and topped with Sliced Toasted Almonds \$6.95
(Chef Fee \$75.00)*

*Chocolate Fondue, your choice of White, Dark or Milk Chocolate with an Elaborate Display
of Assorted Fruits and Sweets \$9.50 (plus fountain rental)*

Fresh Brewed Regular and Decaffeinated Coffee and Tea, Specialty Teas
\$2.00



Stations Menu

(Minimum of at least one Soup or Salad Station and two Reception Stations per event)

Soup and Salad Stations

Your Choice of Chef's Homemade Soup

Cream of Broccoli, Minestrone, Italian Wedding or Tomato Basil \$4

Caesar Salad of Romaine, Herb Crouton and Parmesan Cheese tossed with a Creamy Caesar Dressing \$5

Spinach Salad with Pine Nuts, Mushrooms and Chopped Egg paired with a Bacon Vinaigrette Dressing \$5

Baby Greens, Tomatoes, Mushrooms and Red Onion tossed in Dressing of Your Choice \$4.50

Fresh Spring Mix, Tomatoes, Cucumbers, Carrots and Cheddar Cheese displayed with Assorted Dressing \$4.50

Reception Stations

Pasta Station

Select Two ~ Penne, Tortellini, Farfalle, Cavatelli, or Rotini

Select Two ~ Alfredo, Marinara, Vodka, or Pesto Cream

Shredded Parmesan Cheese, Red Pepper Flakes, and an Italian Bread Display

\$10 per person

*** Wok Station**

Chicken Cashew, Pepper Steak, or Thai Curry Shrimp

Your selections are tossed with Assorted Oriental Style Vegetables

Accompanied with Steamed or Fried Rice, or Lo Mein Noodles Fortune Cookies and Chop Sticks

\$12 per person

*** Carving Station**

(includes Chef's Choice of Vegetable and Starch du jour)

Roast Turkey Breast with Cranberry Chutney \$10

Roast Tenderloin of Beef with Creamy Horseradish \$19

Honey Glazed Ham with Mini Buns \$10

Cajun Rubbed Pork Tenderloin with Apple Brandy Sauce \$10

Garlic and Rosemary scented Leg of Lamb with Natural Mint Jus \$16

Dijon Rosemary Crusted Rack of Lamb with Mint Demi Glace \$19

*** Crab Cake Station**

Sautéed Crab Cakes served with Fire Roasted Red Pepper Coulis

\$13 per person

** \$75.00 Chef Attendant Fee where applicable*

All prices are per person and are subject to a 6% sales tax and 20% service charge

For separate Station pricing, please contact your sales representative.

All Food must be removed after one and a half hours from start time.

For additional hour pricing, please consult your sales representative. Prices are subject to change without notice