

## *Hors d'oeuvres Packages*

Quantity of each hors d'oeuvre will be determined by the Chef

### *Light*

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Five pieces total per person

Based on Four selections

Penne Pasta in a chaffing dish - Penne pasta, herb cheese sauce, and grilled vegetables

\$ 11.95

### *Medium*

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Eight pieces total per person

Based on Five selections

Penne Pasta in a chaffing dish - Penne pasta, herb cheese sauce, and grilled vegetables

\$ 16.95

### *Large*

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Eleven pieces total per person

Based on Six selections

Penne Pasta in a chaffing dish - Penne pasta, herb cheese sauce, and grilled vegetables

\$ 21.95

### **Cold**

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Deviled Eggs

Tomato Bruschetta

Beef Crostini

Puff Pastry and Seafood

Turkey cheddar pinwheel wraps

Fruit Kabobs

Sesame Tuna

Assorted Canapés (50 piece minimum)

### **Hot**

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Mini Portobello stuffed Italian sausage

Sesame Chicken Tenders

Mozzarella cheese sticks

Potato Skins with bacon and cheese

Fried Ravioli with marinara sauce

Chicken Sachets

Grilled Calamari

Chicken Wings

Swedish Meatballs

Spanikopita

Vegetable Egg Rolls

Beef Satay

Chicken Satay

Mini Lorraine Quiche

Mini Spinach Quiche

Miniature Cheese Pizza

Miniature Bleu Cheese and Fig Pizza

Miniature Grilled Vegetable Pizza

Miniature Sundried Tomato Pizza

**\* Upgrade appetizers ~ additional pricing per person \***

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**Butler Passed Upgrades**

Lobster Potstickers – \$ 3.00

Crab Cakes – \$ 3.00

Tempura Battered Fried Shrimp- \$3.00

Shrimp Cocktail – \$2.75

Lamb Chop – \$ 4.50

**Stationed Upgrades – Minimum of 20 people for ordering**

Poach Salmon Tray – \$ 3.25

Smoked Salmon Tray – \$3.50

Cheese Tray – \$4.00

Crudités – \$2.25

Grilled Vegetable – \$2.25

**Carving Station**

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Includes au jus, horseradish cream, whole grain mustard, Dijon mustard, and silver dollar rolls

Inside Round – 5.95

Prime Rib – 8.95

Attendant fee – 100.00

**Dessert**

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Standard Sweet Table - \$6.95 per person

European Sweet Table - \$8.95 per person

Assorted Mini Desserts - 4.00 per person

Fruit Tray - (Minimum 10 people) \$4.00 per person

Coffee – 30.00 per gallon

All pricing are based on per person.  
Prices do not include 18% Service Charge and 9% Sales Tax

## *Butler Passed Cold Appetizers*

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*Chef recommends three or four selections for one hour of cocktails and hors d'oeuvres*

***Beef Crostini:*** *Lightly Grilled Garlic Crouton Topped with Roasted Red Pepper and Garlic Remoulade, Shaved Beef, Roasted Sweet Peppers, Pecorino Romano Cheese and Chives.*

*\$2.50 each*

***Sesame Tuna:*** *Wonton Chips Topped with Sesame Seared Tuna, Mango Ginger Salsa, and Drizzled with Wasabi Sauce.*

*\$2.75 each*

***Shrimp Cocktail:*** *Served Traditionally with Cocktail Sauce*

*\$2.75 each*

***Puff Pastry and Seafood:*** *Smoked Scallops, Shrimp and Lump Crabmeat in an Herb Garlic Cheese, Stuffed in Crispy Puff Pastry Shell*

*\$2.50 each*

***Assorted Canapés:*** *(50 minimum) Assorted Gourmet Canapés Blue cheese, Salmon rose, Brie cheese, Smoked Duck, Scallop, Asparagus in proscuitto, Apricot with Boursin cheese, smoked turkey and ham cornet*

*\$2.50 each*

***Bruschetta:*** *Fresh Roma tomatoes and Basil on a toasted Crostini*

*\$ 2.50 each*

## *Butler Passed Hot Appetizers*

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*Chef recommends three or four selections for one hour of cocktails and hors d'oeuvres*

*Chicken Sachets: Phyllo Purses Filled with Grilled Chicken Breast, Proscitto, Roasted Red Peppers, Five Cheese Blend and Fresh Sage Served with a Remoulade Dipping Sauce.*

*\$2.75 each*

*Crab Cakes: Fresh Lump Crabmeat Made Maryland Style Served with a Roasted Corn Tartar Sauce.*

*\$3.00 each*

*Salmon Wellington: Flaky salmon, white wine, sherry and mushrooms, wrapped in puff pastry with a Lemon Dill Cream Sauce.*

*\$3.00 each*

*Grilled Calamari: Skewered Garlic and Herb Marinated Calamari, Grilled and Glazed with Balsamic Syrup.*

*\$2.75 each*

*Sesame Chicken Tenders*

*\$2.50 each*

*Chicken Mascarpone Ravioli*

*\$2.25 each*

*Chicken Wings: Fresh Wings, Lightly Breaded, Fried and Tossed with Zesty Glaze (Buffalo Style) Ranch or Blue Cheese.*

*\$1.75 each*

*Swedish Meatballs: 1 oz. Meatballs in a Creamy Gravy and Topped with Fresh Parsley Served with Frilled Toothpicks.*

*\$1.50 each*

*Spanikopita: Phyllo Triangles Stuffed with Spinach and Feta Cheese, and Baked until Golden Brown.*

*\$2.50 each*

*Vegetable Egg Rolls: Accompanied with Hot Honey Mustard Dip*

*\$2.50 each*

*Baby Portobello Mushrooms: Stuffed with Italian Sausage  
and mozzarella cheese  
\$ 2.75 each*

*Beef Satay: Beef Tenderloin with Asian Style Glaze.  
\$2.75 each*

*Mini Lorraine Quiche: Bacon and Gruyere Cheese  
\$2.25 each*

*Mini Quiche Florentine: Spinach and Swiss Cheese  
\$2.25 each*

*Miniature Pizzas  
Cheese  
Vegetable  
Bleu cheese and Fig  
Sundried Tomato  
Sausage and cheese  
\$ 2.25 each*

*Miniature Spinach and Goat Cheese Pizzas  
\$2.50 each*

*Tempura Batter Fried Shrimp: Light Crispy and Airy Tempura  
Shrimp Served with Asian Citrus and Ginger Dipping Sauce  
\$3.00 each*

*Lobster Potstickers: Steamed and then Seared Served with a Hoison  
Dipping Sauce  
\$3.00 each*

*Coconut Lobster Skewers  
\$3.00 each*

*Lamb Chops: Spring Lamb Racks Encrusted with Dijon Mustard  
and Herb Bread Crumbs  
\$4.50 each*

## *Stationed Hors d'oeuvres*

**Poach Salmon Tray:** *One Side of Atlantic Salmon Poached in a Fragrant Stock, Shingled with Cucumbers for a Scale Effect. Accompanied with Capers, Diced Tomato, Red Onion, Minced Egg Yolk, Egg White, Sliced Lemon, Lemon Dill Dipping Sauce and an Assortment of Crackers*  
(Minimum 25 people)  
\$3.25 per person

**Smoked Salmon Tray:** *Thin Sliced Smoked Salmon Side Accompanied with Capers, Red Onion, Tomato, Egg Yolk, Egg White, Lemon Wedges, and an Assortment of Crackers*  
(Minimum 25 people)  
\$3.50 per person

**Cheese Tray:** *Assorted Domestic and Imported Cheeses Served with Assorted Crackers*  
(Minimum 15 people)  
\$4.00 per person

**Fruit Tray:** *Seasonal and Exotic Fruits Sliced and Exquisitely Presented*  
(Minimum 10 people)  
\$3.50 per person

**Crudités:** *Crisp Seasonal Vegetables Served with a Ranch Dipping Sauce (Bleu Cheese Optional)*  
(Minimum 20 people)  
\$2.25 per person

**Grilled Vegetable Tray:** *Balsamic and Herb Marinated Seasonal Vegetables Grilled, Chilled and Lavishly Presented on a Silver Platter*  
(Minimum 20 people)  
\$2.25 per person

**Spinach Artichoke Dip** *served with fresh Tortilla chips*  
\$2.75 per person

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### *Hourly Bar Package*

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*Full service bar with cocktails / cost is based on a per person*

<i>Call</i>	<i>Premium</i>	<i>Top Shelf</i>
<i>2 hours \$18.00</i>	<i>2 hours \$20.00</i>	<i>2 hours \$22.00</i>
<i>3 hours \$20.00</i>	<i>3 hours \$22.00</i>	<i>3 hours \$24.00</i>
<i>4 hours \$24.00</i>	<i>4 hours \$26.00</i>	<i>4 hours \$28.00</i>
<i>Each additional hour</i>	<i>Each additional hour</i>	<i>Each additional hour</i>
<i>\$4.00</i>	<i>\$5.00</i>	<i>\$6.00</i>

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### *Bar on Tab*

*Full service bar*

*\$100.00 bartender fee per bartender*

*The cost is on a per drink basis and is added to the final bill*

### *~Cash Bar~*

*Full service bar*

*\$100.00 bartender fee per bartender*

*Each guest pays for cocktails as they are served*

## **Call**

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House Vodka, Smirnoff, Ten High, Jim Beam, House Gin,  
Ron Castillo Rum, Seagram's 7, Seagram's VO, Canadian Club,  
Christian Brothers, Beefeater, Jose Cuervo Gold, House Scotch,  
Bacardi Rum, Sweet Vermouth, Dry Vermouth  
Peach Schnapps, Triple Sec, Bols Amaretto, CK Mondavi Wines,  
Miller Lite, Miller Genuine Draft, Budweiser, and Bud Light

## **Premium**

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Stoli Vodka, Absolut Vodka, Jack Daniels, Beefeaters, Tanqueray,  
Seagram's 7, Seagram's VO, Canadian Club, Christian Brothers,  
Jose Cuervo Gold, Johnny Walker Red Label, Dewars White Label,  
Southern Comfort, Malibu Rum, Meyers Dark Rum, Captain Morgan,  
Miller Lite, Miller Genuine Draft, Budweiser, and Bud Light

## **Top Shelf**

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Absolut Vodka, Grey Goose, Ketel One, Captain Morgan, Bacardi Rum,  
Bombay, Bombay Sapphire, 1800 Rosposado, Jack Daniels, Dewars  
White Label, Glenlivet, Johnny Walker Black Label, Johnny Walker Red  
Label, Chivas Regal, Remy Martin, Courvoisier, Bailey's, Kahlua,  
Frangelico, Amaretto di Sorano, Grand Marnier, Cointreau,  
Seagram's 7, Seagram's VO, Canadian Club, Crown Royal, Beefeaters,  
Tanqueray, Heineken, Corona, Amstel Light