



## cocktail reception

### selection of cold hors d'oeuvres

*all items are based on 20 pieces per order*

- tomato bruschetta with parmesan cheese crostini **40.00**
  - fresh seasonal melon & imported prosciutto **55.00**
  - artichoke heart filled with crab salad **45.00**
  - herbed profiterole with camembert & brie **30.00**
  - thai beef spring roll **60.00**
  - shrimp cocktail **65.00**
  - grilled andouille sausage with jumbo shrimp on mini corn muffin **65.00**
  - fresh fruit brochettes **50.00**
  - smoked salmon on crispy potato pancake **60.00**
  - grilled beef tenderloin on garlic crouton with fresh asparagus **65.00**
  - crabmeat imperial in savory herb cones **60.00**
  - smoked salmon rosettes with osetra caviar on scallion blini **55.00**
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### selection of hot hors d'oeuvres

*all items are based on 20 pieces per order*

- miniature beef wellingtons with cabernet demi **65.00**
- pork pot stickers with ponzu sauce **50.00**
- coconut shrimp with ginger marmalade **60.00**
- bacon wrapped scallops **60.00**
- miniature chicken quesadillas with salsa **40.00**
- spring rolls with asian dipping sauces **60.00**
- jumbo lump crab cakes with cocktail & remoulade sauces **65.00**
- meatballs: choice of barbeque, swedish, or marinara **35.00**
- chicken wings: choice of buffalo, barbeque, or teriyaki **40.00**
- mushroom filled with crabmeat stuffing **60.00**
- mini deep dish sheppard's pie **45.00**
- lollipop lamb chops with minted yogurt dip **65.00**
- escargot roquefort en vol au vent **60.00**
- chicken wellington en crouete **60.00**
- asparagus baked in phyllo dough **45.00**
- beef tenderloin & caramelized red onion marmalade tart **65.00**





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### specialty displays

(serves 20)

#### smoked salmon

smoked salmon, red onion, capers, cream cheese, chopped eggs & flat breads

**90.00**

#### italian antipasto

prosciutto, salami, cappicola & baby mozzarella, imported olives, grilled portabella mushrooms, artichokes, roasted red peppers, zucchini, yellow squash served with artesian breads

**95.00**

#### international & domestic cheese display

imported & domestic cheeses with assorted crackers

**85.00**

#### display of seasonal fresh fruit

**75.00**

#### cold roasted tenderloin of beef

slow roasted chilled tenderloin of beef, horseradish sauce, pomeray mustard & italian salsa verde, served with silver dollar rolls

**250.00**

#### char grilled vegetables served with pita chips, hummus & roasted red pepper pesto

**75.00**

#### baked brie

whole wheel of baked brie wrapped in puff pastry served with baked cinnamon rum apples & french bread

**75.00**

#### garden fresh crudité's

fresh seasonal vegetables, ranch dressing & onion dip

**60.00**

*a 16% gratuity, a service charge of 3%, & applicable sales tax will be added to all food & beverage prices.*

