

GOLD COAST®

Hot Hors D'Oeuvres

(Minimum Order 50 Pieces – Price is per piece)

Vegetarian Spring Rolls.....	\$2.50 ea	Swedish Meatballs.....	\$2.75 ea
Beef Empanadas.....	\$2.50 ea	Teriyaki Chicken Wings.....	\$2.75 ea
Assorted Petite Quiche.....	\$2.50 ea	Buffalo Chicken Wings.....	\$2.75 ea
Pot Stickers.....	\$2.50 ea	Scallops Wrapped with Bacon.....	\$3.00 ea
Spanakopita.....	\$2.75 ea	Thai Vegetarian Pot Stickers.....	\$3.25 ea
St. Louis BBQ Spareribs.....	\$2.75 ea	Mini Crab Cakes.....	\$3.50 ea
Stuffed Mushroom Caps with Sausage.....	\$2.75 ea	Mini Beef Wellington.....	\$3.50 ea
Tempura Shrimp.....	\$2.75 ea	Beef Satay with Sweet Chili Sauce.....	\$3.50 ea

Cold Hors D'Oeuvres

(Minimum Order 50 Pieces – Price is per piece)

Chef's Choice of Assorted Canapés.....	\$2.50 ea	Cream Cheese and Seafood Mousse on Cucumber Rondelle.....	\$3.25 ea
Deviled Eggs.....	\$2.25 ea	Asparagus Wrapped with Cream Cheese and Roast Beef.....	\$3.50 ea
Melon Wrapped with Prosciutto and Cream Cheese.....	\$2.50 ea	Tuna Poke on Wonton Crisp.....	\$3.50 ea
Traditional California Rolls.....	\$2.50 ea	Assorted Finger Sandwiches.....	\$27.00/Dozen
Fresh Tomato and Buffalo Mozzarella.....	\$2.50 ea	Assorted Mini Croissant Sandwiches.....	\$27.00/Dozen
Stuffed Celery with Herb Cream Cheese.....	\$2.50 ea		
Cream Cheese Filled Strawberries.....	\$2.75 ea		
Curried Chicken Salad in Tartlet.....	\$3.00 ea		

Chips & Dips

Dip & Chips Combo

Hot Bean Dip with Tortilla Chips

Onion Dip and Potato Chips

Salsa and Tortilla Chips

Hummus and Pita Chips

(Serves 20-25)

\$50.00 each

Potato Chips, Tortilla Chips or Pretzels

\$25.00 per bowl

(Serves 20-25 people)

Cocktail Peanuts **\$14.00 per can**

Mixed Nuts **\$16.00 per can**

Pricing is subject to change without notice, and does not include gratuity and current sales tax. 4/1/15

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Displays

Deli Meat and Cheese Display

Served with Assorted Mini Rolls and Condiments

Small: \$200.00 (serves 25 people)

Medium: \$350.00 (serves 50 people)

Large: \$650.00 (serves 100 people)

Imported & Domestic Cheese Display

Garnished with Whole Fruits, French Baguettes and Assorted Crackers

Small: \$250.00 (serves 35 people)

Medium: \$350.00 (serves 70 people)

Large: \$450.00 (serves 100 people)

Vegetable Display with Dips

Small: \$150.00 (serves 35 people)

Medium: \$250.00 (serves 70 people)

Large: \$350.00 (serves 100 people)

Fresh Sliced Seasonal Fruits & Berries

Small: \$275.00 (serves 35 people)

Medium: \$375.00 (serves 70 people)

Large: \$475.00 (serves 100 people)

Specialty Items

(Minimum order of 100 pieces)

~ Seafood Selections ~

Gulf Shrimp on Ice

\$5.00 per piece

Snow Crab Claws

\$5.00 per piece

Oysters on the Half Shell

\$4.00 per piece

Fresh Sushi with Wasabi ~ Ginger ~ Soy Sauce (72 hr. notice) \$5.00 per piece

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Reception Stations

(Following items must be accompanied by Hors D'Oeuvres or Dinner Buffet and require a minimum order of 50 people)

Scampi Station

Jumbo Prawns sautéed in White Wine and Butter with a hint of Garlic
\$5.00 per Shrimp (100 piece minimum)

Pasta Station

A selection of Cheese Tortellini and Penne Pasta
Alfredo and Pomodoro Sauces, Grilled Chicken Breast and Italian Sausage
Ciabatta Bread and Breadsticks
\$11.00 per person

Taco Bar

Seasoned Ground Beef, Cheddar Cheese, Jalapeno Peppers, Green Onions,
Diced Tomatoes, Shredded Lettuce, Sour Cream, Salsa Fresco and Guacamole.
Served with Soft and Crunchy Taco Shells
\$11.00 per person

Lettuce Wrap

Fresh Butter Leaf Lettuce, Grilled Chicken Breast, Grilled Vegetables, Scallions,
Sundried Tomato and Roasted Garlic
\$11.00 per person

**1 Attendant per 100 guests required for all above Action Stations
Labor charge of \$100.00 per Chef**

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~ Carving Stations ~

1 Attendant per 100 guests required for All Carving Stations
Labor Charge of \$100.00 per Chef will apply

Steamship Round of Beef

Mini Rolls
Appropriate Condiments
\$650.00 each
(Serves 150 people)

Tenderloin of Beef with Cracked Black Pepper Crust

Served with Béarnaise Sauce
Mini Rolls
Appropriate Condiments
\$325.00 each
(Serves 25 people)

Roast Turkey Breast

Cranberry Relish
Mini Rolls
Appropriate Condiments
\$250.00 each
(Serves 50 people)

Whole Baked Ham

Mini Rolls
Appropriate Condiments
\$300.00
(Serves 45)

Roast Pork Loin

Mini Rolls
Appropriate Condiments
\$250.00 each
(Serves 25 people)

Prime Rib of Beef

Served with Au Jus
Mini Rolls
Appropriate Condiments
\$350.00 each
(Serves 30 people)

Roast New York Strip

Mini Rolls
Appropriate Condiments
\$350.00 each
(Serves 30 people)

Whole Roast Pig

Appropriate Condiments
***Market Price**
(Serves 75 people)

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