reception HORS D'OEUVRES

COLD Minimum order of 24 pieces per selection.	
Asparagus Wrapped in Prosciutto	\$2.50 per piece
Gourmet Finger Sandwiches	\$2.50 per piece
Cured Ham & Cream Cheese Pinwheels	\$2.50 per piece
Fire Roasted Tomato & Boursin Cheese Tart	\$2.50 per piece
Artichoke Bottoms with Grilled Leek Boursin	\$2.50 per piece
Wild Mushroom Tartelette	\$2.50 per piece
Tomato Basil & Mozzarella Bruschetta	\$2.50 per piece
Smoked Salmon, Sprouts, Boursin Canapé	\$3.00 per piece
Spring Potato with Caviar	\$3.00 per piece
Fresh Oyster Shooter with House Made Bloody Mary Mix on the Half Shell	\$3.50 per piece
Beef Tenderloin Crostini with Yellow Pepper Mayo	\$3.50 per piece
Crab Salad on Cucumber Round	\$3.50 per piece
Melon & Prosciutto	\$3.50 per piece
Assorted Sushi with Wasabi & Pickled Ginger	\$4.00 per piece
Shrimp Cocktail Martini with Ketel One Bloody Mary Cocktail Sauce	\$4.00 per piece
Beef Carpaccio on Grilled Crouton with Diion	\$4.00 per piece

All prices are subject to a 21% service charge and applicable taxes.





Kansas 😪 Star

reception HORS D'OEUVRES

- HOT Minimum order of 24 pieces per selection.
- Meatballs: BBQ, Swedish or Italian
- Chicken Fingers (Fried)
- Assorted Mini Pizzas
- Pot Stickers
- Chipotle Chicken & Jack Cheese Quesadilla Wedge
- Creole Spiced Chicken & Brochettes
- Assorted Mini Quiche
- Blue Crab & Roquefort Stuffed Mushroom Cap
- Petite Lump Crab Cakes with Sweet Chili Aioli
- Mini Beef Wellington
- Egg Rolls with Sweet & Sour Sauce
- Crabmeat Stuffed Mushroom Cap
- Scallops Wrapped in Bacon
- Assorted Dim Sum in Bamboo Steamer
- Spanakopita
- Grilled Spice Rubbed Lamb Lollipops
- Coconut Crusted Shrimp with Mango Sauce

\$3.00 per piece \$3.50 per piece \$4.00 per piece \$4.00 per piece

All prices are subject to a 21% service charge and applicable taxes.







carving STATIONS

Includes appropriate condiments and freshly baked rolls with whipped butter. Carving station prices are based on a minimum of 50 guests and served for two hours. \$75 Chef/Attendant carving fee.

WHOLE ROASTED TURKEY - \$200

With Cranberry Chutney & Pesto Mayonnaise (Approximately 50 servings)

SMOKED PIT HAM - \$200

Served with Maple Glaze & Country Mustard (Approximately 50 servings)

BAKED SALMON - \$200 En Croute with Lemon Dill Aioli (Approximately 25 servings)

GRILLED SAFFRON RUBBED PORK LOIN - \$250

Sweet Chili Aioli (Approximately 30 servings)

BEEF TENDERLOIN - \$400

Herb Garlic Crusted Loin Served with Bernaise Sauce (Approximately 30 servings)

PRIME RIB - \$450

Served with Traditional Accompaniments (Approximately 50 servings)

PEPPERED NEW YORK STRIP LOIN - \$475

With Madagascar Green Peppercorn Sauce (Approximately 50 servings)

STEAMSHIP ROUND OF BEEF - \$500 With Creamed Horseradish, Au Jus & Whole Grain Mustard (Approximately 150 servings)

All prices are subject to a 21% service charge and applicable taxes.









reception DISPLAYS

RECEPTION DISPLAYS

- Assortment of Grilled & Fresh Crudité
 \$75.00 (serves up to 35) or \$125.00 (serves up to 80)
- Imported and Domestic Cheeses
 with Assorted Gourmet Crackers
 \$95.00 (serves up to 35) or \$135.00 (serves up to 80)
- Seasonal Melons, Tropical Fruit & Berries
 \$75.00 (serves up to 35) or \$125.00 (serves up to 80)
- Charcuterie Thinly Sliced Italian Meats, Cheeses, Italian Bread, Crackers, Olives & Grapes
 \$200.00 (serves up to 50)

SEAFOOD DISPLAYS

 Iced Selections of Atlantic Favorites Including: Crab Legs, Jumbo Shrimp, Oyster Half Shells, Lobster Tail Medallions, Crab Claws and Marinated Mussels with Cocktail Sauce and Lemon Wedges

\$16 PER PERSON (1 HOUR)

BAKED POTATO BAR

Jumbo Idaho Baked Potatoes with Shredded Cheese, Bacon Bits, Sour Cream, Diced Green Onions, Black Olives, Diced Red Pepper, and Chopped Jalapeno.

\$8.50 PER PERSON

GOURMET CHEESE OFFERINGS DOMESTIC

Selection of Cheddar, Boursin, Swiss, Pepper Jack, Provolone, Goat Cheese Accompanied by Fruit Garnish, Berries & English Water Crackers

\$7 PER PERSON

All prices are subject to a 21% service charge and applicable taxes.





