



Hors d'oeuvres

The below items can be passed or served stationary

I

- Swedish Meatballs
- Spanakopita
- Pork Pot Stickers
- Vegetable Egg Roll
- Cocktail Franks
- Stuffed Mushrooms
- Assorted Mini Quiche
- Chicken Tenders with BBQ Sauce
- Cheese Puff with Dill

Each item priced at:
\$120 for 100 pieces
\$65 for 50 pieces

II

- Asparagus Wrapped in Filo
- Chicken & Pineapple Kabob
- Potato Pancakes
- Fried Ravioli with Marinara
- Chicken Cornets
- Thai Shrimp Money Bags
- Brie & Pear in Phyllo
- Beef Hibachi Skewer

Each item priced at:
\$135 for 100 pieces
\$75 for 50 pieces

III

- Lobster Risotto Cake
- Scallop Wrapped in Bacon
- Smoked Salmon Cornets
- Mini Crab Cakes with Remoulade
- Tenderloin Canapé with Horseradish

Each item priced at:
\$150 for 100 pieces
\$85 for 50 pieces

IV

- Moroccan Lamb Lollies
- Large Cocktail Shrimp
- Oysters on 1/2 Shell
- Stuffed Clams Casino
- Wonton Crusted Shrimp
- Tenderloin Roulades with Horseradish

Each item priced at:
\$175 for 100 pieces
\$95 for 50 pieces

Extra Touches

Colossal Shrimp Display _____ \$200 for 100 pieces
Tender gulf shrimp served with cocktail sauce & lemon wedge

Cheese & Fruit Presentation _____ \$4.50 per person
Assorted domestic and imported cheeses with fresh fruit and assorted crackers

Crudité Presentation _____ \$4.00 per person
An assortment of fresh seasonal vegetable displayed with creamy dip

Assorted Baked Brie in Pastry _____ \$115 serves 50-65
Imported French Brie topped with mixed berries and candied nuts wrapped in a flaky crust and served warm

Pumpnickel and Crab Dip _____ \$4.00 per person
Fresh made crab and dill dip served with cubed pumpnickel bread

Sesame Ahi Tuna Display _____ \$200 serves 50-65
Sushi grade tuna sesame crusted with soy and wasabi

Pasta Station _____ \$7.00 per person
Presented with warm bread sticks, crushed red pepper and grated cheese. *Choose two of the following:*

- Fettuccini Alfredo
 - Penne with hearty marinara
 - Farfalle roasted garlic oil and basil
 - Tri-color tortellini pesto cream
- Add \$75 chef fee for live presentation

Sauté Station

- Sirloin steak stir fry with rice _____ \$7.50 per person
 - Gulf shrimp scampi over pasta _____ \$8.50 per person
 - Chicken Provencal _____ \$6.75 per person
 - Roasted vegetable and herb oil _____ \$5.75 per person
- Add \$75 chef fee for live presentation

Carved Items _____ \$10.25 per person
Presented by our chef, with cocktail rolls & appropriate side sauces. *Choose two of the following:*

- Pork Loin
- Roast Beef
- Turkey Breast
- Baked Ham

Carved Tenderloin of Beef with one of the above _____
\$13.95 per person

Sweets & Desserts

Add some variety to your banquets finale

A Little Slice of Heaven _____ **\$4.50 per person**
Vanilla cheese cake, Raspberry swirl cheese cake, silk tuxedo cheese cake, chocolate cheese cake, carrot cake, lemon poppy, German chocolate layer, raspberry layer, Boston cream pie and pumpkin pie. Displayed on wooden tiers with berry garnish

Bountiful Bite Sizes _____ **\$6.00 per person**
Assorted petitfours, mini éclairs, mini cream puffs, mini chocolate and cream cannolis, mini fruit tarts, dessert bars, cookies, and assorted mousses in chocolate cordial cups.

Light & Smooth _____ **\$3.50 per person**
An assortment of mousse including dark chocolate, Strawberry, Cappuccino, and Lemon served in chocolate cups with cookie garnish.

Beverages

Labor Charges

Private Bar & Bartender _____ **\$50.00**

Wine or Champagne Toast _____ **\$2.95 per person**

Full Open Bar Package

(To include premium brand liquors, domestic draft beer, house wine & soda)

- One Hour _____ **\$11.00 per person**
- Two Hours _____ **\$14.00 per person**
- Three Hours _____ **\$17.00 per person**
- Four Hours _____ **\$19.00 per person**

Beer, Wine & Soda Package

(To include domestic draft beer, house wine & soda)

- One Hour _____ **\$8.00 per person**
- Two Hours _____ **\$10.50 per person**
- Three Hours _____ **\$13.00 per person**
- Four Hours _____ **\$14.00 per person**

Host Sponsored Bar

Complete beverage service. All charges are billed to the group and reflect the actual number of drinks served. Same prices as Cash Bar.

Cash Bar

- Mixed Drinks _____ **\$4.75 per drink**
- Premium Brand Mixed Drinks _____ **\$5.75 per drink**
- Domestic Beer _____ **\$4.00 per drink**
- Premium Beer _____ **\$4.75 per drink**
- House Wine _____ **\$5.25 per drink**
- Soft Drinks _____ **\$2.25 per drink**

Other Beverage Options

- Champagne Fountain (serves 75) _____ **\$200.00**
- Wine Punch Fountain (serves 75) _____ **\$100.00**
- Fruit Punch Fountain (serves 50) _____ **\$75.00**
- Half Keg – Domestic Beer _____ **\$175.00**
- Half Keg – Premium Beer _____ **\$250.00**
- Pitchers of Domestic Beer & Soda _____ **\$8.50 ea**
- Wine or Mimosa by the Carafe _____ **\$15.50ea**
- Iced Tea & Lemonade Station _____ **\$1.00 per person**
- Soda Station _____ **\$2.50 per person**
- Includes unlimited refillable pitchers of Pepsi, Diet Pepsi & Sierra Mist

Decorating Options

Linens in your choice of color

Silk floral arrangements on dining tables

Elegant mirror & votive candles on dining tables

Digitally Produced Banners and Posters

Place Cards: Available in white or ivory. Must provide an excel spreadsheet of names (as they are to appear on card), Table # and Food Selection.

complimentary

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\$2.00 per table

\$15.00 and up

\$100.00 for up to 200 guests