



Enhancements may be added to any package.
Consult your planner to book a la carte or inquire about minimums.

TIER I HORS D'OEUVRES

Gazpacho Shooter
cold tomato-vegetable soup

Caprese Skewer
fresh mozzarella, roasted tomato, basil

Roasted Pepper Polenta
basil pesto, roasted tomatoes, parmesan

Asparagus Pastry
asparagus, provolone, prosciutto, phyllo dough

Chicken Spring Roll
chicken, vegetables, sweet soy dipping sauce

Boursin Stuffed Red Potatoes
roasted baby red potatoes, bacon, chives, garlic, boursin

Spanakopita
spinach, onions, goat cheese, crispy phyllo dough

BBQ Beef Wonton
slow roasted bbq beef, crispy wonton

Crimini Mushrooms
stuffed with herbs & parmesan, wrapped in a puff pastry

Wild Mushroom Tartlet
savory tartlet shell, wild mushrooms, swiss cheese

TIER II HORS D'OEUVRES

Short Rib Dumping
braised beef short rib, soy, sesame, ginger

Chicken Taco
roasted chicken, mini corn tortilla shell, lettuce, queso fresco, salsa

Crab Wonton
crispy wonton, crab, scallions

Roasted Pepper Panini
rosemary foccacia, roasted peppers, provolone, pesto

Mini Chicken Wellington
roasted chicken, wild mushrooms, puff pastry

Beef Tenderloin Skewer
cold roasted beef tenderloin, roasted tomato, smoked mozzarella, horseradish dipping sauce

Mini Beef Wellington
seared beef tenderloin, mushrooms, puff pastry

Prosciutto Wrapped Shrimp
prosciutto, provolone, spinach

Mini Crab Cakes
spicy remoulade sauce

Goat Cheese & Roasted Pepper Canape
baguette, goat cheese, warm roasted pepper relish

TIER ONE HORS D'OEUVRES

\$1.5 per piece
3 pieces per person \$4
5 pieces per person \$7
8 pieces per person \$12

TIER TWO HORS D'OEUVRES

\$2.25 per piece
3 pieces per person \$6
5 pieces per person \$11
8 pieces per person \$16



SAVORY ENHANCEMENTS

Antipasto Display \$7.5

assorted meats, cheeses, pickled onions, olives, artichoke hearts, marinated roasted red peppers, roasted tomatoes, pesto, crackers, baguette

Cheese Display \$4.5

international & domestic cheeses, assorted crackers

Crudites Display \$4

assorted fresh vegetables, ranch dressing

Fruit Display \$4.5

fresh melon, berries
port fudge dip add \$1 per person

Spinach & Artichoke Dip \$4.5

spinach, artichoke hearts, cheese, tortilla chips

Garlic Hummus \$4.5

marinated olives, pesto, feta cheese, pita & toasted baguettes

Baked Brie \$4.5

cranberry-pear chutney, puff pastry, assorted crackers

Ahi Tuna Display \$10

sesame seared tuna, sweet soy, pickled ginger, wasabi

Smoked Salmon Display \$9

hard boiled egg, capers, red onion, crostini

Shrimp Cocktail \$100 per 50 pieces

cocktail sauce, lemons

Peel & Eat Shrimp \$30 per 50 pieces

cocktail sauce, lemons

Carving Station

served with rolls & corresponding sauces

Roasted Turkey \$9	Roasted Pork Loin \$9
Baked Country Ham \$9	Beef Tenderloin \$15

Barrel Cut NY Strip \$12

Chef attended for 1.5 hours \$35 Chef fee applies

Pasta Station \$9

garlic bread, crushed red pepper, grated cheese
(select two)

Penne Marinara	Rigatoni Alfredo
Farfalle Tomato Cream	Penne Bolognese

Taco Bar \$10

flour & corn tortilla shells, tortilla chips, shredded lettuce, tomatoes, onions, jalapeños, guacamole, sour cream, salsa, pico, grated cheese, limes, cilantro
choice of chicken, beef or pork

Hot Dog Bar \$9

mini hot dogs, rolls, ketchup, mustard, relish, meat sauce, onions, cheese, house made potato chips

NY Deli \$11

pastrami, corned beef, turkey, rye, pumpernickel, warm sauerkraut, coleslaw, pickles, mayo, whole grain mustard, horseradish russian

Slider Station \$11

mini slider rolls, lettuce, red onion, ketchup, mustard, mayo, pickles, coleslaw, assorted cheeses, french fries
choice of buttermilk chicken, beef burgers, bbq beef brisket or pulled pork

Afternoon Snack \$9

assorted nuts, chips, pretzels, dips, bottled water, assorted sodas

Healthy Break \$10

whole fruit, crudite, hummus, pita, granola bars, coffee, hot tea, bottled water

Bruschetta Bar \$10

assorted cheeses, olive tapenade, hummus, tomato basil salsa, pepperoni, salami, prosciutto, crackers, baguette, pita, bottled water, assorted sodas

Ballpark Break \$14

soft pretzels, cracker jacks, mini hot dogs, ketchup, mustard, relish, bottled water, assorted sodas

SWEET ENHANCEMENTS

Cupcakes & Coffee \$9

assorted specialty cupcakes from Perfect Blend Bakery
served with coffee & hot tea

S'mores Bar \$6

graham crackers, chocolate bars, marshmallows

Chocolate Lovers \$10

chocolate covered strawberries, chocolate chip cookies,
petit fours, fudge brownies, assorted candy bars

Ice Cream Sundae Bar \$6

vanilla ice cream, sprinkles, walnuts, mini chocolate chips,
M & M's, reeses pieces, whipped cream, chocolate syrup

Cannoli, Cream Puff & Eclair Station \$6

mini eclairs, cream puffs, cannolis

White Chocolate Banana Bread Pudding \$6

pecan caramel glaze, creme anglaise, whipped cream

Venetian Dessert Table \$8

assorted mini desserts, petit fours, dessert shooters, chocolate dipped strawberries

Italian Cookie & Pastry Platters \$35 per table

assortment of italian cookies, cannolis & cream puffs

Candy & Sweets Bar \$5

assortment of candies & sweets for your guests to enjoy
during your event or to take home as favors.
Variety of colors and candies available.

Port Fudge Dipping Station \$7

strawberries, fresh melon, berries, marshmallows, pretzels,
pound cake, cookie bites, port fudge dipping sauce

Plated Desserts \$6

(select one)

Carrot Cake

Lemon Pound Cake

New York Style Cheesecake

Chocolate Mousse Cake

Tiramisu