



Culinary Specialties

Domestic & International Cheese

Assorted Crackers, Fresh Fruit Garnish

\$4.95 Per Person

Seasonal Fresh Fruit Platter

\$3.95 Per Person

Baked Brie, Apples, & Onion en Croute

Raspberry Coulis

\$3.95 Per Person

Smoked Salmon

Served with Chopped Egg, Capers, Onions, Mini Bagels & Cream Cheese

\$9.95 Per Person

Fresh Vegetable Crudite

Onion & Ranch Dip

\$3.95 Per Person

Sliced Tomato & Fresh Mozzarella

Served on a Bed of Grilled Romaine, Red Onion, Prosciutto, & Balsamic Reduction

\$5.95 Per Person

Antipasto Display of:

Cured Meats, Imported Cheeses, Olives, Peppers, & Artichokes

\$7.95 Per Person

Tappas Display of:

Hummus with Pita Chips, Grilled Vegetables, Tomato Bruschetta, & Tapenade with Cheese Crostini's

\$6.95 Per Person

Chef's Butler Passed Hors de Oeuvres

(Choice of Six; Price Based On Six Pieces Per Person)

Bacon Wrapped Scallops, Vegetable Egg Rolls, Potstickers, Spanikopata, Sesame Beef Satay, Mini Quiche,

Pigs in a Blanket, Crab Stuffed Mushrooms, Sesame Chicken Satay, Baby Lamb Chops,

Beef Wellington, Chicken Cordon Bleu, Brie & Raspberry, Lobster Newberg, Beef Empanada,

Bruschetta, Potstickers, Swedish Meatballs, Pizza Bagels, Crab Rangoons

\$7.95 Per Person

Chilled Shrimp & Jonah Crab Claws

Spicy Cocktail Sauce

\$ Market Price Per Person

Cheese Fondue

Cheddar & Jarlsberg Cheeses, Shallots, Guinness Stout, & Fresh Herbs, Served with Tortilla Chips & Cubed Bread

\$5.95 Per Person

Spinach & Artichoke Dip

Special Blend of Spinach, Artichokes, & Cream Cheese, Served with Tortilla Chips & Cubed Bread

\$4.95 Per Person

Seafood Dip

Creamy Blend of Shrimp & Crab, Cheddar & Cream Cheese, Served with Tortilla Chips & Cubed Bread

\$7.95 Per Person

All Food and Beverage Charges Subject to 18% Gratuity and 7% Sales Tax