

Reception Specialties

Iced Caviar	MARKET
Smoked Seafood Display	MARKET
Assorted Smoked Seafood Served with Capers, Onion, Raifort Sauce and Cocktail Breads.	
Wheel of Baked Brie En Croute	\$ 75.00
Served with Red Grapes and Assorted Crackers	
International Cheeseboard	\$ 160.00
Imported and Domestic Cheeses, Garnished with Fresh Berries and Grapes, Served with Assorted Crackers	
Crudit� Display	\$ 125.00
Fresh Garden Vegetables, with Ranch and Onion Dips	
Fresh Fruit Display	\$ 135.00
An Array of Whole and Sliced Fresh Seasonal Fruit, Melons and Berries, displayed on Mirror.	
Antipasto Display	\$ 195.00
Assorted Salami, Cheeses, Artichokes, Olives, Peppers Onions and Tuna, Sliced French Bread and Italian Dressing	
Dollar Bun Sandwiches	\$ 3.95 each
Turkey, Roast Beef, Ham and Cheese, Tuna and Chicken Salad	
Potato Salad, Cole Slaw or Pasta Salad	\$ 5.50 pint
Guacamole, Onion Dip or Nacho Cheese Sauce	\$ 19.00 quart
Large Bowl of Tortilla or Potato Chips (serves 25)	\$ 13.00
Large Bowl of Pretzels or Goldfish (serves 25)	\$ 13.00
Assorted Fancy Nuts (serves 25)	\$ 35.00
Assorted Mini Danish Platter (50 Pieces)	\$ 100.00
Assorted Large Danish Platter (50 Pieces)	\$ 150.00

Cold Hors D'oeuvres

(100 Pieces each)

Chef's Assortment of Canapés	\$290.00
Deviled Eggs with Caviar	\$150.00
Salami Cornet filled with Black Olive Ham Mousse	\$150.00
Roast Beef with Herbed Goat Cheese on Rye Rounds	\$180.00
Barquette of Curried Chicken with Coconut	\$180.00
Cherry Tomatoes filled with Papaya Salad	\$180.00
Brochette of Prosciutto Ham and Melon	\$180.00
Smoked Chicken Mousse on Toasted Sourdough Bread	\$180.00
Mushroom Caps stuffed with Citrus Marinated Crab Salad	\$195.00
Poached Scallops on Cucumber with Pimentos	\$240.00
Asparagus Spears rolled with Honey Baked Ham	\$180.00
Baby Shrimp Salad in a Pastry Shell	\$240.00
Marinated Herring and Pineapple on Skewer	\$240.00
Stuffed Celery Boats with Smoked Salmon Cream Cheese	\$200.00
Gravlax Rosette on Pumpernickel Rounds	\$240.00
Duck Pate with Pistachios on French Baguette	\$240.00
Cajun Beef Salad Tartlet	\$180.00
Lobster Medallions on Cucumber with Wasabi Cream	\$340.00
Smoked Salmon Pinwheels on Pumpernickel Bread	\$240.00
Mini Bouche with Chicken Liver Pate	\$180.00
Brie Cheese and Date on White Bread Crouton	\$190.00
Artichoke Bottom stuffed with Crab Mousse	\$185.00
Domestic Cheese Skewers	\$180.00
Mini Beef Steak Tartar on Toasted White Bread	\$250.00
Carrot Puree with Pecans on Wheat Bread	\$140.00
Baked Ham and Swiss Cheese Napoleon	\$180.00
Southwestern Sushi	\$155.00

Hot Hors D'oeuvres

(100 Pieces each)

Vegetable Egg Rolls with Sesame Ginger Sauce	\$155.00
Seafood Egg Rolls with Sweet and Sour Sauce	\$220.00
Mini Beef Taquitos with Homemade Salsa	\$165.00
Chicken Quesadillas with Salsa	\$165.00
Miniature Quiche, Spinach or Cheese	\$165.00
Seafood Quiche	\$200.00
Wild Mushrooms in Puff Pastry	\$190.00
Blackened New Zealand Lamb Chops with Mint Jelly	\$320.00
Stuffed Mushrooms Florentine with Spinach	\$185.00
Breaded Cheese Ravioli with Basil-Tomato Sauce	\$155.00
Brie Cheese En Croute with Apricot Sauce	\$175.00
Chicken Drumettes, Buffalo, Oriental or Barbecue	\$140.00
Mini Potato Pancake with Applesauce	\$175.00
Vegetable Calzone Pizza	\$150.00
Crabcake Creole with Remoulade	\$260.00
Chicken Rumaki on Braised Red Cabbage	\$180.00
Shrimp and Pork Wonton with Plum Sauce	\$240.00
Deep Fried Coconut Shrimp	\$280.00
Swedish Meatballs	\$150.00
Chicken or Beef Satay with Peanut Sauce	\$215.00
Spanakopita	\$175.00
Oysters Rockefeller	MARKET PRICE
Clams Casino	MARKET PRICE
Fried Chicken Fingers with Honey Mustard Sauce	\$195.00
Pork and Shrimp Pot Stickers	\$195.00
Chicken and Andouille Sausage Brochette	\$165.00
Steamed New Zealand Green Lipped Mussels with Fruit Salsa	\$240.00

Displays

Jumbo Shrimp on Ice with Cocktail Sauce and Lemons	\$40.00 per dozen
King Crab Legs on Ice with Cocktail Sauce and Lemons	MARKET PRICE
Oysters on Half Shell with Cocktail Sauce and Lemons	MARKET PRICE
Clams on Half Shell with Cocktail Sauce and Lemons	MARKET PRICE

Carving Station

All Carving Stations include Rolls and Condiments

Roast Baron of Beef (Serves 90)	\$495.00
Roast Sirloin Strip (Serves 30)	\$400.00
(2) Roast Breasts of Turkey (Serves 30)	\$170.00
Honey Baked Ham (Serves 40)	\$120.00

Chef~ \$25.00 per hour, 3 hour minimum