

HORS D'OEUVRES

COLD SELECTIONS

(50 piece minimum/priced by the piece)

- strawberries stuffed with balsamic black pepper cream cheese
- roast beef and cream cheese horseradish roulade, red onion marmalade
- smoked chicken, papaya salsa, cream cheese on a baguette
- tomato and mozzarella, basil and rosemary bruschetta
- smoked salmon rosette on garlic herb lavosh, lemon caper cream cheese
- crab bouchee
- vietnamese shrimp or beef rolls
- seared ahi tuna and ginger on sesame maki sushi rice
- maine lobster medallions, chive and tarragon crème fraiche on lemon thyme toast

HOT SELECTIONS

(50 piece minimum/priced by the piece)

- grilled eggplant with ricotta spinach, red pepper served on a toast point
- vegetable spring rolls, plum sauce
- italian sausage and mushroom turnover
- southwest chicken spring roll
- chicken in beggars purse
- ginger beef sate, soy chili glaze
- boursin and spinach stuffed mushroom caps
- mini beef empanadas, chimmi churri sauce
- hibachi beef teriyaki
- coconut shrimp
- bacon wrapped scallops
- breaded fantail shrimp
- mini crab cake with lemon caper aioli
- lollipop lamb chop

RECEPTION DISPLAYS

GARDEN VEGETABLE PLATTER

served with hummus, baba ghanoush, ranch and fine herb dips

small (serves 25 – 35)

medium (serves 50 – 70)

large (serves 100 – 125)

HARVEST SEASONAL SLICED FRUITS AND BERRIES

served with honey-yogurt dip

small (serves 25 – 35)

medium (serves 50 – 70)

large (serves 100 – 125)

ANTIPASTI PLATTER

assorted Italian cheeses, cured meats with roasted peppers, olives, pepperoncini, cherry peppers and marinated grilled and chilled vegetables

small (serves 50 – 75)

large (serves 100 – 125)

GRILLED VEGETABLE PLATTER WITH BALSAMIC GLAZE

fresh garden vegetables lightly marinated and char-grilled, seasoned with herbs and spices, roasted red pepper aioli and societe bleu dip

small (serves 25 – 35)

medium (serves 50 – 70)

large (serves 100 – 125)

IMPORTED AND DOMESTIC CHEESE PLATTER

garnished with fresh berries, grapes, stone ground mustard, english crackers and artisan breads

small (serves 25 - 35)

medium (serves 50 – 70)

large (serves 100 – 125)

VIENNESE

(minimum 50 guests/price per guest)

- chocolate dipped butter cookies
- old fashioned mini apple tarts
- plain and chocolate dipped biscotti
- chocolate dipped strawberries
- georgia bourbon pecan tarts
- double chocolate tart
- apple cobbler

VIENNESE SUNDAE BAR UPGRADE*

- assorted hand dipped ice creams
- chocolate, strawberry and caramel sauces, whipped cream, chocolate shavings, toasted nuts, coconut, oreo cookies, maraschino cherries, M&M's and giant chocolate chip cookies

VIENNESE UPGRADE II *

served with vanilla bean ice cream

- banana foster
- caramelized sweet pineapple
- cherries jubilee

*Uniformed Chef's fee \$100.00 (2 hour maximum) One Chef required for every 100 guests

RECEPTION STATIONS

Minimum of 20 guests / price per guest

MARTINI POTATO BAR *

(choice of three)

- **the classic**
yukon gold mashed potatoes, bacon, cheddar cheese, chives and sour cream
- **the maine-stay**
roast garlic mashed potatoes, maine lobster and roasted sweet corn
- **the midwestern**
horseradish mashed potatoes, braised short ribs and tobacco onions
- **the deep south**
buttermilk and black pepper mashed potatoes, crispy fried chicken and cream gravy
- **south-of-the-border**
chipotle mashed potatoes, shredded pork, green onion and pepper jack cheese
- **the orient**
wasabi mashed potatoes, chili marinated shrimp and crispy noodles

PASTA BAR *

(choice of two)

served with crushed red peppers, parmesan cheese and warm focaccia

- penne pasta pomodoro
- rigatoni bolognese
- tortellini, asiago cream, peas, pancetta and basil
- lumache, oven-dried tomatoes, sweet Italian sausage, fennel and sunburst squash
- farfalle, shrimp and lemon thyme sauce
- fusilli, extra virgin olive oil, grated pecorino, seasonal vegetables and herbs
- wild mushroom ravioli, caramelized onion and sun-dried tomatoes
- spinach ravioli, toasted pine nuts, fresh herbs, plum tomatoes and gorgonzola cheese

FAJITA FLARE *

- fajita chicken and fajita steak
- soft tortillas
- grilled peppers and onion, sour cream and homemade guacamole, shredded cheese and cilantro

RISOTTO BAR*

(choice of three)

- **the tuscan**
sun-dried tomato risotto, pancetta, peas and reggiano cheese
- **the lobster pot**
lemon chive risotto, maine lobster and roasted sweet corn and cremini mushrooms
- **the mediterranean**
olive risotto, charred Italian vegetables, basil and asiago cheese
- **the sardinian**
basil risotto, garlic shrimp, asparagus tips, prosciutto and roasted peppers
- **from the gulf**
whole grain mustard risotto, jumbo lump crab with smoked shitakes and chives

*Uniformed Attendant's fee \$100.00 (2 hour maximum) One Attendant required for every 100 guests

CARVING DISPLAYS*

- steamship round of beef (serves 125)
assortment of miniature split rolls, creamed horseradish, whole grain mustard, herb mayonnaise
- sea salt and peppercorn tenderloin of beef (serves 20)
sourdough silver dollar rolls, bordelaise sauce
- whole tom turkey (serves 40)
multi-grain and country french rolls, sage mayonnaise, cranberry onion relish
- prime rib of beef (serves 35)
assortment of miniature split rolls, creamed horseradish whole grain mustard, herb mayonnaise, au jus
- bourbon glazed ham (serves 50)
cheddar biscuits, silver dollar rolls, dijon mustard

*Uniformed Chef's fee \$100.00 (2 hour maximum) One Chef required for every 100 guests