

EXTRAS.

HORS D' OEUVRES

MIRRORED DISPLAYS

Fresh Vegetable Crudités with Dipping Sauce

International Cheese Display with Fresh Fruit and Crackers

Sliced Fruit Display with Berries

COLD SELECTION

Fresh Mozzarella Tomato Brochette

Mini Deli Sliders

Iced Shrimp Cocktail

HOT SELECTION

Cocktail Franks en Croute

Spicy Buffalo Chicken Wings with Bleu Cheese Dressing

Chicken Teriyaki Wings

Swedish Meatballs

Vegetable Egg Rolls

Cheesesteak Egg Rolls

Crab Puff Pastry

Crab Rangoon

DELUXE HOT SELECTION

Sesame Chicken

Balsamic Fig & Goat Cheese Flatbread

Artichoke Filo Triangles

Sea Scallops wrapped in Bacon

Miniature Crab Cakes

Spinach & Goat Cheese Flatbread

Mini Assorted Pizza

Chicken Wonton

Spanakopita

Chicken Cordon Bleu

Sweet and Sour Meatballs

Tomato Petite Quiche

Crab Stuff Mushrooms

A 22% service charge will be added.

EXTRAS.

CARVED SPECIALTIES – COCKTAIL RECEPTION

Served with Fresh Baked Dinner Rolls

Honey Baked Ham with Bourbon Raisin Glaze

Roasted Turkey Breast with Turkey Gravy

Roast Sirloin of Beef with Au Jus

Roast Prime Rib of Beef with Horseradish Sauce

Steamship Round of Beef with Au Jus

Set for 1 ½ hours

Attendant Fee

PASTA STATION - COCKTAIL RECEPTION

Served with Fresh Baked Dinner Rolls

Rigatoni a la Carmelo (Baby shrimp, Cognac Blush Sauce)

Penne Michele (Prosciutto, Asparagus, Grape Tomatoes, Chardonnay Sauce)

Tortellini Alfredo

Penne Pomodoro (Roma Tomatoes, Basil, Onions, Garlic)

Choose 2

Minimum of 50 guests required.

Set for 1 1/2 hours.

Must be added to Buffet or 3 station minimum

Attendant Fee

A 22% service charge will be added.