

Hors D'oeuvres

Butler Passed or Buffet Display

Minimum Order 2 Dozen Per Item Required

We recommend 4-5 pieces per person for a reception prior to dinner

For a Cocktail Party/Reception we recommend a minimum of 8-10 pieces per person

Hot Hors D'oeuvres

Chipotle Sliders, Grilled Patties, Smoked Chili Aioli	\$ 31.00 dozen
Honey Stung Chicken Drumettes, Lemon Pepper Dipping Sauce	\$ 24.50 dozen
Meatballs, Swedish Dill Sauce or BBQ Sauce (2 per)	\$ 23.50 dozen
Mini Beef Wellington en Croute	\$ 46.00 dozen
Mushrooms Florentine, Gorgonzola & Spinach Gratin	\$ 24.50 dozen
New England Style Rock Crab Cakes, Red Pepper Aioli	\$ 29.50 dozen
Oven Fired Scallop Rumakis, Applewood Bacon	\$ 35.00 dozen
Petite Quiche: Mushrooms & cheese, Ham & Cheese, Plain Cheese	\$ 28.00 dozen
Potstickers, Ginger Soy Dipping Sauce	\$ 25.50 dozen
Shrimp & Vegetable Wontons, Sweet Chili Dipping Sauce (2 per)	\$ 27.00 dozen
Spanakopita Puffs, Spinach and Feta Cheese Filling	\$ 24.50 dozen
Steak Skewers, Honey Soy Glazed over Rice Noodles	\$ 27.00 dozen
Teriyaki Glazed Chicken Skewers over Rice Noodles	\$ 24.50 dozen
Vegetarian Egg Rolls, Hot n' Sweet Mustard Dipping Sauce	\$ 24.50 dozen

Cold Hors D'oeuvres

Belgian Endive, Herb Cream Cheese, Spiced Walnuts	\$ 27.00 dozen
Bruschetta Pomodoro, Fresh Basil, Crostini Toasts	\$ 24.50 dozen
Crostini Toasts, Prosciutto Ham, Fresh Mozzarella Pockets	\$ 27.00 dozen
Finger Sandwiches, Wheat & Sour Bread, Smoked Ham, Dijonaise	\$ 24.50 dozen
Fresh Asparagus Spears, Sugar Cured Ham (Mkt Price)	\$ 24.50 dozen
Gorgonzola Dolce, Profiteroles	\$ 31.00 dozen
Green Lip Mussels, Chilled, Mango Salsa	\$ 27.00 dozen
North Coast Smoked Salmon, Rye, Herb Mascarpone, Cracked Pepper	\$ 27.00 dozen
Petite Artichokes, Pepper Crab Filling	\$ 28.00 dozen
Pinwheel Wraps, Turkey, Pesto Filling	\$ 24.50 dozen
Sonoma Pepper Jack, Toscana Salami, Pumpnickel Toasts	\$ 24.50 dozen

Menus and prices are subject to change.

A Taxed Service Charge of 19% Plus State Mandated Sales Tax will Be Added to the Total Bill.

Hors D'oeuvres

Continued

Buffet Display Hors D'oeuvres

Items are recommended to serve 30 persons per item

Artichoke & Crab Dip, Sliced Breads	\$ 47.00
Baked Brie, Apple Chutney, Flatbreads	\$ 52.00
Pesto Baked Brie, En Croute, Flatbreads	\$ 55.00
Apple Almond Baked Brie, En Croute, Flatbreads	\$ 55.00
Baked Idaho Skins, Smoked Cheddar, Applewood Bacon, Sour Cream	\$ 38.00
Crown of Jumbo Prawns, Fiery Lime Cocktail Sauce (2 per)	\$ 75.00
Flamingo Spinach Dip with Sliced Baguette	\$ 39.00
Grilled Baby Lamb Chops, Fresh Mint Mignonette (doz)	\$ 45.00
Hummus & Mixed Olive Tapenade with Warm Pita Bread	\$ 75.00
Imported & Domestic Cheeses, French Breads, Crackers, Fruit Garnish	\$115.00
Mélange of Crudités, Thousand Island & Buttermilk Ranch Dips	\$ 75.00
Playa D'Oro, Layered Mexican Dip with Assorted Tortilla Chips	\$ 55.00
Seasonal Fruit & Berry Display, Poppy Seed Yogurt Dip	\$105.00

The Carvery

Items are recommended to serve 30 persons per item

Angus Top Sirloin Roast, Garlic Studded, Rolls	\$200.00*
Honey Baked Ham, Rolls	\$115.00*
Hot n' Sweet Pork Loin, Apple Mango Chutney, Rolls	\$115.00*
Prime Rib, Slow Roast Angus Ribeye, Rolls	\$300.00*
Roasted Tri Tip, Teriyaki Glaze, Rolls	\$165.00*
Slow Roast Breast of Turkey & Cranberry Sauce, Rolls	\$145.00*

* **Chef Carver available upon request** \$125.00

Custom Ice Carvings available upon request Mkt Price

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