

Specialty Selections ~ Hors D'oeuvres

Cold Choices

(minimum of 50 pieces)

*Salami Cornets with Cream Cheese
Cucumber with Crab, Mango, and
Pepper Chutney
Assorted Finger Sandwiches
Deviled Eggs*

*Assorted Chef's Canapes
Herb Infused Hummus on
Toasted Pita Points
Pecan Cheese Balls
Stuffed Cherry Tomatoes*

*Salmon Mousse Canapes
Petite Croissant Sandwiches*

*Proscuitto and Melon Balls
Peel and Eat Shrimp with Cocktail Sauce*

*Lobster Medallions
Chilled Gulf Shrimp
Artichoke Stuffed with Crab Meat*

*Proscuitto Wrapped Asparagus
Iced Crab Claws*

*Chocolate Dipped Strawberries
Miniature Cheesecakes*

*Cheesecake Stuffed Strawberries
Miniature French Pastries*

Hot Choices

(minimum of 50 pieces)

*Buffalo Wings with Bleu Cheese Sauce
Cheese Stuffed Jalapenos
Mozzarella Cheese Sticks with
Marinara Sauce*

*Savory BBQ Meatballs
Fried Chicken Drumettes
Chorizo Empanadas
Pequito Burritos*

*Chicken Fingers with Mustard Sauce
Egg Rolls with Sweet and Sour Sauce
Quesadilla Slices-Chicken or Shrimp
Miniature Pizzas
Mini Quiche Lorraine*

*Miniature Beef Kabobs
Spanikopita
Barbecue Spare Ribs
Pineapple Jerk Chicken Brochettes*

*Fried Coconut Shrimp
Shrimp with Bacon en
Brochettes with Jalapenos*

*Miniature Beef Wellington
Miniature Reuben Sandwiches*

Prices are subject to service charge and state tax. Prices are also subject to change pending receipt of a signed Banquet Event Order. Private dining fee may apply for groups of thirty people or less

Fruit, Cheese, Vegetables

Mirror of Domestic and Imported Cheeses with Crackers

Small - Suggest 25 people, Medium - Suggest 50 people

Large – Suggest 75-100 people

Crudite Tray - Fresh Vegetables, Relishes, and Dip

Small - Suggest 25 people, Medium – Suggest 50 people

Large – Suggest 75 people

Seasonal Fruit Mirror

Small – Suggest 25 people, Medium – Suggest 50 people

Large – Suggest 75-100 people

Add Yogurt Dip or Swiss Chocolate Fondue

Fruit and Cheese Display

Minimum 100 people

Maximum 2 hour service

Smoked Fish Mirror of Salmon, Trout, and Tuna

Served with Capers, Chopped Egg, Onion, Toast Points & Petite Breads

Suggest 25 people

Antipasto Display

Pepperoni, Proscuitto, Salami, Provolone, Mozzarella,

Cappacola, Pepperoncini, Black and Green Olives,

Cherry Peppers, Marinated Vegetables, and Foccacia Bread

Small – Suggest 25 people, Medium – Suggest 50 people

Large – Suggest 75 people

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