



Hors d'oeuvres

PRICE PER 100 GUESTS

Chef Carved Meats

- Grilled Tenderloin of Beef with Rolls and Sauces - \$895.00
- Roast Prime Rib of Beef with Rolls and Sauces- \$725.00
- Ginger Seared Pork Tenderloin with Rolls and Sauces - \$625.00
- Roast Round of Beef with Rolls and Sauces - \$575.00
- Roast Turkey Breast with Rolls and Sauces - \$575.00

Stations

- Fajitas - Chicken or Beef with Vegetables, Tortillas and Condiments - \$725.00
- Crepes - Chicken and Seafood with Sauces and Condiments - \$725.00
- Oriental - Stir Fry Chicken or Vegetables with Rice and Spring Rolls - \$675.00
- Pasta - Assorted Pasta Tossed with Marinara, Alfredo or Clam Sauce - \$675.00
- Smashed Potato Bar - Served in Martini Glasses with condiments - \$575.00

Displays

- Smoked Seafood Display (Salmon, Shrimp, Scallops and Mussels) - \$595.00
- Deli Platter - Roast Beef, Turkey, Ham with Rolls and Condiments - \$550.00
- Smoked Eastern Salmon - \$450.00
- Assorted Cheeses with Wafers - \$375.00
- Hot Crab Dip with Wafers - \$375.00
- Baked Brie in Pastry (Raspberry, Almond or Pesto) - \$375.00
- Assorted Chips and Dip (Spinach, Black Olive & Salsa) - \$350.00
- Fresh Fruit Display - \$350.00
- Raw Vegetables with Creamy Dip - \$325.00

Beverage Stations

- Espresso, Cappuccino and Latte - ground, brewed and steamed to order - \$495.00
- Gourmet Coffee Station with Toppings, Sugars and Flavors - \$350.00
- Freshly Brewed Coffee with Cream and Sugar - \$195.00
- Iced Tea or Lemonade - \$195.00

Sweets

- Chocolate Fountain with all of your favorites for dipping - \$625.00
- Assorted Freshly Baked Mini Desserts and Chocolate Strawberries - \$525.00
- Chocolate Dipped Strawberries - \$195.00

Prices per 100 Pieces

- Smoked Salmon Pinwheels - \$325.00
- Mini Beef Wellington- Tender Filet, Duxelles, Puff Pastry- \$325.00
- Mini Maryland Lump Crab Cakes with Spicy Remoulade Sauce - \$295.00
- Mini Chicken Wellington with Duxelles Wrapped in Puff Pastry - \$295.00

Hors d' oeuvres (continued)

Prices per 100 Pieces (continued)

- Warm Baby Asparagus and Asiago Cheese in Phyllo - \$275.00
- Scallops Wrapped in Bacon - \$275.00
- Southwestern Barbecued Shrimp - \$250.00
- Chilled Jumbo Shrimp with Cocktail Sauce - \$250.00
- Fresh Sushi Rolls (California, Tuna, Shrimp, or Cucumber) Pickled Ginger, Wasabi - \$250.00
- Stuffed Mushrooms with Crabmeat, Spinach & Cheese or Prosciutto & Cheese - \$225.00
- Mini Vegetables Spring Rolls with l'Orange Sauce - \$225.00
- Mini Black Bean Cakes with Corn Salsa & Sour Cream - \$225.00
- Bruschetta, Roma Tomatoes, Fresh Mozzarella & Basil - \$175.00
- Decorative Deviled Eggs - \$225.00
- Cocktail Crab Claws with Mustard Sauce - \$195.00
- Assorted Petite Quiche - \$225.00
- Chilled Asparagus and Ham Wraps with Honey Mustard - \$195.00
- Spicy Drumettes with Bleu Cheese (buffalo or breaded) - \$175.00
- Barbecued, Danish or Italian Meatballs - \$175.00
- Miniature Ham Biscuits - \$175.00
- Franks in a Blanket with Dijon Mustard - \$175.00
- Ham and Swiss Party Rolls - \$175.00
- Finger Sandwiches - \$175.00
- Open Face: Olive, Cucumber or Vegetable Cream Cheese*
- Closed: Chicken, Ham or Egg Salad, Pimento Cheese or Vegetable Cream Cheese*
- Pinwheel: Pimento Cheese, Cream Cheese with Nuts or Pineapple*

Miscellaneous

- Freshly Roasted Nuts - \$14.00 per pound
- Decorated Wedding Mints - \$17.00 per 50
- Sparkling Fruit Punch - \$20.00 per Gallon
- Soft Drinks - \$2.00 each
- Bottled Water - \$2.00 each

Additional selections available upon request.

- All prices are for a minimum of 50 guests. Prices are for food items only.
- For Full Service with Staffing and Equipment:
- Glass and Silver \$4.95 per person, China-like Disposables \$3.95 per person,
- Clear Disposables \$2.95 per person
- A Service Charge of 18% and Sales Tax will be added to all Events