

# Beginnings

## Hors d'Oeuvres-Receptions-Stations

### Assorted Crudités \$98

Serves 50

Crisp, Fresh Vegetables Presented with a Selection of Dips

### Seasonal Fruit Display \$135

Serves 50

The Freshest Seasonal Fruit Served with Yogurt Dip

### Imported and Domestic Cheese Display \$195

Serves 50

Displayed Cheeses with Assorted Breads and Crackers, Garnished with Fresh Fruit  
Includes: Cheddar, Swiss, Colby, Pepper Jack, Smoked Gouda, Muenster, and Provolone

### Antipasto Platter \$195

Serves 50

Sliced Mozzarella and Provolone Cheese, Pepperoni, Capicola, Genoa Salami, Pepperoncini and Greek Olives,  
Served with Italian Herb Bread

## Chef Attended Action Stations

Include Appropriate Condiments, Assorted Rolls, and Uniformed Carver for One Hour.  
Additional Hour for Uniformed Carver - \$40 Per Carver

### Hickory Smoked Prime Rib Station \$290

Serves 30

Hickory Smoked Prime Rib with House Specialty Au Jus & Horseradish Cream

### Roasted Tenderloin of Beef Station \$310

Serves 30

### Apple and Brown Sugar Cured Honey Ham Station \$210

Serves 50

### Apple Smoked Breast of Turkey Station \$240

Serves 50

Oven Roasted & Served with Traditional Gravy

### Whole Roasted Top Round of Beef \$285

Serves 50

USDA Choice Top Round Braised in Red Wine Served with A Wild Mushroom Demi Glace

### Pasta Station (Chef Attended) \$9 Per Person

#### Choice of 2 Pastas:

Tri Colored Cheese Tortellini, Penne Rigate, Rigatoni, or Gemelli

#### Choice of 2 Sauces:

Tomato Basil, Alfredo, Pesto Cream, White Wine Clam, Or Arrabiata

Includes Toppings of: Sautéed Mushrooms, Sun Dried Tomatoes, Parmesan Cheese, Artichokes and Black Olives  
Garlic Bread and Bread Sticks

### Stir Fry Station (Chef Attended) \$10 Per Person

Sesame Marinated Chicken Breast and Mongolian Beef Strips Tossed with a Bounty of Stir Fried Vegetables  
Served with Fried Rice and Fortune Cookies

### Chef's Pastry Table \$6 Per Person

An Assortment of Cakes and Pies, Cannoli and Éclairs, Variety of Mini Cheesecakes,  
Assorted Fresh Baked Cookies and Double Fudge Brownies

### Premium Coffee Station \$3 Per Person

Freshly Brewed Columbian, Hazelnut, Vanilla and Irish Cream Coffees with Flavored Creamers and Whipped Cream

# Hot Hors d'Oeuvres

## *\$68 per 50 pieces*

Italian Meatballs  
Swedish Meatballs  
BBQ Meatballs  
Fried Mac & Cheese Bites  
Potato and Cheddar Perogy

## *\$85 per 50 pieces*

Potato Wrapped Shrimp  
Crab Spring Roll  
Risotto Arancini  
Steamed Pork Pot Stickers  
Chicken Satay  
Vegetable Spring Rolls

## *\$110 per 50 pieces*

Spanikopita  
Mini Corn Soufflé  
Mini Sheppard's Pie  
Hibachi Beef Kabobs

## *\$150 per 50 pieces*

Mini Beef Wellington  
Crab Stuffed Mushrooms  
Scallops Wrapped in Bacon  
Baked Raspberry Brie in Phyllo Dough  
Mini Crab Cakes with Tartar Sauce  
Crab Stuffed Shrimp  
Scallops Wrapped in Bacon

## *\$76 per 50 pieces*

Assorted Mini Quiche  
Jalapeno Poppers  
Vegetable Samosas  
Broccoli Cheddar Bites  
Herb Breaded Ravioli  
Mozzarella Cheese Sticks  
Franks in Puff Pastry  
Mini Chicken Tacos  
Mini Chicken Cordon Bleu  
Chicken Samosas

## *\$96 per 50 pieces*

Spinach & Feta Stuffed Mushrooms  
Spinach and Artichoke Crisp  
Crab Rangoon  
Buffalo Chicken Pazotti

## *\$124 per 50 pieces*

Antipasto Kabob  
Chicken Thai Spring Roll  
Chicken Marsala Pot Pie

## Reception Additions

Hot Crab Dip – Served with Breads and Crackers	\$ 4.00 Per Person
Spinach & Artichoke Dip	\$ 3.00 Per Person
Snack Mix	\$ 9.00 Per Pound
Dry Roasted Peanuts	\$18.00 Per Pound
Deluxe Mixed Nuts (No Peanuts)	\$26.00 Per Pound

### Consumer Advisory

*Please Note Consuming Raw or Undercooked Meats, Poultry, Seafood, Shellfish, or Eggs May Increase the Risk of Food Borne Illness, Especially if You Have Certain Medical Conditions*

## Classic Reception

### One Hour Duration

**With Meal \$9 Per Person**  
**Without Meal \$14 Per Person**

#### Display Items (Select 3)

Cheese Display with Crackers  
Assorted Crudités with Dip  
Swedish, Italian, or BBQ Meatballs  
Bruschetta with Sliced Bread

#### Butlered Items (Select 2)

Assorted Mini Quiche  
Mini Chicken Cordon Bleu  
Crab Rangoon  
Franks in Puff Pastry  
Jalapeno Poppers  
Herb Breaded Ravioli  
Fried Mac and Cheese Bites

## Deluxe Reception

### One Hour Duration

**With Meal \$11 Per Person**  
**Without Meal \$16 Per Person**

#### Display Items (Select 4)

Cheese Display with Crackers  
Fresh Seasonal Fruit Display  
Assorted Crudités with Dip  
Spinach & Artichoke Dip

#### Butlered Items (Select 3)

Scallops Wrapped in Bacon  
Vegetable Spring Rolls  
Hibachi Beef Kabobs  
Spanikopita  
Chicken Marsala Pot Pie  
Mini Sausage Calzones  
Steamed Pork Pot Stickers  
Mini Chicken Cordon Bleu

## Chocolate Fountain

**\$5 Per Person**

*Server Attended Fountain - Minimum 50 Persons*  
*Based on 1 Hour Service Time*

*(Choice of Five Dipping Items)*

Marshmallows, Pretzel Rods, Graham Crackers, Biscotti, Pineapple Chunks, Cream Puffs and Fresh Strawberries