

Hors d'oeuvres Buffet

*Cheese and Crackers Garnished with Fresh Fruit
Vegetable Crudités with Dipping Sauce*

*A Selection of Four Hot Hors d'oeuvres
(Served for 1 ½ hours in Chafing Dishes)*

*Franks in a Blanket with Spicy Mustard
Mushroom Caps Filled with Veal Sausage
and Ricotta Cheese*

*Scallops Wrapped in Bacon
Spanakopita with Spinach and Feta in a
Flaky Pastry*

*Shrimp Wrapped in Prosciutto
Clams Casino*

*Miniature Beef Wellington with
Mushrooms in a Puff Pastry
Beef Kabob of Marinated Sirloin with
Peppers and Onions, Balsamic Port
Reduction*

*Potato Latkas with Sour Cream and
Applesauce
Assorted Mini Quiche*

*Asparagus with Smoked Salmon and
Philadelphia Cream Cheese
Sweet and Sour Meatballs*

*Thai Spring Roll with Orange Duck Sauce
Crisp Parmesan Crusted Artichoke Heart
with Goat Cheese*

*Steamed Chicken Dim Sum with Soy
Wasabi*

*Coconut Chicken Tenders
Sesame Chicken Tenders*

*Vegetable Egg Roll with Soy Sauce
Wild Mushroom Tart
Pork Pot Stickers*

*Grilled Chicken Satay with Cardamon
Grilled Beef Satay with Teriyaki
Mini Breaded Chicken Cordon Blue*

Assorted Cookies and Brownies

Coffee, Tea, Decaffeinated Coffee and Iced Tea

\$23.00 per person

Prices are Subject to 20 % Service Charge and 6% Sales Tax