

**Cold Hors D'oeuvres**  
(priced per 50 piece)

Jumbo Shrimp Cocktail .....	120.00
Goat Cheese Bruchetta.....	50.00
Tomato Basil Bruchetta.....	40.00
Tri-Color Antipasta Skewers .....	55.00
Stuffed Cherry Tomatoes.....	45.00
Horseradish Beef Roulades .....	60.00
Deviled Eggs.....	50.00
Stuffed Baby Red Potatoes.....	45.00
Lavish Rolls (Vegetable or Deli).....	50.00
Smoked Salmon Canapés .....	65.00
Cucumber Artichoke Cups.....	45.00
Hummus Toast.....	50.00

**Hot Hors D'oeuvres**  
(priced per 50 piece)

Crab Stuffed Mushrooms .....	70.00
Sausage Stuffed Mushrooms.....	55.00
Mini Crab Cakes .....	65.00
Chicken Satay.....	65.00
Beef Teryaki Kabobs.....	75.00
Rumaki.....	65.00
Bacon Wrapped Scallops.....	80.00
Crab Wontons .....	65.00
Meatballs.....	45.00
Spanakopita .....	75.00
Spicy Chicken Wings .....	65.00
BBQ Riblets .....	60.00
Egg Rolls.....	75.00
Brie Quesadillas.....	60.00
Toasted Ravioli .....	45.00

**Display Hors D'oeuvres**  
(serves 50 guests)

Vegetable Platter .....	55.00
Cheese Platter .....	50.00
Seasonal Fruit Display .....	60.00
Cheese & Meat Platter.....	60.00
Antipasto Platter (assorted imported cheeses, meats and marinated vegetables).....	75.00
Smoked Salmon .....	50.00
Whole Smoked Turkey .....	75.00
Beef Tenderloin Carving Station.....	200.00
Mashed Potato Bar.....	2.00 per person

**Recommendations**

For pre-dinner cocktail hours we recommend you choose three to four items, allowing four to six pieces per person.  
For cocktail reception we recommend you choose six to eight items, allowing eight to ten pieces per person.

Add 7% tax and 18% gratuity  
Prices subject to change without notice