

## Hot Hors d'oeuvres

Franks in Puff Pastry Chicken Dijon Puff Spinach and Feta Phyllo Wild Mushroom in Phyllo Spicy Beef Empanadas Black Bean or Vegetable Spring Rolls **\$235 per 100 pieces** 

Stuffed Mushrooms Chicken Satay Spinach and Artichoke or Sundried Tomato Mini Quiche Quesadillas(either Chicken, Shrimp, Vegetable, or Cheese) Southwest Wonton Bundles Chicken and Spinach Gyoza (Japanese Potstickers) Chorizo **\$250 per 100 pieces** 

> Coconut Shrimp Scallops wrapped with Bacon Lobster and Shrimp Spring Rolls Crab Rangoon Mini Crab Cakes **\$275.00 per 100 pieces**

Buffalo Style Chicken Wings Thai Style Chicken Wings Chicken Tenders with Honey Mustard Sauce Stuffed Jalapeno Peppers "Poppers" with Salsa \$220.00 per 100 pieces

*Cold Hors d'oeuvres* Bruschetta with Goat Cheese, Tomatoes and Basil Asparagus wrapped with Prosciutto \$170.00 per 100 pieces

Smoked Salmon Pinwheels with Dill Cream Cheese \$205.00 per 100 pieces

Chilled Cocktail Shrimp 21/25 ct. per pound Chilled Jumbo Shrimp 16/20 ct. per pound Market Price

20% Service Charge and 6% tax is added to the final bill on all banquet room rental, food, and beverage



## Cold Hors d'oeuvres Display

Chilled Beef Tenderloin Fanned Tenderloin with Capers, Onions, Horseradish Cream and Freshly Baked Rolls \$235.00 serves 20 guests

Whole Poached Salmon Served with Capers, Chopped Egg, Bermuda Onion, Cream Cheese and Mini Bagels Market Price

> Vegetable Crudités Crisp Seasonal Vegetables with Parmesan Pepper Corn Dip \$210.00 serves 100 guests

Cheese Displays Domestic Cheeses and Seasonal Fruit Displayed with Gourmet Crackers \$210.00 serves 100 guests International Cheeses and Seasonal Fruit Displayed with Gourmet Crackers \$275.00 serves 100 guests

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