

Cocktail Parties



Hors d'Oeuvres

Priced by the piece (minimum 50 pieces)

All hors d'oeuvres butler passed unless indicated otherwise

Cold

Fresh Shrimp Cocktail \$2.75 Bruschetta \$1.25

Stationed

Caprese Skewers \$2.25

Fresh Mozzarella, Tomato, Bail, Balsamic Reduction

Deviled Eggs \$1.25

Stuffed Hot Cherry Peppers \$1.50

Mozzarella, Anchovy

Antipasto Skewers \$2.25

Fresh Mozzarella, Olives, Sundried Tomato, Artichoke Heart

Crudité Display \$3.95

Fresh Vegetables, Seasonal Fruit, Cheeses & Crackers
Stationed

Mediterranean Crudité Display \$4.25

Aged Cheeses, Roasted Red Peppers, Peppercini, Olives, Artichoke Hearts

Stationed

Baked Brie Display \$3.50*

Wheel of Brie baked in Phyllo Dough Topped with Raspberry, Strawberry or Apple Compote

Hot

Clams Casino \$1.75

Served in a Phyllo Cup

Stuffed Mushrooms \$1.50

Spinach, Asiago Cheese, Breadcrumb

Mini Meatballs \$1.25

Italian or Swedish

Bacon Wrapped Scallops or Shrimp \$2.95

Smoked Chicken Quesadillas \$1.95

Herb Seared Lamb Lollipops \$3.75

Prosciutto Wrapped Artichoke Hearts \$2.50

Mini Crab Cakes \$2.50

Pork Pot Stickers \$1.75

*Minimum of 25 guests required

Dinner Stations

Salad Station

French Rolls & Butter Mixed Greens Salad Caesar Salad

Tomatoes, Cucumbers, Onions, Croutons Choose Two Toppings:

Mandarin Oranges, Dried Cranberries, Candied Walnuts, Roasted Almonds

Choose Two Cheeses:

Crumbled Blue, Cheddar, Feta, Goat

Choose Two Dressings:

BLC House, Ranch, French, Italian, Raspberry Vinaigrette

Grilled Vegetable Display \$7.50 per person

Pasta Station

Garlic Breadsticks
French Rolls & Butter
Fresh Vegetables
Grated Romano Cheese
Crushed Red Pepper
Choose One Pasta:

Penne, Bowtie, Orchette, Shells

Choose Two Sauces:

Marinara, Alfredo, Oli & Garlic, Vodka Blush

Choose Two Proteins:

Grilled Chicken, Baby Shrimp, Bay Scallops, Italian Sausage, Mini Meatballs

\$8.95 per person

Carving Station

Choose One Protein:

Roast Top Round of Beef with Au Jus Bacon Wrapped Pork Loin Roast Turkey Breast

Mini Costanzo Rolls Condiments \$9.50 per person

Additional Options:

Roast Leg of Lamb with Mint Demi-Glace \$3 upcharge Roast Prime Rib with Au Jus \$4 upcharge Roast Tenderloin with Red Wine Demi-Glace \$6.50 upcharge