

# PASSED HORS D'OEUVRE SELECTIONS

## COLD

Jumbo Shrimp Cocktail 70 cal  
\$5.50 each

Tomato Bruschetta Crostini, Basil  
Oil and Balsamic Glaze 90 cal  
\$3.50 each

Blue Cheese Chicken Salad Wraps, Bibb Lettuce 50 cal  
\$3.25 each

Jumbo Lump Crabmeat  
Canapés in Phyllo 50 cal  
\$4.50 each

Tuna Tartare Canapés 50 cal  
\$3.50 each

Ahi Tuna Crisps 20 cal  
\$3.25 each

## HOT

Chicken Goujonettes 60 cal  
\$4.00 per person

Chicken Christopher Sliders 190 cal  
\$4.25 each

Prosciutto Wrapped Mozzarella 70 cal  
\$3.75 each

Petite Filet Mignon on Soft Roll 250 cal  
\$4.50 each

Tenderloin Blue Cheese Crostini 130 cal  
\$4.00 each

Prime Mini Cheeseburgers 3 10 cal  
\$5.50 each

Roma Tomato, Fresh Mozzarella and  
Basil on Crostini 30 cal  
\$3.50 each

Baked Escargot in Puff Pastry 70 cal  
\$4.00 each

Crab, Spinach & Artichoke Dip in Phyllo 40 cal  
\$4.75 each

Miniature Crab Cakes 120 cal  
\$5.00 each

Crab Cake BLT Sliders 240 cal  
\$6.25 each

Jumbo Shrimp Alexander 100 cal  
\$6.75 each

Broiled Sea Scallops 60 cal  
\$6.00 each

Petite Lamb Chops 120 cal  
\$5.25 each

### Minimum Order of 12 Pieces Per selection

2,000 calories a day is used for general nutrition advice, but calorie needs vary. Additional nutritional information is available upon request. We have made an effort to provide accurate nutritional information but deviations can occur due to availability of ingredients, substitutions, and the hand-crafted nature of most items.

Prices do not include Banquet Fee, applicable sales taxes, or a discretionary gratuity for your service staff. Prices are subject to change. \*Consuming raw or undercooked meats, poultry, seafood or shellfish may increase your risk of food borne illness, especially if you have certain medical conditions. San Pellegrino and Aqua Panna are available for an additional charge.



## TABLE NOSH

Warm Mixed Nuts 1640 cal/bowl  
\$15.00

Fresh Cut Potato Chips  
Blue Cheese Dipping Sauce 630 cal/bowl  
\$9.00

Crab, Spinach & Artichoke Dip,  
Crostinis 870 cal/tray  
\$18.00

Mediterranean Olives 400 cal/bowl  
\$13.00

## DISPLAYS

Artisan Cheese Board, Creamy Sexy Blue, Cowda, Butter Kasse and Tomato Basil Gouda  
Crackers and Fresh Fruit Garnish 350 cal/guest  
\$150.00

Fresh Vegetable Crudité with Blue Cheese Dip 50 cal/guest  
\$75.00

Fresh Oysters on the Half-Shell  
Cocktail Sauce, Horseradish, Tabasco and Lemons 360 cal/dozen  
\$36.00 per dozen

## RAW BAR

Maine Lobster, Jumbo Shrimp Cocktail, Jumbo Lump Crabmeat, Oysters on the Half-Shell, Alaskan King Crab Legs  
Cocktail Sauce, Horseradish, Tabasco and Lemons 320 cal/guest  
\$32.00 per guest (Minimum 20 guests)

## CARVING STATION

Whole Roasted Beef Tenderloin  
Whipped Horseradish and Mustard Mayonnaise sauces and Sesame seed Finger Rolls  
510 cal/guest  
\$270.00

Whole Roasted Prime Rib of Beef  
Whipped Horseradish and Mustard Mayonnaise sauces and Sesame seed Finger Rolls  
700 cal/guest  
\$300.00

Roasted Boneless Turkey Breast  
Mustard Mayonnaise Sauce and Rolls  
300 cal/guest  
\$175.00

## DESSERT BUFFET

Cheesecake 500 cal/slice, Mini Key Lime Tarts 450 cal/tart, Double Chocolate Mousse 360 cal/cup  
and Fresh Seasonal Berries 30-40 cal (with Whipped Cream or Sabayon Sauce, adds 40/150 cal)  
\$14.00 Per guest (Minimum 20 guests)

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