

## ***HORS D'OEUVRES***

*(Service of fifty pieces)*

### ***CHILLED SELECTIONS***

*Grilled Bay Shrimp with Caper and Dill 140.00*

*Mediterranean Crostini*

*(Artichoke, Plum Tomato, Kalamata Olive and fresh Basil) 84.00*

*Cajun Crab Salad, Belgium Endive Leaf 168.00*

*Grilled Asparagus wrapped with Proscuitto and Feta Cheese 140.00*

*Strawberry with Brie Cheese and Mint 128.00*

*Curry Chicken Baquette with Figs and Pistachio 128.00*

*Smoked Salmon on Caper Toast with Dill 168.00*

### ***WARM SELECTIONS***

*Miniature Reuben Puffs served with Thousand Island Dressing 84.00*

*Mushrooms Caps filled with Borsini Cheese 112.00*

*Maryland Style Crab Cakes with spicy Remoulade 150.00*

*Thai Shrimp Sticks and Red Chili Sauce 140.00*

*Scallops wrapped with Bacon and Hickory BBQ Sauce 140.00*

*Sweet and Sour Meatballs 72.00*

*Artichoke Pizzettes with Fontina Cheese 112.00*

*Chicken and Portobello Skewer with Basil Sauce 112.00*

*Coconut Shrimp with Orange-Ginger Sauce 140.00*

*Beef Satay with Thai Peanut Sauce 168.00*

*Spanakopita (Fillo filled with Spinach and Feta Cheese) 84.00*

*Medaillions of Pork au Poivre 140.00*

*Sundried Tomato Polenta Cups with creamy Gorgonzola and crispy Proscuitto 112.00*

*Hoisin Duck Spring Rolls and Tamarin Plum Sauce 140.00*

*All food and beverage prices are subject to a service charge and applicable sales tax  
Prices are subject to change after 10/1/2008*

## **ENHANCEMENTS**

### ***SELECTION OF IMPORTED & DOMESTIC CHEESES***

*Assorted cheeses from around the world served with a medley of crackers  
\$7.25 per person*

### ***SEASONAL FRUIT***

*Assorted fresh seasonal sliced and whole fruits and berries  
\$6.00 per person*

### ***CRUDITE***

*An Array of Fresh Market Vegetables, Herb Crème Fraiche and Bleu Cheese Dip  
\$6.00 per person*

### ***SMOKED SALMON PLATTER***

*Smoked Salmon, Toast Points, Cream Cheese, Capers, Red Onions, and chopped Egg  
\$10.50 per person*

### ***SUSHI PLATTER***

*Assorted display of Hand Rolled Sushi served with Pickled Ginger,  
Seaweed Salad, Sweet Chili Sauce and Wasabi  
\$3.00 per piece*

### ***SHRIMP DISPLAY***

*Steamed Gulf Shrimp Served with Cocktail Sauce and Lemon Stars.  
Jumbo \$4.50 each  
Large \$3.50 each  
Medium \$3.00 each*

### ***CRAB CLAW PLATTER***

*Large Snow Crab Cocktail Claws served with Remoulade Sauce,  
Cocktail Sauce and Lemon Stars  
Market Price*

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## ***CARVED ITEMS***

### ***WHOLE ROASTED STEAMSHIP ROUND OF BEEF***

*(Serves approximately one hundred guests)*

*Assortment of fresh Artisan Rolls*

*Creamed Horseradish Sauce*

*Au Jus*

*\$615.00*

### ***WHOLE OVEN ROASTED 25LB TURKEY***

*(Serves approximately thirty guests)*

*Homemade Buttermilk Bisquits*

*Cranberry Sauce*

*Dijon Mustard*

*\$168.00*

### ***HONEY BAKED HAM***

*(Serves approximately thirty guests)*

*Assorted Artisan Rolls and Bisquits*

*Selection of Mustards*

*\$196.00*

### ***ROASTED PORK LOIN***

*(Serves approximately twenty-five guests)*

*Miniature Rolls*

*Maple Mustard Sauce*

*\$196.00*

### ***ROASTED TENDERLOIN OF BEEF***

*(Serves approximately twenty-five guests)*

*Silver Dollar Rolls*

*Bearnaise Sauce and Horseradish Sauce*

*\$365.00*

***Uniformed Chef's Fee of \$75.00 per Chef is required for all carved Items***

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