

Hot Hors d'oeuvres

Thai Shrimp & Rice Noodle Spring Rolls with Plum Sauce
Mini Crab Cakes
Pancetta Wrapped Shrimp
Mini Chicken Cordon Bleu
Apricot Chipolte Pork Kabobs with Pineapple
Mini Teriyaki Beef & Vegetable Brochettes
Sweet & Sour Pineapple Chicken Brochettes
Twice Baked Baby Red Potatoes with Cappicola
Brie Cheese with Raspberry and Pecans in Petite Puff Pastry Pocket
Scallop Skewers with General Tsao Sauce
Mushroom Vol Au Vent
Parmesan Artichoke Hearts with Lemon Garlic Aioli
Beef Samosas
Spinach and Phyllo Spanikopita
Ginger Soy Chicken on a Sesame Wonton Crisp
Chicken Quesadillas with Salsa
Mushroom Caps Stuffed with Boursin Cheese
Hoi Sin Pork on Wonton Crisp
Crab Rangoon
Cheese-Filled Fried Jalapeño Peppers with Salsa
Petite Quiche
Swedish Meatballs
Buffalo Chicken Wings
Black Bean & Cheese Quesadilla
Potato Pancakes



Cold Hors d'oeuvres



Jumbo Shrimp with Lemon & Tangy Cocktail Sauce
Jack Daniel's Smoked Beef Tenderloin with Roasted Vegetable Ratatouilli
Smoked Salmon Mousse in a Rosemary Tartlett
Crab-Stuffed Artichoke Hearts
Finger Sandwiches
Crab Claws with Lemon & Tangy Cocktail Sauce
Prosciutto and Melon
Salami and Assorted Cheese Skewers
Salami Cornucopias with Herbed Cream Cheese
Shrimp Salad in an Herbed Pastry Shell
Cream Cheese and Red Pepper Tortilla Pinwheels with Salsa

Carving Stations

Steamship Round of Beef with Petite Rolls and Condiments

Whole Poached Decorated Salmon with Traditional Accompaniments

Honey Baked Ham with Petite Rolls and Honey Mustard

Roast Turkey Breast with Petite Rolls and Dijonnaise Sauce

Herb Crusted Tenderloin of Beef with Petite Rolls and Traditional Accompaniments

Roasted Leg of Lamb Served with Petite Rolls and Mint Jelly

Potlatch Salmon with Béarnaise Sauce, Lemon, Capers, Bermuda Onions and Crackers



Hors d'oeuvres Stations

Brie in Puff Pastry with Struesal Topping and Sliced Pears

Fresh Spinach and Artichoke Dip in Shepherder-Bread Bowl

Fresh Dip with Chips

French Onion or Sour Cream and Chive Dip with Potato Chips

Gourmet Cheese and Cracker Platter

Brie, Gouda, Havarti, and Aged Port Wine Cheese

Fresh Fruit Garnish, and Assorted Crackers

Marinated and Grilled Vegetables with Hoisin Vinaigrette

Assorted Marinated and Grilled Vegetables, Olives, and Peppers

Fresh Market Crudités and Relish Display

Assorted Marinated and Grilled Vegetables, Olives, and Peppers

Focaccia and Fresh Tapenade Station

Toasted Focaccia Rounds with Assorted Tapenade

Reception Stations

Pasta Station

*Penne Pasta or Cheese Tortellini with Choice of Toppings and Sauces to Include
Marinara, Pesto, Alfredo, Roasted Red Peppers, Mushrooms, Sundried Tomatoes, and Parmesan Cheese*

Enhanced Pasta Station

All of the Above Plus Bay Shrimp, Scallops, Grilled Chicken, and Italian Sausage

Fajita Station

*Chicken and Beef Fajitas with Sautéed Onions and Bell Peppers, Cheddar and Jack Cheese, Salsa
Guacamole, Sour Cream, Warm Flour Tortillas*

Oriental Lettuce Wrap Station

*Sautéed Seasoned Pork, Bamboo Shoots, Bean Sprouts, Mushrooms, Water Chestnuts,
Crisp Lettuce, Variety of Sauces*



Dessert & Coffee Stations

Chef's Assorted Dessert Display

An Assortment of Cakes Tortes, Cheesecake, Gourmet Desserts and Assorted Mini Desserts

Mini Dessert Display

An Assortment of Eclairs, Petit Fours, Mini Desserts, Chocolate Dipped Strawberries

Private Cappuccino and Latte Cart

Choose from Espresso, Cappuccino, Latte, or Flavored Coffees

Allow our Barista to Customize their Favorite Café!

International Coffee and Tazo Tea Bar

Hawaiian Hazelnut, French Vanilla, Chocolate Raspberry, and Tazo Tea