

Hors d'Oeuvres

Get your event off to a great start with a selection of hors d'oeuvres from our extensive menu. Hors d'oeuvres are priced at **3 pieces per person** and are prepared for the total number of guests guaranteed for your event.

~ Snacks ~

Pretzels, Potato Chips and Dip.....	\$2.75
Tri-Colored Tortilla Chips with Fresh Salsa	\$2.75
Fancy Mixed Nuts & Gourmet Mints	\$2.75

~ Bruschetta ~

Wild Mushroom & Goat Cheese Crostini	\$4.25
<i>Toasted baguette brushed with virgin olive oil and topped with goat cheese, wild mushrooms, and fresh herbs.</i>	
Mozzarella & Tomato Bruschetta	\$4.25
<i>Fresh mozzarella cheese, Roma tomatoes, and julienned fresh basil on toasted baguette bread brushed with virgin olive oil.</i>	
Five-Olive Tapenade Bruschetta	\$4.25
<i>A tasty blend of olives, fresh herbs, and virgin olive oil served on toasted baguette slices.</i>	
Assorted Bruschetta	\$5.50
<i>An assortment of our delicious bruschetta, sure to please everyone!</i>	

~ Cold Hors d'Oeuvres ~

Asparagus & Prosciutto Bundles	\$4.50
<i>Italian air- and salt-cured prosciutto blanketing blanched tender-crisp asparagus.</i>	
Roast Beef Roulade	\$4.50
<i>Tender roast beef wrapped around blanched tender-crisp asparagus and served with horseradish cream.</i>	
Silver Dollar Sandwiches	\$4.50
<i>An assortment of roast beef, ham, and turkey served on wheat, white, and sourdough rolls with condiments.</i>	
Smoked Salmon Toasts	\$4.75
<i>Smoked salmon rosettes and herbed cream cheese on cocktail rye.</i>	
Caesar Salad in Crispy Cups	\$4.75
<i>Phyllo cups filled with chopped romaine tossed in Caesar dressing, topped with a grape tomato wedge.</i>	
Fresh Fruit Kabobs	\$4.75
<i>Fresh strawberries, together with morsels of ripe honeydew, cantaloupe, and pineapple, woven onto a bamboo skewer and served with orange marmalade yogurt dipping sauce.</i>	
Prosciutto & Cheese Pears	\$4.95
<i>A wedge of poached pear with prosciutto ham and crumbled blue cheese.</i>	
Duck Wonton Cups	\$5.25
<i>Wonton cups filled with cumin-crust duck breast with pear compote and a cranberry hoisin sauce.</i>	
California Rolls/Sushi	\$5.50
<i>Rice, cucumber, and crab wrapped in seaweed with wasabi, pickled ginger, and soy sauce.</i>	

Hors d'Oeuvres (cont'd)

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~ Hot Hors d'Oeuvres ~

Puffy Cocktail Franks \$3.95 <i>Kosher beef cocktail franks in puff pastry with a horseradish cream.</i>	Crab Fried Wonton\$4.75 <i>A creamy blend of crab and cream cheese, wrapped in wonton and fried, served with a plum dipping sauce.</i>
Barbecued Meatballs \$4.25 <i>Baked meatballs, simmered in a tangy barbecue sauce.</i>	Asparagus in Crispy Phyllo\$4.75 <i>Buttery asparagus and asiago cheese wrapped in phyllo dough.</i>
Herb-Seasoned Chicken Wings \$4.25 <i>Jumbo chicken wings, seasoned and fried; served with ranch dressing.</i>	Chicken and Cashew Spring Rolls\$4.75 <i>Served with a soy scallion sauce.</i>
Spanikopita \$4.25 <i>Spinach and feta cheese wrapped in phyllo dough triangles.</i>	Thai Peanut Chicken Satay\$4.95 <i>Marinated chicken, skewered and served with a Thai peanut sauce.</i>
Assorted Petite Quiches \$4.25 <i>A mixture of eggs, cream, and cheese baked in mini pastry rounds.</i>	Wild Mushroom Beggars Purse\$4.95 <i>Wild mushrooms, brandy, and herbs in a phyllo purse.</i>
Vegetarian Spring Rolls \$4.50 <i>Served with plum sauce.</i>	Portobello Mushroom Puffs\$4.95 <i>Mushrooms, tomato and goat cheese in puff pastry.</i>
Mini Chicken Quesadillas\$4.50 <i>Chicken, peppers & cheese in tiny flour tortillas served with fresh salsa.</i>	Mini Beef Wellingtons\$5.75 <i>Beef bites and mushroom duxelle in puff pastry; horseradish sauce.</i>
Pistachio Chicken Pinwheels \$4.50 <i>Asparagus wrapped with pistachio-encrusted chicken tenders on a skewer.</i>	Coconut Chicken Tenders\$5.95 <i>Chicken coated with grated coconut, served with sweet and sour sauce.</i>
Fried Brie with Raspberry Coulis\$4.50 <i>Lightly breaded brie cheese, fried and served with a raspberry coulis.</i>	Maryland Mini Crabcakes\$6.50 <i>Seasoned crab meat patties served with rémoulade sauce.</i>
Asian Potstickers \$4.50 <i>Asian pork and vegetable potstickers with sesame soy dipping sauce.</i>	Scallops Wrapped in Bacon\$6.95 <i>Served with a pineapple fruit relish.</i>
Parmesan Artichoke Hearts \$4.75 <i>Artichoke hearts filled with Parmesan cheese, lightly breaded and fried, and served with marinara sauce.</i>	Coconut Shrimp\$6.95 <i>Shrimp coated with grated coconut, served with banana-curry sauce.</i>

Reception Specialties



Hors d' Oeuvres Trays

Jumbo Shrimp on Ice..... \$130
Served with cocktail sauce and lemon; 50 pieces.

Atlantic Salmon\$175
One whole Atlantic salmon, decorated and served with pumpernickel, cucumber, dill & rémoulade sauces; serves up to 50.

Hummus or Baba Ganosh.....\$3.95/person
Garlic hummus or Baba Ganosh, served with pita bread triangles.

Crudités & Batonettes \$4.95/person
An assortment of bite-sized seasonal vegetables; served with chef's selection of two dips.

Fruits & Cheeses \$5.25/person
Fresh fruits and berries with a selection of gourmet cheeses, crackers & wafers.

Combination Tray..... \$8.75/person
A colorful combination of seasonal vegetable crudités and a fruit & cheese tray.

Reception Beverages

Add a festive flair to your reception with these specialty beverages.
One gallon provides approximately 25-30 servings.

Coffee & Tea Samovar Service \$50.00/gallon
(Rwanda Free-Trade coffee,
including whipped cream, shaved chocolate & all condiments)
Cranberry Cooler Punch \$40.00/gallon
Fruit Punch \$40.00/gallon
Strawberry Lemonade Punch \$40.00/gallon
Raspberry Sherbet Punch..... \$45.00/gallon
Sparkling Champagne Punch \$70.00/gallon
Mimosa Punch..... \$60.00/gallon
Keg of Domestic Beer\$250.00/keg
Keg of Premium Beer..... varies; available upon request
Slushies—Your choice of two flavors
Up to three hours, with attendant..... \$325
Coketail Bar* \$5.95 per person
Cocktail & Juice Bar* \$7.95 per person

*Plus an attendant fee of \$15 per hour

Carving Stations

\$60 Chef Charge per Carving Table; two hour maximum

Whole Roasted Breast of Turkey
Accompanied by cranberry-orange relish and assorted rolls.
Serves 30 to 35\$150

Honey-Glazed Ham
Spiral-cut ham, accompanied by grain and wine mustards and assorted rolls.
Serves 30 to 35\$165

Roasted Tenderloin of Beef
Served with Béarnaise sauce, horseradish cream, and assorted petite croissants and silver dollar rolls.
Serves 20 to 25\$225

Late-Night Munchies

Don't send your guests home hungry...after a night of active fun,
feed those late-night munchies with one of our delicious treats.
Prices are per person.

Loaded Skins \$4.25
Potato skins loaded with cheddar, Jack, and Swiss cheeses, sour cream, bacon, and green onions.

Small Bites \$4.95
Silver-dollar sized sandwiches of ham, turkey, and roast beef served with mustard, mayonnaise, and potato chips.

Big Bites..... \$4.95
Jumbo, three-foot cold grinders, sliced and served with potato chips.

Late-Night Pizza..... \$5.95
Pepperoni and cheese pizza served with cheesy garlic bread sticks.

Slider Snacks \$5.95
Angus beef "sliders" served with potato chips.

Spartly-Style Coney..... \$5.95
Coney hot dogs with chili, onions, mustard, and shredded cheese, served with potato chips.

Ways to Customize Your Event

Margarita Bar ∓ Martini Bar ∓ Specialty Wine Bar

Ask your catering representative for details.