



## HORS D'OEUVRES PACKAGES

Prices are per person & do not include tax or service charge. Two - hour food service. Minimum of 25.

### WELCOME ONE AND AU • 24.95

Vegetable Crudités, Fresh Fruit Display, Assorted Finger Sandwiches, Assorted Quiche Tartlett, Spring Roll, Swedish Meatballs, Bruschetta Endive Boats with Boursin, Apple & Walnuts

### THE GRAND WELCOMING • 32.95

International Cheese Board, Vegetable Crudités, Fresh Fruit Display, Bruschetta with Tomato & Asiago Cheese, Tortilla with Rock Shrimp & Avocado, Chicken Tenders, Spring Rolls, Italian Sausage Stuffed Mushrooms & Assorted Quiche Tartletts

### DIAMOND MEMBER EVENT • 44.95

Antipasto Platter, International Cheese Board, Vegetable Erudite, Fresh Fruit Display, Tomato Balsamic Bruschetta, Crab Salad Stuffed Artichokes, Eggplant Tapenade & Goat Cheese Tartlett, Mini Beef Wellington En Croute, Portobello Puff with Goat Cheese, Panang Shrimp Spring Rolls, Chicken Satay & Peanut Sauce

## HORS D'OEUVRES SELECTIONS

Enhance your hors d'oeuvre or buffet selections

### INTERNATIONAL CHEESE BOARD • 5.95

An array of Domestic and Imported Cheeses garnished with Grapes Crackers & Crusty Artisan Breads

### VEGETABLE ERUDITE • 2.95

Assorted Fresh Garden Vegetables, Ancho Ranch & Stilton Blue Cheese Dips

### FRESH FRUIT DISPLAY • 4.95

Seasonal Fresh Fruits garnished with Berries & Pomegranate Dip

### BAKED BRIE EN CROUTE • 125

(serves 20 - 30 people)  
Filled with Pecans, Dried Apricots, Crusty Artisan Breads & Crackers

## HORS D'OEUVRES PLATTERS

### HOT HORS D'OEUVRES

(per 50 pieces)

Crab Cake with Jicama & Fennel Slaw • 150  
Chicken Tender with Honey Mustard Sauce • 125  
Chicken Beggar's Purse • 125  
Assorted Petite Quiche Tartletts • 125  
Mini Beef Wellington En Croute • 150  
Panang Shrimp Spring Rolls • 150  
Spinach & Feta Cheese in Phyllo Dough • 120  
Chicken Satay with Peanut Sauce • 150  
Asiago Risotto Croquette • 125  
Malaysian Beef Satay with Spicy Sauce • 150  
Potato Skins with Bacon, Jack & Cheddar • 125  
Swedish or Ancho Barbecue Meatballs • 125  
Buffalo Wings with Blue Cheese Dip • 150  
Italian Sausage Stuffed Mushrooms • 125

### COLD HORS D'OEUVRES

(per 50 pieces)

Chilled Shrimp with Cocktail Sauce & Fresh Lemon • 200  
Tortilla with Rock Shrimp & Avocado • 150  
Asparagus Prosciutto Roulade • 150  
Stuffed Artichokes with Creole Crab Salad • 150  
Duck Apricot Chutney with Pumpernickel Raisin Crisp • 200  
Eggplant Tapenade & Goat Cheese Tartlett • 150  
Antipasto tortellini with Olive & Tomato • 150  
Parmigiano Crisp with Boursin & Strawberry • 125  
Assorted Finger Sandwiches • 125  
Stuffed Devilled Eggs • 110  
Key Lime Baby Scallop Ceviche • 200  
Salmon Mousse in a Vol-Au-Vent Shell • 175  
Feta, Kalamata Olive & Basil Garlic Oil Skewer • 150



## HORS D'OEUVRES STATIONS

Enhance Your Hors D'oeuvre or Buffet Selection  
(When used for dinner, all stations require a minimum guarantee of 25 people. If selecting as a dinner, must select 3)

## CARVED SPECIALTIES

### PEPPER CRUSTED BEEF TENDERLOIN • 250

Truffle Bordelaise, Fresh Baked Rolls (Serves 20 - 25)

### GRILLED CHICAGO BEEF STRIP LOIN • 325

Cabernet Demi Glaze, Signature Rolls (Serves 30 - 40)

### THYME CRUSTED RACK OF LAMB • 150

Mint Apple Chutney (10 Bone Rack)

### ROSEMARY CRUSTED BEEF PRIME RIB • 550

Sherry Infused Au Jus (Serves 30 - 40)

### SEARED SESAME CRUSTED AHI TUNA • 325

Coconut Wasabi Broth, Wonton Crisp Moo Shu Wraps (Serves 20 - 25)

### CITRUS HONEY BONE IN WHOLE HAM • 275

Whole Grain Honey Mustard, Signature Rolls (Serves 40 - 50)

### DOUBLE R RANCH BBQ PORK LOIN • 250

Jicama Pepper Relish, Signature Rolls (Serves 20 - 25)

### SLOW ROASTED STUFFED TURKEY • 275

Smoked Mozzarella Spinach, Orange Cranberry Relish (Serves 20 - 25)

### ANTIPASTO PLATTER • 14.95 / 7.95 AS ADD ON

Prosciutto, Provolone, Genoa Salami, Capicola, Mozzarella, Banana Peppers, Marinated Roma Tomatoes, Cauliflower, Kalamata Olives, Artichoke Hearts, Roasted Peppers, Grilled Zucchini, Eggplant, Olive Oil, Balsamic Vinegar & Crusty Artisan Breads

### PASTA STATION • 12.95 / 5.95 AS ADD ON

Cheese Tri-colored Tortellini, Mini Penne Pastas, Grilled Chicken, Baby Shrimp, Prosciutto, Garlic Shallots, Olive Oil, Cilantro, Basil, Parmigiano Marinara, Pesto & Alfredo  
(Prepared & served by a uniformed chef)

### MASHED POTATO BAR • 10.95 / 5.95 AS ADD ON

Yukon Gold Mashed Potatoes, Mashed Sweet Potatoes, Potato Gnocchi, Toppings include, Chives Bacon, Cheddar, Gorgonzola, Sour Cream & Horseradish

### RISOTTO STATION • 14.95 / 8.95 AS ADD ON

Baby Scallops, Duck Breast, Pancetta Bacon, Porcini & Portobello Mushrooms, Garlic, Shallots, Olive Oil, Cilantro, Basil, Parmigiano, Asparagus & Kalamata Olives (Prepared & served by a uniformed chef)

### THE BUFFET SALAD & BREAD STATION 9.95 / 4.95 AS ADD ON

Baby Field Greens, Romaine Hearts, Belgian Endive Radicchio, Frisse Lettuce, Parmesan, Focaccia Croutons Crustini, Caesar Dressing, Balsamic Vinaigrette, Olive Loaf, Tuscan Sour Dough & Rosemary Lavash Crackers

### SLIDER STATION • 13.95 / 7.95 AS ADD ON

Burger, Brie, Pico, Tomato, Pulled Pork, Crispy Onion, Apple Cider Slaw, Chicago Style Hot Dog, Sweet Pickle Relish, Sport Peppers, Tomato Wedges, Onion, Mustard, Celery Salt & House Made Chips

### COMFORT STATION • 13.95 / 6.95 AS ADD ON

Roasted Plum Tomato Bisque, Grilled Cheese of Gouda, Fontina, Gruyère, Asian Pear, Arugula Sour-dough, House Chili, Jack & Cheddar Cheese, Sour Cream, Kobe Corn Dog, Whole Grain Mustard, Aioli & Kimchee Catsup