

Hors D'oeuvres Packages

(Prices are per person & do not include tax or service charge)
Two-Hour Food Service, Minimum of 25 People.

-I-

Welcome One and All • 24.95

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

-II-

The Grand Welcoming • 32.95

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

-III-

Diamond Member Event • 44.95

Antipasto Platter • International Cheese Board • Vegetable Crudite
Fresh Fruit Display • Tomato Balsamic Bruschetta • Crab Salad Stuffed Artichokes
Eggplant Tapenade • Goat Cheese Tartlett Mini Beef Wellington En Crouete
Portobello Puff with Goat Cheese • Panang Shrimp Spring Rolls
Chicken Satay • Penut Sauce

Hors D'oeuvres Selections

Enhance Your Hors D'oeuvre or Buffet Selection

International Cheese Board • 5.95

An array of domestic and imported cheeses garnished with Grapes
Crackers & Crusty artisan breads

Vegetable Crudite • 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 tartlets • 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 barbeque meatballs • 125
 - Buffalo wings with blue cheese dip • 150
 - Italian sausage stuffed mushrooms • 125

Hors D'oeuvres Platters

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
- Parmeggiano crisp with boursin & strawberry • 125
 - Assorted finger sandwiches • 125
 - Stuffed deviled eggs • 110
 - Key lime baby scallop ceviche • 200
 - Salmon mouse mini brioche rolls • 175
 - Feta, kalamata olive & basel 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 Tenderloin of Beef • 250

Truffle bordelaise, fresh baked rolls (Serves 20 – 25)

Grilled Chicago Strip Loin of Beef • 325

Cabernet demi glaze, signature rolls (Serves 30 – 40)

Thyme Crusted Rack of Lamb • 150

Mint apple chutney (10 Bone Rack)

Rosemary Crusted Prime Rib of Beef • 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)

Hors D'oeuvres Stations

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 • Parmigianino
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
Parmigianino • 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 • Parmesan • Foccacia croutons • Crustini
Ceasar dressing • Balsamic vinaigrette • Olive loaf
Tuscan sour dough • Rosemary lavash • Crackers

Hors D'oeuvres Stations Cont.

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 • Gruyere • Asian pear • Arugula • Sourdough
House chili • Jack & cheddar cheese • Sour cream
Kobe corn dog • Whole grain mustard aioli • Kimchee catsup