

Hor d'Oeuvres Displays

Seasonal Fruit Display

Small (Serves 15-20) \$50.00

Large (Serves 35-45) \$100.00

Vegetable Display with Ranch Dip

Small (Serves 15-20) \$45.00

Large (Serves 35-45) \$90.00

Imported and Domestic Cheese Display with Crackers and Bread

Small (Serves 15-20) \$75.00

Large (Serves 35-45) \$150.00

Hummus Display

Traditional and Black Bean Hummus served with
Mixed Olives and Toasted Pita \$45.00

Serves 20-25

Fresh Mozzarella Cheese and Sliced Beefsteak Tomatoes

with Basil Oil and Kalamata Olives \$55.00

Serves 15-20

Shrimp Cocktail

Chilled Shrimp with Housemade Cocktail Sauce, Fresh Horseradish and Lemons \$120.00

Serves 15-20

Antipasto Tray

Imported and Domestic Meats and Cheeses with Olives and Pickles,
Crackers and Bread \$80.00

Serves 15-20

Baked Brie En Croute

Warm Brie Cheese Wrapped in Tender Puff Pastry served with Fresh Fruit,
Crackers and Warm Bread \$55.00

Serves 15-20

Gourmet Sandwich Display

Chef Selection Deli Sandwiches with Housemade Spreads
on Fresh Baked Bread \$65.00

Serves 15-20

Appetizers

Vegetarian \$1.50 each

Spinach and Goat Cheese Stuffed Mushrooms
Asiago Cheese Straws
Spanikopita
Antipasto Skewers
Caprese Bruschetta
Spicy Toasted Cheese Ravioli with Parmesan Dipping Sauce

Chicken/ Beef / Pork \$1.75 each

Italian Sausage and Parmesan Stuffed Mushrooms
Ginger Soy Chicken Wings with Toasted Sesame Seeds
Beef Meatballs with Hoisin Barbecue or Spicy Marinara
Rosemary Sage Chicken Skewers
Shaved Roast Beef Bruschetta with Tomato Coulis
Chicken Tenders with BBQ or Buffalo Sauce

Seafood \$2.25 each

Cajun Crayfish Puffs
Petite Crab Cakes with Mustard Dipping Sauce
Fried Shrimp with Pineapple Sweet and Sour Sauce
Crab and Artichoke Salad in Phyllo Cup

Carving stations

*All Carving Stations are Accompanied by Petite Rolls
Minimum of 50 guests*

Prime Rib with Au Jus and Fresh Horseradish *\$13.50 per person*
Roasted Turkey Breast with Tarragon Mustard *\$6.50 per person*
Slow Roasted Striploin with Petite Rolls, Horseradish Cream *\$11.50 per person*
Slow Roasted Pork Loin Rubbed with Rosemary and served with Roasted Shallots
\$7.50 per person
Beef Tenderloin with Bearnaise Sauce *\$16.50 per person*
Herb Crusted Pork Loin with Ohio Apple Compote with Dijon Scallion Cream
\$7.50 per person