

HORS D'OEUVRE SELECTIONS

Priced per 50 pieces | White glove butler passed

CHICKEN SELECTIONS

Chicken Kabob

Tender white chicken skewered with fruit and vegetables served with a tangy ginger sauce
\$58.00

Mini Chicken Wellington

Chicken breast wrapped around a duxelle mushroom stuffing encased in puff pastry dough
\$60.00

BEEF & PORK SELECTIONS

Asian Egg Rolls

Filled with pork and vegetables, served with sweet and sour sauce
\$56.00

Savory Meatballs

Served BBQ, Italian or Swedish style
\$56.00

Pigs in a Blanket

Mini gourmet hot dogs, wrapped in a flakey puff pastry served with assorted dipping sauces
\$56.00

Stuffed Mushroom Caps

Select jumbo mushroom caps filled with hearty country sausage stuffing
Vegetarian option available
\$68.00

Water Chestnuts Wrapped in Bacon

Lightly brushed with our own special sweet glaze
\$56.00

VEGETARIAN SELECTIONS

Sicilian Bruschetta

Chopped fresh tomatoes, garlic, basil, olive oil and vinegar served on a
crunchy croustade with fresh parmesan cheese topping
\$56.00

Prices do not include a 20% service charge or sales tax. Pricing and selections subject to change without notice.

SEAFOOD SELECTIONS

Jumbo Shrimp

Served with tangy cocktail sauce and lemon wedges
\$110.00

Bacon Wrapped Scallops

Served with cocktail sauce
\$95.00

Crab Rangoon

Oriental wonton filled with crab and cream cheese
\$65.00

Lightly Breaded Jumbo Shrimp

Tender shrimp coated with a delicate coconut breading deep-fried and served with cocktail sauce
\$95.00

CHEF'S SPECIAL DISPLAYS & STATIONS

Vegetable Crudité Presentation

Assorted array of freshly cut seasonal vegetables served with dill sauce for dipping
\$95.00

Fresh Fruit Display

Seasonal fresh fruit, served with a honey cream sauce for dipping
\$125.00

Whole Smoked Fish

Beautifully garnished, served with mini cocktail ryes
\$145.00

Cheese & Sausage Display

Midwest sliced sausages | Assorted gourmet crackers
Imported and domestic cheese cubes and spreads
\$125.00

Assorted Mini Sandwiches

Chicken salad, tuna salad, sliced ham and roast beef, served on mini-rolls
(can also be butler-passed)
\$26.00 per dozen

Gourmet Whipped Potato Bar

Minimum of 25 Guests

Your guests will enjoy our own special whipped potatoes. Served in martini glasses.
Toppings include: diced bacon, chopped green onions, shredded cheese, sour cream & seasonings.
\$3.25 per person

Chef Carving Station

Minimum of 25 Guests

Add a special touch to your event by adding a Chef-carved roast beef, pork tenderloin or
oven roasted turkey breast station | Appropriate condiments included
\$5.50 per person

