

HORS D'OEUVRES

CHILLED SELECTIONS 50 PIECES

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| Tenderloin Au Poivre on Parmesan Crostini..... | \$ | 95.00 |
| Bruschetta Medley Display..... | \$ | 75.00 |
| Consisting of: Traditional Bruschetta, Spinach Bruschetta, and Artichoke Bruschetta | | |
| Lobster Additional..... | Market Price | |
| Jumbo Cocktail Shrimp..... | \$ | 150.00 |
| With Traditional Cocktail Sauce and Lemon | | |
| Mini Croissant Finger Sandwiches..... | \$ | 135.00 |
| Choice of Chicken Salad, Tuna Salad, Sliced Turkey Breast, Ham or Roast Beef (Fully Dressed with Lettuce, Tomato, and Onion) | | |
| Homemade Pita Chips with a Trio of House Recipe Dips..... | \$ | 50.00 |
| Tzatziti, Hummus and Spinach Dips | | |

SPECIALTY TRAYS SERVES 50 PEOPLE

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| Sushi Display..... | \$ | 175.00 |
| An Assortment of Sushi and Rolls, Wasabi, Soy Sauce, and Pickled Ginger | | |
| Antipasto Display..... | \$ | 185.00 |
| An Assortment of Italian Cold Cuts, Vegetables and Cheese | | |
| International Cheese Display..... | \$ | 160.00 |
| Served with assorted Crackers | | |
| Fruit Fondue..... | \$ | 150.00 |
| Whole Strawberries, Banana Slices, Pineapple Cubes and Angel Food Cake | | |
| Served with White and Dark Chocolate | | |

**HOT HORS D' OEUVRES
50 PIECES**

| | | |
|--|----|--------|
| Asian Noodle Wrapped Shrimp..... | \$ | 125.00 |
| Served with a zesty Peanut sauce | | |
| Sausage Stuffed Silver Dollar Mushrooms..... | \$ | 90.00 |
| Buffalo Chicken Flautas..... | \$ | 50.00 |
| Served with Bleu Cheese | | |
| Traditional Spanikopita..... | \$ | 110.00 |
| Scallops Wrapped in Sugar Bacon..... | \$ | 125.00 |
| Lemon Grass Chicken Sticks..... | \$ | 50.00 |
| Served with Coconut Lime Sauce | | |
| Philly Steak Bites..... | \$ | 90.00 |
| Veal Meatballs..... | \$ | 85.00 |
| Served with Brandy Cream Sauce | | |
| Mini Baked Brie en Croute..... | \$ | 150.00 |
| With Raspberry Coulis | | |

SUGGESTED PORTION

12 pieces per person without meal

6 pieces per person with a meal

CHEF ATTENDED "PASTA STATION"

Chef Attendant Fee of \$35.00 per 50 guests

CHOICE OF 2 PASTA SELECTIONS

Farfalle Gemelli Penne Cheese Tortellini

CHOICE OF 2 SAUCES

Basil Tomato Alfredo A La Vodka Pesto

ALL PASTA ACCOMPANIED BY

Focaccia Flat Breads

Assorted Parmesan Reggiano, Pecorino Cheese, Crushed Red Pepper

\$10.95 Per Person

ADD

| | |
|-----------------------------|-------------------|
| Julienne Grilled Chicken | \$3.50 Per Person |
| Scampi Style Shrimp | \$7.50 Per Person |
| Italian Sausage and Peppers | \$3.50 Per Person |

SPECIALTY STATIONS

Serves 50 Guests

All Stations may be Customized

TUSCAN BREAD TABLE

Pizzietta, Crostini, Focaccia, Baguette Slices and Cheese Sticks served with authentic Mediterranean toppings of Olivita, Cannelli Bean Hummus, Montrachet crusted with fresh Oregano and Thyme, Cracked Olives, Marinated fresh Mozzarella, Grape Tomatoes, Caponata, Grapes, Figs and thin sliced Provolone Cheese and Genoa Salami

\$200.00

HARVEST TABLE

A Multi tiered table filled with Crudite Vegetables, our own Dips, Fresh Fruit, assorted Bread and Crackers, domestic and imported Cheeses, Raspberry Baked Brie, Veggie Roll Ups

\$225.00

RAW BAR

Shrimp, Clams, and Oysters with
Spicy Cocktail Sauce, Horseradish Sauce and Hot Sauce

\$325.00

Add Snow Crab Claws – **Market Price**

Specialty Carving Station

All items served with Rolls

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|--|----------|
| 12 lb Island Pork Loin with fresh fruit Salsa | \$195.00 |
| 9 lb Roast Tenderloin \ with Horseradish Sauce | \$275.00 |
| 15 lb Seasoned Turkey Breast with Apple Cranberry Sauce | \$195.00 |