

Hors d'oeuvres



Hors d'oeuvres & Specialty Stations



All prices subject to 19% taxable service charge in addition to applicable state and local taxes. The Catering office must be notified of any reductions in guarantees a minimum of 7 days in advance of the scheduled function or estimated numbers will automatically be prepared and charged for. Due to fluctuating Food and Beverage prices, menu prices may change without notice, unless arrangements are confirmed by a signed banquet event order.

Hors d'oeuvres

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Priced per 100 pieces. Minimum 50 piece increments.

Cold Hors d'oeuvres

Antipasto Skewer

Italian herb marinated sun-dried tomato, fresh mozzarella, quartered artichoke heart, roasted red pepper, and pitted kalamata olive on a knotted bamboo skewer. **\$253.00**

Zucchini Ribbon Pinwheels

Zucchini ribbons spread with a cream cheese mixture of spinach, roasted red peppers and seasonings, and rolled into bite-sized pinwheels. **\$173.00**

Jumbo Gulf of Mexico Shrimp

21 count shrimp steamed and chilled. Served with tangy cocktail sauce. **\$310.00**

Peel & Eat Shrimp (5lb minimum)

30/40 count shrimp, seasoned, steamed and chilled. Served with tangy cocktail sauce. **\$23.00/lb**

Cheese & Ham Roulades

Smoked ham and herbed cheese, rolled and cut into bite-sized medallions. **\$165.00**

Salami & Cheese Coronets

Italian salami cones piped with seasoned cream cheese. **\$130.00**

Deviled Eggs

Farm fresh eggs hard-boiled and filled with mayonnaise and mustard. **\$130.00**

Shrimp Canape

Assorted toasts topped with steamed shrimp and seasoned cream cheese. **\$180.00**

Prosciutto Wrapped Melon

Ripe honeydew and cantaloupe melon wrapped with salt-cured Italian prosciutto ham. **\$180.00**

Assorted Petite Sandwiches

An assortment of miniature ham, chicken and tuna salad sandwiches. **\$170.00**

Bruschetta

Crostinis topped with olive oil, fresh garlic, tomato, basil, and fresh parmesan. **\$170.00**

Assorted Dry Snacks (serves 25 guests)

Pretzels, Potato Chips, Nacho Chips, Popcorn. **\$15.50/bowl**

Goldfish Crackers, Trail Mix. **\$26.00/bowl**

Fancy Mixed Nuts (serves 10 guests) Mixed Cashews, Pecans, Almonds, Hazelnuts, and Brazil Nuts. **\$21.00/bowl**

Dips

French onion, Herbed cheese, Roasted Red Pepper, Salsa, Garlic & Olive Oil, and Honey Mustard. **\$15.50/bowl**

Olive Tapenade. **Add \$5.00/bowl**

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Hot Hors d'oeuvres

Sesame Salmon

Atlantic salmon bites rolled in toasted sesame seeds and served on a decorative pick. Served with teriyaki sauce for dipping. **\$280.00**

Crab Cakes

Miniature Maryland lump crab cakes made with sweet onion, red pepper, bread crumbs, and loaded with lump crabmeat. Served with roasted red pepper sauce. **\$150.00**

Coconut Chicken

Chicken tenders rolled in toasted coconut and cooked until tender and juicy. Served with honey mustard sauce. **\$150.00**

Potstickers

Won Ton wrappers filled with seasoned chicken and deep fried until crispy. Served with teriyaki dipping sauce. **\$115.00**

Egg Rolls

Oriental egg rolls filled with vegetables and pork, and deep fried until crispy. Served with spicy mustard sauce and sweet & sour sauce. **\$175.00**

Assorted Sausage Bites

Bite-sized pieces of bratwurst, kielbasa and Italian sausage in a bell pepper, onion and teriyaki sauce. **\$145.00**

Sausage-Stuffed Mushroom Caps

Large mushroom caps filled with our specialty stuffing of bread crumbs, butter and savory, seasoned sausage. **\$170.00**

Crab-Stuffed Mushroom Caps

Large mushroom caps filled with our specialty stuffing of bread crumbs, butter, lump crab meat, and seasonings. **\$175.00**

Bacon Wrapped Shrimp

Gulf of Mexico shrimp wrapped in hickory smoked bacon and baked to perfection. **\$330.00**

Bacon Wrapped Scallops

Plump white sea scallops wrapped in hickory smoked bacon deliciously baked. **\$230.00**

Clams Casino

Clams topped with onion, butter, white wine, bread crumbs, and baked to perfection. **\$210.00**

Spanakopita

A flaky filo dough surrounding a blend of spinach and cheese. **\$305.00**

Mini Smoked Chicken Quesadillas

Mini quesadillas filled with a combination of smoked chicken and spicy cheeses. Served with salsa. **\$180.00**

Stuffed Redskin Potato Bites

Twice baked redskin potatoes loaded with sour cream, bacon bits and cheese. **\$180.00**

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Franks in a Blanket

Cocktail franks wrapped in puffed pastry and served with a mustard dip. **\$130.00**

Mini Cordon Bleu

Chicken breast stuffed with savory ham and creamy cheese sauce. **\$150.00**

Chicken Drumettes

Chicken wings breaded and deep fried to a golden brown. **\$140.00**

Chicken Wings (increments of 50 per flavor)

Choose from Buffalo, Teriyaki, Barbeque, and Hot Garlic Parmesan sauces. **\$140.00**

Chicken Tenders (Increments of 50 per flavor)

Choose from Buffalo, Teriyaki, Barbeque, and Hot Garlic Parmesan sauces. **\$165.00**

Meatballs (Increments of 50 per flavor)

Ground tenderloin seasoned and formed into meatballs. Choose from Swedish, Barbeque, Teriyaki, and Chipotle Honey Barbeque sauces. **\$150.00**

Jalapeno Poppers

Jalapeno Poppers stuffed with cream cheese, breaded and deep-fried. **\$130.00**



Desserts

Dessert Bars

Assortment of Granny Apple, Lemon-Berry Jazz, Oreo, and Marble Cheesecake. **\$205.00**

Brownies

Assortment of Turtle, Peanut Butter and Chocolate Brownies. **\$135.00**

Mini Hot Desserts

Deep fried bites of Bananas Foster and Mini Battered Brownie. **\$115.00**

Mini Desserts

Assortment of Napoleons, Eclairs and Cream Puffs. **\$115.00**

Mini Cheesecakes

Chocolate Curl, Cherry, Blueberry, Hazelnut, Macadamia, and Orange Cherry Kiwi. **\$280.00**

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Hors d'oeuvres Packages

PACKAGE #1 ► \$36.00 per guest

Minimum 50 people. 1 ½ hours of service.

Approx. 10 hors d'oeuvres per person

COLD SELECTIONS:

Fresh Vegetable Tray with Dill Dip
Creamery Cheese Display
Deviled Eggs
Cheese and Ham Roulades
Assorted Petite Sandwiches
Assorted Dry Snacks

HOT SELECTIONS:

Meatballs with choice of sauce
Chicken Drumettes
Potstickers
Mini Quesadillas
Oriental Egg Rolls with Dipping Sauces
Stuffed Mushroom of choice
Stuffed Redskin Potato bites

PACKAGE #2 ► \$46.00 per guest

Minimum 50 people. 1 ½ hours of service.

Approx. 14 hors d'oeuvres per person

COLD SELECTIONS:

Creamery Display of Cheeses
Decorated Salmon Display
Bread Display w/ Dips and Tapenades
Prosciutto Wrapped Melon
Cheese and Ham Roulades
Bruschetta
Mini Cheesecakes and Mini Desserts
Cut Fresh Fruit with Chocolate Fondue

HOT SELECTIONS:

Stuffed Mushroom of Choice
Mini Chicken CordonBleu
Bacon Wrapped Scallops
Choice of Hickory Smoked Ham
or
Top Round of Beef carved in room
Silver Dollar Buns and Condiments
Stuffed Redskin Potato Bites



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Specialty Stations

1 ½ hours of service. Must be ordered for all guaranteed attendees.

RECEPTION STATION:

Available only in conjunction with a buffet dinner or hors d'oeuvres reception.

Pasta Bar

Bowtie pasta with selection of julienne chicken strips, Bolognese sauce, marinara sauce, alfredo sauce, parmesan cheese, and garlic breadsticks. **\$9.95 per guest**

Taco Bar

Seasoned ground beef, tortilla taco shells, soft taco shells, shredded cheese, diced tomato and onion, shredded lettuce, sour cream, jalapenos, guacamole, and salsa. **\$10.95 per guest**

Fajita Bar

Seasoned shredded beef, chicken breast strips, sautéed peppers and onions, soft tortilla wraps, shredded lettuce, diced onion and tomato, salsa, sour cream, and jalapeno peppers. **\$12.95 per guest**

Mashed Potato Bar

Creamy mashed potatoes with assorted toppers including butter, sour cream, chives, seasoned chili, sautéed mushrooms, fizzled leeks, crispy bacon bits, and shredded cheddar cheese. **\$9.95 per guest**

CARVING STATION:

Requires one carving attendant per 75 guests at \$75.00 each.

Hickory Smoked Ham

Serves approximately 50 guests based on 4 oz per person. Served with yellow, Dijon and whole grain mustards. **\$280.00**

Top Round of Beef

Serves approximately 70 guests based on 4 oz per person. Served with demi glace and horseradish. **\$280.00**

Steamship of Beef

Serves approximately 100 guests based on 4 oz per person. Served with demi glace and horseradish. **\$630.00**

Smoked Breast of Turkey

Serves approximately 20 guests based on 4 oz per person. Served with giblet gravy and cranberry sauce. **\$115.00**

Roast Prime Rib of Beef

Serves approximately 30 guests based on 4 oz per person. Served with au jus and horseradish sauce. **\$505.00**

Roasted Beef Tenderloin

Serves approximately 12 guests based on 4 oz per person. Served with bordelaise sauce. **\$230.00**

Roast Prime Rib of Beef

Serves approximately 30 guests based on 4 oz per person. Served with au jus and horseradish sauce. **\$505.00**

Whole Suckling Pig

Pig size based on 4 oz per person. 40 lb minimum pig. **\$8.50/lb**

Pork Tenderloin

Serves approximately 6 guests based on 4 oz per person. **\$26.00**

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DISPLAY STATION:

Priced per display. Serves approximately 50 people.

Fresh Fruit Display

Assorted seasonal sliced and cubed fruits including honeydew melon, cantaloupe, pineapple, strawberries, kiwi, and grapes.

\$170.00

Creamery Display of Cheeses

Jarlsberg, havarti, brie, and cheddar cheeses with crackers and whole fresh fruit presentation. **\$230.00**

Harvest Display of Vegetables

Cut fresh garden vegetables including carrots, celery, sugar snap peas, scallions, broccoli, cauliflower, radishes, grape tomatoes, and dip. **\$205.00**

Rustic Bread Display

Assortment of specialty breads, breadsticks and flatbreads. Served by the loaf and accompanied with creamy butter, olive tapenade, and honey butter. **\$205.00**

Butcher Block Display

Rolled deli classics including turkey breast, hickory smoked ham, corned beef, roast beef, and capicola. **\$280.00**

Beef Carpaccio Display

Thin slices of tenderloin tartare, crostinis, diced red onion, capers, diced hard-boiled egg, shaved parmesan, balsamic vinaigrette, and mesclun mix. **\$525.00**

Antipasto Display

A celebration of julienne Italian meats and cheeses drizzled with olive oil including mozzarella, capicola ham, salami, and pepperoni. Served with artichoke hearts, sliced tomatoes, pepperoncini peppers, black olives, and green olives. **\$230.00**

Sushi Display

Assorted sushi rolls and California rolls served with soy sauce, wasabi paste and pickled ginger. **\$455.00**

Smoked Seafood Display

Salmon side, rainbow trout, scallops served with cream cheese, smoked cheese, gourmet cracker selection, chopped eggs, capers, and onions. **\$500.00**

Poached Salmon Display

Poached Atlantic salmon garnished with shrimp and cucumber, and served with chopped eggs, capers, onions, and specialty crackers. **\$500.00**

Baked Brie Display

A 2 ½ lb wheel of Brie dusted with granola and honey, and baked until creamy and warm. Served with specialty crackers, flatbreads, strawberries, and grapes. **\$255.00**

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Chocolate

Chocolate Fondue (One hour of service)

Choice of milk, dark or white chocolate. Includes 5lbs of chocolate. **\$5.00 for each additional lb.**

Dippers

Graham crackers, marshmallows, Oreo cookies, pretzels, potato chips **\$4.00 per guest**

Pineapple, Melon, Bananas, Strawberries, Apples, Maraschino Cherries **\$5.00 per guest**

Nutter Butters, Chocolate chip cookies, Rice Krispie treats, Graham Crackers **\$6.00 per guest**



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