



Heavy Hors D'oeuvres

Passed Hors D'oeuvres

Grilled Asparagus

wrapped in prosciutto with sea salt and lemon

Brie, Wild Mushroom and Caramelized Onion

on grilled Artesian bread

Skewered Meatball and Angel Hair Pasta

meatball topped with rolled angel hair alfredo
garnished with asiago and parsley

Heavy Hors D'oeuvres

Carving Station

Roasted Prime Rib

Chef carving prime rib with horseradish sauce and au jus

Yukon Gold Mashed Potatoes

with whipped butter and demi glaze

Brussel Sprouts Hash

Brussel sprouts, fingerling potatoes, pearl onions and fresh thyme

Crème Bread and Potato Rolls

Paella Station

Chef preparing paella pan simmered with brown rice, shrimp, mussels, clams,
chorizo sausage, chicken, tomatoes, peas,
peppers, onions, pimentos, saffron, garlic, lemons and parsley
served with crusty baguettes

Build Your Own Salad Station

served with arugula, mixed baby greens or spinach
toppings include tomatoes, cucumber, diced peppers, red onion, eggs
shredded carrots, mushrooms, sun-dried tomato relish, candied nuts, sunflower seeds
black beans and corn, kidney beans, garbanzo beans, garlic croutons
herb goat cheese, cheddar, asiago, blue cheese
grilled chicken, roasted turkey, ham, bacon crumbles
with balsamic vinaigrette, chipotle ranch, raspberry vinaigrette

Late Night Pass

Chicken N Waffle

fried chicken with bacon, cheddar and spicy syrup
with strawberry butter and powdered sugar

Pricing

Food

Passed Hors D’oeuvres.....	\$	7.95 Per Person
Heavy Hors D’oeuvres.....	\$	30.00 Per Person
Late Night Pass.....	\$	3.50 Per Person

11% Sales Tax