

Additions

SPECIALTY PLATTERS AND DISPLAYS

STATIONS

HORS D'OEUVRES

Following Items Are Designed to Be Added to Any Prechosen Menu or To Create Your Own Personal Suited Menu with a Minimum Requirement Per Person.

Specialty Platters & Displays

An Exquisite Addition To any menu.

Small Platter 10-15 People

Medium Platter 25-30 People

Large Platter 45-50 People

CHEESE & CRACKERS PLATTER

Assorted Crackers and Garlic Crostini with Cubed Cheese, Dip and Olive Oil.

SMALL PLATTER \$30

MEDIUM PLATTER \$60

LARGE PLATTER \$110

VEGETABLE PLATTER

Crudité's of Seasonal Vegetables with Various Dips, Olive Oil and Assorted Crackers.

SMALL PLATTER \$40

MEDIUM PLATTER \$70

LARGE PLATTER \$120

COMBINATION PLATTER

Display of Imported and Domestic Cheeses, Decorated with Fresh Fruit,
Accompanied by Assorted Variety of Crackers and Bread Sticks.

SMALL PLATTER \$50

MEDIUM PLATTER \$90

LARGE PLATTER \$150

CRAZY WING DISPLAY

Chicken Wings – Hot, Barbequed, Breaded OR Honey Broiled Complemented with Fresh Celery
And Carrot Sticks with Blue Cheese Dip.

SMALL PLATTER \$80

MEDIUM PLATTER \$160

LARGE PLATTER \$225

ITALIAN ANTIPASTO

Imported Italian Cured Meats, Cheeses, Marinated Vegetables, Roasted Legumes, Mushrooms,
Seasonal Specialties and Breads.

SMALL PLATTER \$120

MEDIUM PLATTER \$220

LARGE PLATTER \$320

SHRIMP DISPLAY

Plump Medium White Shrimp on Ice, Adorned with Lemon
Served with Cocktail Sauce and Horseradish

SMALL PLATTER \$120

MEDIUM PLATTER \$240

LARGE PLATTER \$340

SEAFOOD PLATTER

Shrimp, Clams on A Half Shell, Crab Claws, Seafood Salad, Smoked Salmon, Lobster Dip

SMALL PLATTER \$140

MEDIUM PLATTER \$280

LARGE PLATTER \$380

Station Options

VEGETABLE STATION

Crudités of Seasonal Vegetables with Various Dips
And Infused Olive Oils, Crackers, Crostini, Garlic Dip
\$7 PER PERSON

SALAD STATION

Mediterranean Salad, Caesar Salad, Spinach Salad,
Mixed Greens Salad with A Variety of Dressings
\$9 PER PERSON

CRAZY WING STATION

Plump Wings, Barbequed, Buffalo, Honey Stung, Italian
Seasoned, With Celery Sticks, Carrots, Blue Cheese Dip
\$11 PER PERSON

ANTIPASTO STATION

Prosciutto, Salami, Soppressata, Cured Sausage,
Parmigano Reggiano, Bocconcini, Balsamic Roasted
Vegetables, Giardiniera, Olives, Roasted Peppers
\$13 PER PERSON

CHILLED SEAFOOD STATION

Smoked Salmon, Shrimp, Crab Claws, Lobster Claws,
Seafood Salad, Lemon Dill Aioli, Banquette Crisp,
Cream Cheese, Lobster Dip, Caviar
\$19 PER PERSON

SPECIALTY CARVING

Steamship Round of Beef Au Jus, Serves 150	\$ 750.00
Black Angus Prime Rib of Beef, Serves 25	\$ 300.00
Atlantic Salmon En Croute, Serves 25	\$ 275.00
Maple Glazed Country Ham, Serves 50	\$ 250.00
Roast Tenderloin of Peppered Beef, Serves 25	\$ 225.00
Roasted Honey Turkey, Serves 40	\$ 225.00
Pine Nuts Crusted Lamb Chops, 8 Chops Rack	\$ 70.00
Roast Leg of Lamb with Basil Aioli, Serves 25	\$ 225.00
Whole Roasted Pork Loin in Pecan, Serves 40	\$ 225.00

UNIFORMED CHEF'S FEE \$50.00 PER HOUR/PER CHEF

MASHTINI BAR

Mashed Potatoes Served with
Caramelized Onions, Roasted Garlic,
Smoked Bacon, Green Onions,
Sour Cream, Gravy, Crumbled Blue
Cheese,
Shredded Cheddar Cheese
\$11 PER PERSON

PASTA STATION

Two Choices of Pasta with
Two Different Sauces
(Tortellini-Ravoli-Bowties-Long Pasta)
\$12 PER PERSON

RISOTTO STATION

Risotto Bar Featuring Truffled Mushroom
with Parmesan Cream and
Seafood Risotto
\$13 PER PERSON

ACTION STATION

CHEF ATTENDED

THE CARVERY

*Slow Roasted Prime Rib with
Yorkshire Pudding, Horseradish and
Cabernet Jus/ Smoked Bacon
*Roasted Turkey Breast
\$15 PER PERSON

RAW BAR STATION

Chef Shucked Oysters, Clams, Served with
Cocktail Sauce, Remoulade,
Fresh Lemon, Hot Served Horseradish
\$4 PER PIECE

Hors D'oeuvres

COLD

Fresh Mozzarella with Prosciutto
Mini Sandwiches
Stuffed Cherry Tomatoes w/Tuna
Ricotta Pesto Rounds
Prosciutto and Melon
Cheese and Prosciutto Pinwheels
Chicken or Vegetable Wrap Wheels
Salami Cornucopia and Cream Cheese
Prosciutto Wrapped Asparagus
PRICED PER 50 PIECES \$120.00

HOT

Buffalo Wings
Stuffed Mushrooms
Mini Boneless Pork Ribs
Mini Meatballs
Spanakopita
Chicken Fingers
Mini Spring Rolls
Cocktail Franks
Fried Mozzarella Sticks
Beef Brochette
Philly Cheese Steak Roll
Oriental Potsticker
Mini Potato Puffs
Arancini (Rice Balls)
Mini Pizza
PRICED PER 50 PIECES \$150.00

UPSCALE AND UNUSUAL

Beef Wellington
Jalapeno Poppers
Oyster Rockefeller
Honey Garlic Chicken Skewer
Chilled Gulf Shrimp
Mini Crab Cake
Salmon and Cream Cheese Bundle
Mushroom Tartlets
Lobster Puffs
Petite Quiche Lorraine
Chicken Quesadilla Cones
Coconut Shrimp
Bacon Wrapped Scallops
PRICED PER 50 PIECES \$175.00

CROSTINI

Bruschetta
Seared Beef Carpaccio
Smoked Salmon with Cream Cheese
Caprese Sundried Tomato Pesto
Ricotta Roasted Peppers
Fig Walnut

PRICED PER 50 PIECES \$80.00

COCKTAIL RECEPTION

STATIONARY TABLE

(Two Hours)

Assorted Cheese and Garden Vegetable
Display
Assorted Crackers and Vegetable Dip
Smoked Salmon Cream Cheese Crostini
Tomato Basil Bruschetta
Italian Meatballs Skewer

HOT HORS D' OEUVRES

(Two Hours - Passed Butler Style)

Crabmeat Stuffed Mushrooms
Sea Scallops Wrapped in Bacon
Kentucky Bourbon Sesame Chicken
Mini Spring Rolls
Italian Meatballs
Spanakopita
Lobster Puffs
Petite Quiche Lorraine

\$30 PER PERSON

