

## *Hor d'Oeuvres Displays*

### Seasonal Fruit Display

Small (Serves 15-20) \$50.00  
Large (Serves 35-45) \$100.00

### Vegetable Display with Ranch Dip

Small (Serves 15-20) \$45.00  
Large (Serves 35-45) \$90.00

### Imported and Domestic Cheese Display with Crackers and Bread

Small (Serves 15-20) \$75.00  
Large (Serves 35-45) \$150.00

### Hummus Display

Traditional and Black Bean Hummus served with  
Mixed Olives and Toasted Pita \$45.00  
Serves 20-25

### Fresh Mozzarella Cheese and Sliced Beefsteak Tomatoes with Basil Oil and Kalamata Olives \$55.00

Serves 15-20

### Shrimp Cocktail

Chilled Shrimp with Housemade Cocktail Sauce, Fresh Horseradish and Lemons \$120.00  
Serves 15-20

### Antipasto Tray

Imported and Domestic Meats and Cheeses with Olives and Pickles,  
Crackers and Bread \$80.00  
Serves 15-20

### Baked Brie En Croute

Warm Brie Cheese Wrapped in Tender Puff Pastry served with Fresh Fruit,  
Crackers and Warm Bread \$55.00  
Serves 15-20

### Gourmet Sandwich Display

Chef Selection Deli Sandwiches with Housemade Spreads  
on Fresh Baked Bread \$65.00  
Serves 15-20

## *Appetizers*

### Vegetarian \$1.50 each

Spinach and Goat Cheese Stuffed Mushrooms  
Asiago Cheese Straws  
Spanikopita  
Antipasto Skewers  
Caprese Bruschetta  
Spicy Toasted Cheese Ravioli with Parmesan Dipping Sauce

### Chicken/Beef/Pork \$1.75 each

Italian Sausage and Parmesan Stuffed Mushrooms  
Ginger Soy Chicken Wings with Toasted Sesame Seeds  
Beef Meatballs with Hoisin Barbecue or Spicy Marinara  
Rosemary Sage Chicken Skewers  
Shaved Roast Beef Bruschetta with Tomato Coulis  
Chicken Tenders with BBQ or Buffalo Sauce

### Seafood \$2.25 each

Cajun Crayfish Puffs  
Petite Crab Cakes with Mustard Dipping Sauce  
Fried Shrimp with Pineapple Sweet and Sour Sauce  
Crab and Artichoke Salad in Phyllo Cup

### Carving stations

All Carving Stations are Accompanied by Petite Rolls  
Minimum of 50 guests

Prime Rib with Au Jus and Fresh Horseradish \$13.50 per person  
Slow Roasted Striploin with Petite Rolls, Horseradish Cream \$11.50 per person  
Slow Roasted Pork Loin Rubbed with Rosemary and served with Roasted Shallots \$7.50 per person  
Herb Crusted Pork Loin with Ohio Apple Compote with Dijon Scallion Cream \$7.50 per person  
Roasted Turkey Breast with Tarragon Mustard \$6.50 per person  
Beef Tenderloin with Bearnaise Sauce \$16.50 per person