



Display Items

International Fruit Display *Sliced Seasonal Fruit and Berries Yogurt Dressing*

*Serves 10-30 \$60.00
Serves 30-50 \$85.00
Serves 50-75 \$125.00*

Fresh Vegetable Crudités *Fresh Cut Seasonal Vegetables Served with Basil Dip*

*Serves 10-30 \$40.00
Serves 30-50 \$65.00
Serves 50-75 \$90.00*

Imported and Domestic Cheese Display

*Serves 10-30 \$75.00
Serves 30-50 \$90.00
Serves 50-75 \$135.00*

Antipasto Misto

*Mortadella, Genoa Salami, Capicola Ham,
and Buffalo Mozzarella
Mixed Grilled Vegetables over Baby Greens
Serves 50 \$350.00*

Baked Brie En Croute

*Baked Wheel Of Brie Cheese in Pastry Crust
with Rosemary Coulis
and Crusty French bread
Serves 30 \$95.00*

Delectable Dips

True Maryland Crab Dip *Jumbo Lump Crabmeat with a Creamy Base Fresh Lemon, Herbs and Spices*

Serves 50 \$125.00

Shrimp and Artichoke Dip with Toast Points

Serves 50 \$125.00

Cuban Black Bean Dip *Black Beans, Peppers, Onions, Jack and Cheddar Cheese*

Serves 50 \$95.00

Hummus with Toast Pita Points

Serves 50 \$95.00

Spinach Dip *Creamy spinach blended with three cheeses, herbs and spices Serves 50 \$85.00*

Wild Mushroom Gratinée *Sautéed mushrooms simmered with garlic and Madeira wine Finished with Romano and Asiago Cheese Served with Toast Points*

Serves 50 \$95.00

***Add to the above prices 20% Service Charge and 8.5% Sales Tax**



Cold Hors D'oeuvres

Gulf Shrimp Cocktail with Condiments

\$200.00 per 50 pcs.

Smoked Salmon Canapés

\$150.00 per 50 pcs.

Assorted Canapés

\$150.00 per 50 pcs.

Key West Stone Crab Claws

Islamorada Dipping Sauce

Market Price

Marinated Grilled Portobello Mushroom Satays

Aged Balsamic Reduction

\$120.00 per 50 pcs.

Bruschetta Classica

\$75.00 per 50 pcs.

Jumbo Lump Crab Cocktail

\$300.00 per 50 pcs.

Assorted Cocktail Finger Sandwiches

\$150.00 per 50 pcs.

Ahi Tuna Nachos

Fried wonton crisps, spicy Mayo, sweet chili sauce \$200.00 per 50 pcs.

Hot Hors D'oeuvres

Beef or Chicken Satays with Peanut

Sauce \$125.00 per 50 pcs.

Pot Stickers with Teriyaki Sauce

\$125.00 per 50 pcs.

Coconut Shrimp with Orange Marinade

\$155.00 per 50 pcs.

Assorted Mini Quiche

\$125.00 per 50 pcs.

Spicy Buffalo Wings

with Celery Sticks and Bleu Cheese

\$50.00 per 50 pcs.

Teriyaki Beef Hibachi

Stuffed with squash, zucchini & peppers

\$100.00 per 50 pcs.

Chicken Quesadilla Cornucopia

\$65.00 per 50 pcs.

Fried Won Tons with Soy Sauce

\$65.00 per 50 pcs.

Barbecue Shrimp or Scallops

Wrapped in Bacon

\$125.00 per 50 pcs.

Spanakopita

\$65.00 per 50 pcs.

Teriyaki Chicken Hibachi

Stuffed with squash, zucchini & peppers

\$100.00 per 50 pcs.

Shrimp and Vegetable Spring Rolls with Plum Sauce

Fresh not Fried

\$225.00 per 50 pcs.

Oriental Crab Rangoon's

\$125.00 per 50 pcs.

Hoisin Glazed Rack of Lamb

Lollipops \$225.00 per 50 pcs.

Escargot En-Crouete with Tomato Basil Colius

\$325.00 per 50 pcs.

Mini Maryland Crab Cakes

\$300.00 per 50 pcs.

Mini Beef Wellingtons

Served with Fresh Demi

\$200.00 per 50 pcs.

Crab Stuffed Mushrooms

with Sauce Hollandaise

\$225.00 per 50 pcs.

Beef Empanadas

\$200.00 per 50 pcs.

Spring Rolls with Plum Sauce

\$125.00 per 50 pcs.

Egg Rolls with Dipping Sauce

\$125.00 per 50 pcs.

MINI \$95.00 per 50 pcs.

Tuscany Triangles

\$200.00 per 50 pcs.

Sautéed Hudson Valley Foie Gras

Served in a porcelain spoon with a Wild Bing Cherry Compote

Market price

Lobster Lollipops

Market price



Action & Carving Stations

Tenderloin of Beef

*Rolled in Three Types of Peppercorn,
Roasted and Carved with Petit Rolls
Served with Whole Grain Mustard and Sauce Choron*

\$22.00 per person

Herb Crusted Pork Tenderloin

*Carved and Served with a Rum & Apple Compote
and a Whole Grain Mustard Demi*

\$18.00 per person

Herb Crusted Roast Striploin of Beef

*Carved and Served with Miniature Rolls,
Horseradish, Béarnaise and Dijon Mustard*

\$21.00 per person

Boneless Roasted Turkey Breast

*Served with Cranberry Sauce and
Green Peppercorn Mayonnaise*

\$16.00 per person

Virginia Glazed Ham

*Carved Bourbon & Honey Glazed Ham
Served with Rolls, Dijon Mustard, and
Mango & Pineapple Chutney*

\$14.00 per person

Fresh Seafood and Raw Bar

*Steamed and Chilled Shrimp, Crab Claws, Mussels
and Clams, Raw Oysters
Served with Cocktail Sauce, Sauce Remoulade,
Tabasco and Lemon Wedges*

\$32.00 per person
Minimum of 50 please

Japanese Sushi Station

*Assorted Sushi Rolls and Nigiri, Wasabi,
Pickled Ginger, and Soy Sauce*

\$150.00 per 50 pieces

Pasta Station

*Choice of any (2) Pastas: Fettuccine, Penne,
Tri-Colored Rotini, Farfalle, Macaroni
Fresh Tomato & Basil Marinara
and Alfredo Sauce*

*Tossed upon request with Fresh Garlic, Roasted
Tomatoes & Peppers, Portobello Mushrooms,
Kalamata Olives, Sundried Tomatoes,
Artichoke Hearts, Pesto or Roasted Red Pepper
Pesto*

\$18.00 per person

Add Chicken \$4.00 per person

Add Shrimp \$6.00 per person

Add Lobster \$10.00 per person

Stir Fry Station

*Sautéed Chicken or Vegetables with Mushrooms,
Water Chestnuts, Broccoli Florets,
Fresh Bok Choy, Bean Sprouts, and Ginger
Served with Basmati Rice*

\$15.00 per person

Add Shrimp \$6.00 per person

*** There is a \$125.00 Fee for each Action/Carving station**

***Add to the above prices 20% Service Charge and 8.5% Sales Tax**



Themed Dinner Buffets

Italian Buffet

Italian Garlic Bread, Breadsticks and Focaccia

*Crisp Romaine Lettuce, Garlic Croutons with Our Own
Caesar-Style Dressing or Insalata Mista*

*Sliced Roma Tomatoes with Mozzarella Cheese,
Olive Oil, Basil and Cracked Black Pepper*

Baked Lasagna

Seared Salmon Ravioli

Roasted Seasoned Vegetables

Tiramisu

Assortment of Mini Pastries

\$39.95 per person

Southwestern Buffet

Black Bean Dip with Pita Chips, Sour Cream and Cilantro

*Mixed Greens with Tomatoes, Grilled Red Onions, and Roasted Corn
Served with Cilantro Vinaigrette and Tortilla Chips*

Chicken Quesadilla Cornucopia

Mini Beef Empanadas

Fajitas

*Sliced Chicken or Beef with Sautéed Onions and Green Peppers
Flour Tortillas*

Flan

\$38.95 per person

****Add to the above prices 20% Service Charge and 8.5% Sales Tax***



Plated 4 Course Dinner Selections

Salad & Soup Choices

Mixed Greens or Ceasar Salad

*Pork Green Chili or Soup of the
day*

Dinner Entrees Choices

Chicken Asiago

*Tender Breast of Chicken Stuffed With Asiago Cheese,
Sundried Tomatoes and Fresh Herbs*

\$40.95 per guest

Roasted Honey Glazed Peppered Salmon

*Roasted Salmon Steak Glazed
with a Peppered Honey Sauce*

\$45.95 per guest

Shrimp Penne Pasta

*Sautéed Jumbo Shrimp with Mushrooms and Garlic in a
Light White Wine Sauce Served over Penne Pasta*

\$44.95 per guest

Herb Crusted Airline Breast of Chicken

*Seared Breast of Chicken with a Wild Mushroom Demi
and Garnished with Onion Crisps*

\$42.95 per guest

Sautéed Salmon with Cheese Ravioli

*Seasoned and Sautéed Salmon in a
Sundried Tomato Cream Sauce*

\$45.95 per guest

Jamaican Jerk BBQ Chicken

*Jerk Spiced and Honey Mesquite BBQ Chicken With
Roasted Caramelized Onions*

\$42.95 per guest

Mojo Chicken

Caribbean Jerk Chicken with Tequila Lime Marinade

\$42.95 per guest

Hoisin Seared Sea Bass

*Hoisin Glazed Chilean Sea Bass
Garnished and topped with a Seaweed Salad Garni*

\$54.95 per guest

Grilled Swordfish

Stuffed with Boursin Cheese and Lobster, Balsamic Demi

\$50.95 per guest

Sesame Seared Ahi Tuna

*Sesame Seared Fresh Ahi Tuna garnished with Oriental
Vegetables and Ponzu*

\$46.95 per guest

Herb Crusted Filet Mignon

*Herb Crusted Grilled Tenderloin
Béarnaise Sauce, Mushroom Demi*

\$53.95 per guest

Pepper Roasted New York Strip

*Pepper Roasted Beef with Choron Sauce, Rosemary
Demi*

\$48.95 per guest

Dijon Pork Tenderloin

*Dijon Mustard and Seasoned Bread Crumbs
Served with an Apple Chutney*

\$46.95 per guest

Stuffed Portobello Napoleon

*Grilled Eggplant, Squash, Zucchini, Peppers, Asparagus
layered with Mozzarella Cheese with a Tomato Coulis*

\$40.95 per guest



Side Selections

(Please Select One of each)

Starch

*Risotto Cakes
Potato Pancakes
Yukon Garlic Mashed Potatoes
Herb Roasted Potatoes
Asian Pan Fried Noodles
Yellow Rice*

Vegetable

*Asparagus with Hollandaise
Seasonal Steamed Vegetables
Sautéed Spinach w/caramelized onions
Grilled Portobello's
Steamed Broccoli with Herb Butter
Brussels*

Dessert Selections

(Please Select One)

New York Style Cheesecake

Our Popular Creamy Cheesecake Served with a Strawberry Sauce

Creme Brule

Tiramisu

Combination of Cream and Mascarpone Cheese with Coffee Soaked Lady Fingers

Strawberries Romanoff

Grand Marnier Marinated Strawberries, Topped with Whipped Cream and Chocolate Flakes

Death by Chocolate Cake

Dessert Displays

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Chef Pastry Table

Chocolate Covered Strawberries, Assortment of Fruit Tarts, Pastries and Petit Fours

Serves 50 \$200.00

Chocolate Fountain

*Exotic Fruits and Berries with a Dark Chocolate Fondue
With Pound Cake and with all the delectable trimmings*

Serves 100 people \$525.00

Chocolate Fondue

*Exotic Fruits and Berries with a Dark Chocolate Fondue
With Pound Cake and Whipped Cream*

Serves 50 people \$225.00

****Add to the above prices 20% Service Charge and 8.5% Sales Tax***

**China, linens, ice sculptures and other special items will cost additional.*