



Hors d'oeuvre Selections

Hors d'oeuvre Displays

Vegetable Crudités

Approximately 100 servings
Assorted fresh garden vegetables with cucumber and herb dip.

Fresh Fruit Presentation

Approximately 100 servings
Seasonal fruits, beautifully arranged, accompanied by a strawberry sour cream dipping sauce.

Imported and Domestic Cheeses

Approximately 100 servings
To include aged cheddar, Swiss, pepper jack, Muenster and Havarti with dill cheeses, served with assorted crackers.

Grilled and Roasted Vegetable Display

Approximately 100 servings
With crumbled feta cheese and Mediterranean style garlic hummus, served with seasoned pita chips and sliced baguettes.

Cascading Five-Tier Belgian Chocolate Fountain

Chocolate Fountain Tray

Includes seasonal fruits, rice crispy squares, pretzel rods, marshmallows, and butter ladyfingers

Carving Block

All carved specialties include fresh assorted rolls and appropriate condiments of horseradish sauce, Dijon mustard and/or mayonnaise.

Bone-In Smoked West Virginia Ham

Approximately 75 servings

Honey Cured Turkey Breast

Approximately 50 servings

Top Round of Beef

Approximately 75 servings

Roasted Tenderloin of Beef

Approximately 20 servings

Hot Hors d'oeuvres

Sweet and Sour Meatballs

⌘ 100 pieces

Mini Quiche

⌘ 100 pieces

Coconut Fried Shrimp

⌘ 100 pieces

Fried Mozzarella Sticks

With Marinara

⌘ 100 pieces

Chicken Taquitos with Salsa

⌘ 100 pieces

Fried Chicken Tenders

With Ranch Dressing

⌘ 100 pieces

Vegetarian Egg Rolls

With Sweet & Sour Sauce

⌘ 100 pieces

Crab Stuffed Mushrooms

⌘ 100 pieces

Jerk Chicken Kabobs

⌘ 100 pieces

Jalapeno & Cream Cheese Poppers

⌘ 100 pieces

Chicken Livers Wrapped in Bacon

With Water Chestnuts

⌘ 100 pieces

Teriyaki Beef Kabobs

⌘ 100 pieces

Teriyaki Chicken Kabobs

⌘ 100 pieces

Chilled Hors d'oeuvres

Deviled Eggs

With Bay Shrimp Garnish

⌘ 100 pieces

Chicken Liver Pate

With Garlic Toast

⌘ serves 25

Reuben Dip with Marble Rye

⌘ serves 100

Spinach Dip

With Pumpernickel and Sourdough Breads

⌘ serves 100

Six Foot Deli Submarine Sandwich

⌘ 80 slices

Premier Hors d'oeuvre Selections

Hot Hors d'oeuvres

Bacon Wrapped Scallops

∅ 100 pieces

Feta Cheese Artichoke Tartlets

∅ 100 pieces

Shrimp and Crabmeat Crepes

With Hollandaise

∅ 100 pieces

Escargot in Mushroom Caps

With Fine Herb Butter

∅ 100 pieces

Spinach &

Feta Cheese Phyllo Triangles

∅ 100 pieces

Mini Beef Wellington

With Mushroom Port Duxelles

∅ 100 pieces

Shrimp Crostini

∅ 100 pieces

Chicken Satay

With Spicy Peanut Sauce

∅ 100 pieces

Chilled Hors d'oeuvres

Jumbo Cocktail Shrimp on Ice

∅ 100 pieces

Jumbo Cocktail Shrimp

Presented in Single Serve Glass, garnished with Lemon Section

∅ Priced per each; minimum order of 25

Asparagus wrapped in Prosciutto

With Onion Vinaigrette

∅ 100 pieces

Salmon Dill Terrine

With Spicy Mint Sauce

∅ 100 pieces

Handcrafted Canapés

∅ 100 pieces

Bruschetta with Tomato Basil

∅ 100 pieces

Sun-dried Tomato Puffs

With Pesto Cheese

∅ 100 pieces

Wild Mushroom

and Gruyère Cheese Croissants

∅ 100 pieces

Poached Norwegian Salmon

With Herb Mayonnaise and Sliced Cucumbers

∅ Two sides, serves 50

Hot Smoked Salmon Pepper Lox

Served with Mustard and Caper Sour Cream

∅ Two sides, serves 50

Brie Cheese Wheel

Baked in Artisan Puff Pastry with a Brown Sugar Honey Glaze, served with French Baguettes

∅ Serves 25

Specialty Hors d'oeuvre Stations

*Enhance your hors d'oeuvre selections with one of our specialty stations.
Prices not valid as stand alone items. Minimum of 50 guests required.
Pricing based on 1 hour of service.*

Create Your Own Fiesta

Zesty seasoned ground beef and diced breast of chicken,
flour tortillas and crunchy taco shells,
cheddar cheese, shredded lettuce, diced tomatoes, onions,
sour cream and salsa,
accompanied by Spanish rice and refried beans.

Action Stations

Chef or Attendant required at \$100.00 each. One attendant per 100 guests recommended.

Stir Fry Station

Sizzling sliced marinated beef and chicken
with a blend of fresh oriental vegetables,
garlic, sesame oil, and ginger soy,
with jasmine rice and shrimp egg roll accompaniments.

Pasta Station

Fusilli, penne, angel hair pasta
prepared with marinara, roasted garlic Alfredo, and basil pesto
with julienne chicken, prosciutto ham and Italian style vegetables.
Complemented with rustic breads, olive oil and fresh grated Parmesan.