

one hour unlimited hors d'oeuvres
select a total of (8), any combination of hot or chilled selections

Hot Selections

white glove butler passed

Brie with Raspberry en Croute	Sesame Chicken Tenders <i>papaya chutney</i>	Bang Bang Shrimp <i>sweet chili-mayo</i>
Mini Quiche Lorraine	Chicken Saté <i>thai peanut sauce</i>	Coconut Crusted Shrimp <i>mango chutney</i>
Mini Deep Dish Pizzas	Franks in Puff Pastry <i>spicy mustard</i>	Shrimp Casino <i>herb chimichurri</i>
Grilled Portobello Crostini <i>roasted garlic & tomato basil reggiano</i>	Mini Beef Wellington <i>choron sauce</i>	Bay Scallops <i>wrapped in smoked bacon</i>
Potato Pancakes <i>sour cream, applesauce</i>	Beef Hibachi Rolls <i>hoisin sauce</i>	Mini Lobster Cobblers
Asian Vegetable Spring Rolls <i>orange-cranberry sauce</i>	Sweet & Sour Meatballs	
Spinach & Feta Phyllo Triangles <i>greek yogurt feta sauce</i>	Mini Philly Cheesesteaks	<i>from silver chafing dishes</i>
Sweet Onion, Fig & Goat Cheese Tartlets	Mini Lamb Gyros on Garlic Pita <i>feta cheese, onions, tomatoes</i>	Spinach & Artichoke Dip <i>parmesan cheese, house made tortilla chips</i>
Parmesan Crusted Artichoke Hearts <i>goat cheese mousse</i>	Mini Salmon en Croute <i>lemon beurre blanc</i>	Maryland Crap Dip <i>lump crab meat, old bay seasoning, cheddar jack cheese, crispy baguettes</i>
Chicken Lemongrass Potstickers <i>ginger-wasabi soy sauce</i>	Mini Maryland Crab Cakes <i>dijonaise cream</i>	
Smoked Chicken Quesadilla <i>mediterranean salsa</i>	Shrimp Potstickers <i>ginger teriyaki sauce</i>	

Chilled Selections

white glove butler passed or displayed

Brie & Raspberries <i>toasted almonds, endive spears</i>	Smoked Salmon Canapé <i>cream cheese, capers, pumpernickel</i>
Plum Tomato Cups <i>bruschetta, buffalo mozzarella</i>	Seared Tuna & Mango <i>petite basil basket</i>
Fig & Goat Cheese Crostini <i>papaya chutney</i>	Seafood Salad <i>petite sesame seed basket</i>
Prosciutto Wrapped Asparagus <i>roasted red pepper coulis</i>	California Rolls– Traditional & Vegetable <i>pickled ginger, soy sauce, and wasabi</i>

displayed in decorative glasses

artistic displays

Chicken Piña <i>pineapple, cashews, peppers, hoisin sauce</i>	Grilled Vegetables <i>marinated yellow & red peppers, mushrooms, eggplant, zucchini, yellow squash, hummus</i>
Peking Duck <i>sesame seeds, brown sugar, plum sauce</i>	Vegetable Crudit� <i>fresh seasonal raw vegetables, creamy italian, french & bleu cheese dressings</i>
Beef & Broccoli <i>garlic oyster sauce</i>	Imported & Domestic Cheeses <i>fresh seasonal grapes, sliced french bread & water crackers</i>
Roasted Pork with Basil & Garlic <i>jalapeno soy sauce</i>	Elaborate Fruit Display <i>fresh sliced tropical fruits, melons & seasonal berries, strawberry yogurt</i>
Shrimp, Salmon & Snapper Shooters	
Asian Egg Noodles with Crab Meat <i>garlic & ginger soy sauce</i>	

\$42.00 ++ per person

\$25.00 ++ per person for half an hour

Additional Considerations

white glove butler passed

Chilled	Hot
Maryland Crab Meat with Toasted Sesame <i>cucumber roulade</i> \$72.00 ++ per dozen (suggested 1 piece per person)	Crusted Lobster Skewers <i>mango chutney</i> \$72.00 ++ per dozen (suggested 1 piece per person)
Jumbo Shrimp Cocktail <i>cocktail sauce, remoulade sauce, lemon wedges</i> \$72.00 ++ per dozen (suggested 3 pieces per person)	Dijon Crusted Baby Lamb Chops <i>mint jelly</i> \$72.00 ++ per dozen (suggested 1 piece per person)

All prices are subject to 20% Service Charge and 7% Florida State Sales Tax

1/5/19

Display Stations

*fifty person minimum
dinner stations (minimum of four)*

Israeli Display

Hummus, Baba Ghanoush, Tabbouleh
*wild mushroom salad, sweet & sour eggplant salad, olives, roasted peppers, cous cous
toasted pita, flat breads, lahvosh*
\$6.00++ per person reception/cocktail hour
\$10.00 ++ per person dinner

Antipasto Display

Genoa Salami, Parma Prosciutto, Ham Capicola, Imported Provolone Cheese
*ripe & queen olives, marinated artichoke hearts, roasted peppers, pepperoncini,
giardiniera, buffalo mozzarella, tomatoes*
home baked garlic twists, italian bread, flat breads & bread sticks
\$15.00 ++ per person reception/cocktail hour
\$20.00 ++ per person dinner

Smoked Fish Station

\$100.00 + chef fee
(1) chef required per (150) guests

Hand Sliced Norwegian Salmon, Platters of Smoked White Fish, Gefilte Fish,
Herring in Cream Sauce
*sliced cocktail breads, assorted water crackers, tomatoes, lettuce, minced eggs, onions, capers,
wrapped wedges of lemon*
\$15.00 ++ per person reception/cocktail hour
\$20.00 ++ per person dinner

Sushi Display

Traditional & Inside-Out
California Rolls, Tuna Rolls, Salmon Rolls, Shrimp, & Vegetable Rolls
sesame seeds, red roe caviar, wasabi, pickled ginger, soy sauce
\$15.00 ++ per person reception/cocktail hour
\$20.00 ++ per person dinner

Caviar Display

American Sturgeon Caviar on Crushed Ice
*warm buckwheat blinis, sour cream, minced eggs, chopped parsley, onions, capers, wrapped wedges of
lemon (beluga, ossetra & servuga when available at market price)*
\$17.00 ++ per person reception/cocktail hour
\$22.00 ++ per person dinner

Jumbo Shrimp Display

cocktail sauce, remoulade sauce, wrapped wedges of lemon
\$72.00 ++ per dozen
suggested 5 pieces per person

Seafood Fantasy

Jumbo Shrimp, Snow Crab Claws, Shucked Raw Blue Pointe Oysters,
Little Neck Clams, Half Lobster on Shell, Stone Crab Claws
cocktail, mustard, & remoulade sauce, wrapped wedges of lemon
market price ++ based on availability

Ice Carving

Custom Designed Hand Crafted Ice Sculpture
*as a centerpiece for chilled displays or
as a vodka luge with cucumber shot cups
(vodka separate based on consumption)*
\$400.00 ++ per sculpture

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1/5/19

Chef Attended Stations

fifty person minimum

A Chef Fee of \$125.00 per chef will be applied to all Chef Attended Stations

(1) chef required per (100) guests

a minimum of (4) stations must be selected for a dinner station event

Pasta *select three*

Penne Pasta <i>marinara</i>	Mushroom Ravioli <i>roasted red pepper coulis</i>
Ricotta & Spinach Ravioli <i>parmesan cream</i>	Jumbo Lump Crab Agnolotti <i>chive butter with lemon</i>
Spinach Fettucine <i>alfredo</i>	Pear & Cheese Purse <i>asiago cream sauce</i>
Lobster Ravioli <i>veronique</i>	

\$16.00 ++ per person reception/cocktail hour
\$20.00++ per person dinner

Flat Breads *select three*

Cheese
Hawaiian
Veggie
White
Margherita
Pepperoni, Meatball & Sausage

\$16.00 ++ per person reception/cocktail hour
\$20.00 ++ per person dinner

Mexican

Tacos, Quesadillas, Fajitas
Marinated Grilled Chicken Breast & Beef Tenderloin
spanish rice & beans, fried plantains, tri-color tortilla chips, salsa, cheddar & pepper jack cheese, refried beans, tomatoes, onions, peppers, corn, spinach

\$18.00 ++ per person reception/cocktail hour
\$25.00 ++ per person dinner

Deli Carving *select three*

Roasted Turkey Breast <i>orange cranberry sauce</i>	Pepper Crusted Sirloin <i>juniper wine sauce</i>
Roasted Pork Loin <i>calvados brandy sauce</i>	Corned Beef Beef Brisket
Honey Glazed Ham	Pastrami

served with cole slaw, health slaw, potato salad, assorted pickles & relish
sliced white, rye, pumpnickel, wheat, five grain, pita, mini rolls
deli, spicy & pommery mustard, mayonnaise, horseradish

\$22.00 ++ per person reception/cocktail hour
\$29.00 ++ per person dinner

Barbecue

(does not require chef attendant)

Hamburgers, Veggie Burgers, Nathan's Famous
Hot Dogs
diced onions, sliced pickles, american cheese, spicy mustard, ketchup, BBQ sauce, bleu cheese

\$18.00 ++ per person reception/cocktail hour
\$20.00 ++ per person dinner

Asian *select two*

Stir Fry
Sweet & Sour Chicken, Beef & Broccoli, Garlic Ginger Shrimp
chinese, napa & red cabbage, bok choy, yellow & green peppers, bamboo shoots, baby corn, bean sprouts, straw mushrooms, carrots, ginger, sesame seeds, peanuts, cashews

Dim Sum
Vegetable, Chicken & Shrimp Potstickers
teriyaki plum sauce, ginger soy sauce, hoisin sauce

Peking Duck
Shredded Duck & Scallions in Hoisin Sauce
rolled in moo shoo pancakes, wok fried vegetables

Thai Noodles
Wok Fried Buckwheat Soba & Rice Noodles
Pad Thai
tofu, bean sprouts, eggs, basil, peanuts, ginger thai sauce

Kung Pao
chicken, carrots, sweet peppers, scallions, spicy brown sauce

served with wok vegetable fried rice, steamed white rice & vegetable spring rolls from silver chafing dishes

\$20.00 ++ per person reception/cocktail hour
\$27.00 ++ per person dinner

select one

Hand Carved Meats

select one

Roasted Turkey Breast
orange cranberry sauce
Honey Glazed Ham
(\$12.00++ per person for each additional selection)

Herb Crusted Marinated Rack of Lamb
rosemary sauce, mint jelly
Roasted Beef Tenderloin
perigourdine sauce
(\$25.00++ per person for each additional selection)

served with assorted bakery fresh mini rolls
deli, spicy & pommery mustard, mayonnaise, horseradish

\$28.00 ++ per person reception/cocktail hour
\$40.00 ++ per person dinner

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Dessert Table

Mini New York Style Cheese Cakes
 Mini Strawberry Shortcakes
 Mini Light & Dark Chocolate Trilogies
 Fruit Parfaits
 Mini Florida Key Lime Tarts
 Mini Multi-berry Tropical Fruit Tarts
 Mini French Pastries
 Mini Italian Pastries

Petit Fours
 Mini Doughnuts & Beignets
 Chocolate Dipped Strawberries
 Assorted Continental Cookies
 Fresh Diced Tropical Fruits,
 Melons & Berries
strawberry yogurt
 Gluten Free & Dietetic Desserts

select one

Vanilla Bean & Chocolate Ice Cream
 Frozen Vanilla & Chocolate Yogurt
 Coconut, Hazelnut, Pistachio & Coffee Gelato

all selections include chopped nuts, candy sprinkles, crumbled oreos, reese's pieces, M&M's, hot fudge, chocolate & strawberry sauce, caramel syrup, maraschino cherries, whipped cream

\$25.00 ++ per person

Chocolate Fountain

Warm Melted White & Dark Chocolate

skewered fresh fruit, angel food cake, mini cookies, brownies, marshmallows, pound cake, pretzels
 \$3.00 ++ per person

Chef Attended Stations

\$100.00 + chef fee

From the Oven

select one

Cinnamon Apple Crisp Flat Breads
 Assorted Jumbo Cookies, Brownies & Blondies
 Mini Molten Chocolate Lava Cake

\$3.00 ++ per person

Flambé

select one

Bananas Foster
vanilla bean ice cream, warm caramel sauce

Cherries Jubilee

Baked Alaska

Dessert Crepés

cherry, blueberry & strawberry compotes

\$3.00 ++ per person

International Coffees

French Vanilla, Hazelnut, Almond & Demi Tasse Coffees

whole coffee beans, ground cinnamon, nutmeg, lemon rinds, whipped cream, house made biscotti

Premium Liqueurs

sambuca romano, amaretto disoranno, grandé marnier & kahlua

\$7.00 ++ per person