



## HORS D'OEUVRES AND STATIONS

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

### Chilled Selections

*white glove butler passed or displayed*

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

*displayed in decorative glasses*

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

\$42.00 ++ per person  
\$25.00 ++ per person for half an hour

### Additional Considerations

*white glove butler passed*

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



## 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	Mushroom Ravioli
<i>marinara</i>	<i>roasted red pepper coulis</i>
Ricotta & Spinach	Jumbo Lump Crab
Ravioli	Agnolotti
<i>parmesan cream</i>	<i>chive butter with lemon</i>
Spinach Fettuccine	Pear & Cheese Purse
<i>alfredo</i>	<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

### 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

### Deli Carving *select three*

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

Honey Glazed Ham  
served with cole slaw, health slaw, potato salad, assorted pickles & relish  
sliced white, rye, pumpernickel, wheat, five grain, pita, mini rolls  
deli, spicy & pommery mustard, mayonnaise, horseradish  
\$22.00 ++ per person reception/cocktail hour  
\$29.00 ++ 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*

*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

#### 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*

### *select one*

### Hand Carved Meats

### *select one*

Roasted Turkey Breast  
*orange cranberry sauce*

Honey Glazed Ham

(\$12.00++ 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

Herb Crusted Marinated Rack of Lamb  
*rosemary sauce, mint jelly*

Roasted Beef Tenderloin

*perigourdine sauce*

(\$25.00++ per person for each additional selection)

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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 Tassee Coffees  
*whole coffee beans, ground cinnamon, nutmeg, lemon rinds, whipped cream, house made biscotti*  
 Premium Liquers  
*sambuca romano, amaretto disoranno, grandé marnier & kahlua*  
 \$7.00 ++ per person