



HORS D'OEUVRES MENUS

Priced Per Piece

Minimum of 50 Pieces of Each Type of Hors D'oeuvre

COLD

CAJUN STYLE DEVEILED EGGS | (VG) \$3

JUMBO SHRIMP | \$5

House Cocktail Sauce

MOZZARELLA & BASIL BRUSCHETTA | (VG) \$3

Balsamic

DIJON CHICKEN SALAD CUPS | \$3

TUNA & CALIFORNIA SUSHI ROLL | \$5

MINI ANTIPASTO SKEWERS | \$3

SMOKED SALMON AND CAVIAR PINWHEELS | \$4

BEEF TENDERLOIN WRAPS | \$6

Brie and Onion Jam

TUNA TARTAR, AVOCADO & WONTON | \$5

Wasabi Crème

POACHED SCALLOP SPOONS | \$7

Caviar and White Chocolate

BOURSIN CHEESE STUFFED PROFITEROLES | (VG) \$3

HOT

VEGETABLE SPRING ROLL | (VG) \$4

Thai Sweet Chili Sauce

BRIE & RASPBERRY EN CROUTE | \$4

SPANAKOPITA | (VG) \$3

COCONUT SHRIMP | \$5

Horseradish Marmalade

GOAT CHEESE AND FIG PROFITEROLES | (VG) \$4

MAC & CHEESE POPPERS | (VG) \$3

SOUTHWEST CHICKEN QUESADILLA | \$3

LOLLYPOP LAMB CHOPS | \$6

Minted Gastrique Glaze

BACON WRAPPED SCALLOPS | \$5

MARYLAND CRAB CAKES | \$6

Dill Tartar Sauce

LOBSTER CORN FRITTER | \$6

Cajun Remoulade

PIGS IN A BLANKET | \$4

BLACK & BLEU BITES | \$5

CHICKEN SATAY | \$3

Peanut Sauce

PORK POT STICKERS | \$3

Thai Sweet Chili Glaze

EDAMAME POT STICKER | (VE) \$3

Thai Sweet Chili Sauce

CAJUN CHICKEN BITES | \$3

Mango Dipping Sauce

VG - Vegetarian / VE - Vegan / GF - Gluten Free

20% Service Charge & 7% Tax are applied to all prices listed



DISPLAY STATION

ARTISAL CHEESE BOARD | \$12 PP

Gourmet Cheese | Chutney | Fruit
Mixed Nuts | Assorted Crackers | Baguettes

GARDEN VEGETABLE CRUDITÉ | \$6 PP

Local Seasonal Vegetables | Hummus
Olive Oil | Ranch Dressing

SEASONAL FRUIT DISPLAY | \$10 PP

Seasonal Assorted Fresh Fruit | Berries

SLICED BEEF TENDERLOIN | \$18 PP

Peppered Beef Tenderloin | Pickled Onions
Whole Grain Mustard | Horseradish Crema
Mini French Rolls

GRILLED VEGETABLES | \$10 PP

Grilled & Marinated Vegetables | Romesco Sauce

SESAME CRUSTED AHI TUNA | \$16 PP

Seared Rare Ahi Tuna | Seaweed Salad
Pickled Ginger | Wasabi Aioli

BAKED BRIE | \$10 PP

French Brie Wrapped in Puff Pastry | Onion Jam
Dried & Fresh Fruit | Assorted Crackers

ANTIPASTO | \$16 PP

Selection of Artisan Dry Meats and Cheese |
Marinated Olives | Artichokes | Ciabatta & Focaccia
Bread

CREATE A RAW BAR

Jumbo Gulf Shrimp \$4 per piece

Fresh Shucked Oysters \$4 per piece

Alaskan Snow Crab Claws \$6 per piece

Minimum order of 75 per item

20% Service Charge & 7% Tax are applied to all prices listed

PLATED DINNER MENU OPTIONS

Includes:

Freshly Baked Rolls and Butter, Salad, and Vegetable.

Freshly Brewed Coffee, Decaffeinated Coffee, and Iced Tea

Choice of Haricot Vert, Steamed Asparagus, or Green Bean Almandine.

SEAFOOD

BLACKENED MAHI MAHI

Pineapple-Mango Jam, Toasted Rice Pilaf

\$45 Per Person

HORSERADISH & HERB CRUSTED SALMON

Whole Grain Mustard Sauce, Cranberry-Almond Rice

\$45 Per Person

SEARED CHILEAN SEA BASS

Lemon-Chive Beurre Blanc, Wild Rice Pilaf

\$60 Per Person

SEARED SEABASS

Lobster Cream Sauce, Toasted Rice Pilaf

\$70 Per Person

WILD SCOTTISH SALMON

Champagne Cream Sauce, Wild Rice Pilaf

\$45 Per Person

GULFCOAST COMBO

Jumbo Gulf Shrimp & 6oz. Filet Mignon,

Duchess Potatoes

\$65 Per Person

SINGLE ENTRÉE OPTIONS

PORTOBELLO MUSHROOM NAPOLEON

(VG/VE/GF)

Wilted Spinach, Tomato, Zucchini, Roasted Red Pepper Coulis

\$35 Per Person

STUFFED ACORN SQUASH (VG/GF)

Quinoa Pilaf, Leeks, Mushrooms, Craisins, Goat Cheese,

Lemon Beurre Blanc Sauce

\$35 Per Person

ROASTED BUTTERNUT SQUASH RAVIOLI

(VG/GF)

Butter Sage Cream Sauce

\$35 Per Person

PLATED DESSERTS

Option to Add on, Per Person:

SEASONAL CHEESECAKE | \$5PP

KEY LIME PIE | \$5PP

FLOURLESS CHOCOLATE TORTE | \$5PP

APPLE GALETTE WITH VANILLA ICE CREAM |

\$5PP

(2) CHOCOLATE COVERED

STRAWBERRIES PER PERSON | \$3PP

SCOOP OF VANILLA ICE CREAM | \$3PP

VG - Vegetarian / VE - Vegan / GF - Gluten Free

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CREATE A BUFFET PACKAGE

CALL FIVE HOUR PACKAGE BAR | \$48PP

First Hour for Cocktail Reception Followed by Four Hours for During Reception Dinner

Johnnie Red Scotch, Sky Vodka, Tanqueray Gin, Bacardi Rum, Captain Morgan Spiced Rum, Jim Beam Bourbon, Jack Daniel's Whiskey, Lunazul Tequila, House Wines, Domestic & Imported Beer, Soft Drinks and Juices.

BUTLER PASSED HORS D'OEUVRES

Your Choice of Three Hors D'oeuvres to be Butler Passed Pricing based on Hors D'oeuvres Selected

Includes:

Freshly Baked Rolls and Butter

Freshly Brewed Coffee, Decaffeinated Coffee, and Iced Tea

SALADS - (SELECT ONE)

TRADITIONAL CAESAR SALAD | *Romaine, Croutons, and Parmesan*

HOUSE SALAD | *Spring Mix Blend, Cherry Tomatoes, Cucumbers, Shredded Carrots, Radishes, Croutons with Choice of Dressing.*

WEDGE SALAD | *A Wedge of Baby Iceberg lettuce, topped with Tomatoes, Cucumbers, Bacon, Onion, Bleu Cheese Crumbles, Ranch Dressing. \$5.00 PP*

SPINACH & GOAT CHEESE SALAD | *Spinach, and Arugula, Goat Cheese, Strawberries, Candied Nuts, Red Onion, Raspberry Vinaigrette. \$5.00 PP*

GREEK SALAD | *Romaine and Iceberg Lettuce, Olives, Tomatoes, Peperinos, and Feta with a Red Wine Herb Dressing. \$5.00 PP*

SELECT ENTRÉES

Select Two or Three Entrée's to Build Your Buffet.

DIJON SALMON | *White Wine, Lemon, Dill, Dijon Cream*

SOY GLAZED SALMON | *Stir Fried Vegetables*

BLACKENED MAHI | *Pineapple Mango*

MEDITERRANEAN CORVINA | *White Wine Tomato Sauce, Olives, Capers*

GULF SHRIMP PASTA | *Penne, Fresh Spinach, Tomato, and Cajun Cream Sauce*

CHICKEN PORTOBELLO | *Mushrooms, Peppers, and Sherry Glaze*

LEMON CAPER CHICKEN | *Light Cream Sauce*

BLACKENED CHICKEN | *Mango Papaya Salsa*

HERB CRUSTED PORK LOIN | *Apple Cider Glaze*

BEEF BOURGUIGNON | *Fresh Herbs and Red Wine Demi-Glaze*

YANKEE POT ROAST | *Cabernet Demi-Glaze*

SIDES (SELECT TWO)

Steamed Seasonal Vegetables

Honey Glazed Carrots

Green Beans with Slivered Almonds

Baked Cauliflower in House Cheddar Sauce

Yukon Gold Mashed Potatoes

Potatoes au Gratin

Toasted Rice Pilaf

Herb Roasted Red Potatoes

Two Entrees - \$65 Per Person

Three Entrees - \$75 Per Person

20% Service Charge & 7% Tax are applied to all prices listed

DESSERT STATIONS

*Each Station is to be Ordered for
Guaranteed Guest Count.*

MINI DESSERT BAR | \$7.00PP

Assorted Mini Dessert Bars, Cookies and Brownies

VIENNESE TABLE | \$12.00PP

*Italian Pastries, Cannoli's, Biscotti, Fruit Tarts,
Macaroons, Chocolate Covered Strawberries*

CHOCOLATE FOUNTAIN | \$15.00PP

*Marshmallows, Strawberries, Pineapple, Pretzels,
Pound Cake, Cream Puffs and Rice Crispy Treats*

SUNDAE BAR | \$10.00PP

*Chocolate and Vanilla Ice Cream, Hot Fudge,
Caramel, Whipped Cream, Cherries, Nuts, Sprinkles,
Cookie Crumbles, Chocolate Chips, Coconut, Fresh
Berries*

CANDY BUFFET | \$6.00PP

*Assortment of your choice of everyday candy.
Vases Included.*

BANANAS FOSTER | \$12.00PP

*Chef Attended Banana's Foster
Station served over Vanilla Ice Cream.*

DESSERT SHOOTERS | \$10.00PP

(Select Three)

Chocolate Mousse

Raspberry Mousse

Hazelnut Mousse

Key Lime Pie Parfait

Mixed Berry Parfait

Tiramisu Parfait

Carrot Cake Parfait

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