

## *Passed Hot Hors d' Oeuvres*

*(Prices are based on 100 pieces)*

<i>Goat Cheese &amp; Oven Roasted Tomato Crustini</i>	<i>\$160.00</i>
<i>Fresh Herb Cheese &amp; Tenderloin Bruschetta</i>	<i>\$190.00</i>
<i>Spinach &amp; Artichoke Tortillas Cups</i>	<i>\$215.00</i>
<i>Chinese Eggplant Filo Flower</i>	<i>\$250.00</i>
<i>Smoked Salmon Sunburst Profiteroles</i>	<i>\$250.00</i>
<i>Wild Mushroom Tart</i>	<i>\$300.00</i>
<i>Risotto Crab Cakes</i>	<i>\$375.00</i>
<i>Fresh Stuffed Mushrooms</i>	<i>\$205.00</i>
<i>Shrimp, Turkey &amp; Vegetable Shoamai</i>	<i>\$115.00</i>
<i>Pork or Vegetable Dumplings</i>	<i>\$100.00</i>
<i>Grilled Marinated Shrimp with Cilantro</i>	<i>\$335.00</i>
<i>Baby Lamb Chops with Rosemary Dijonaise Sauce</i>	<i>\$375.00</i>
<i>Clams Casino</i>	<i>\$255.00</i>
<i>Scallops Wrapped in Bacon</i>	<i>\$250.00</i>
<i>Mini Beef Wellington</i>	<i>\$325.00</i>
<i>Coconut Shrimp</i>	<i>\$325.00</i>
<i>Oysters Rockefeller</i>	<i>\$255.00</i>
<i>Vegetable Spring Rolls</i>	<i>\$175.00</i>
<i>Teriyaki Beef Satay</i>	<i>\$350.00</i>
<i>Coconut Chicken</i>	<i>\$275.00</i>
<i>Chicken Satay</i>	<i>\$250.00</i>
<i>Swedish Meatballs</i>	<i>\$130.00</i>
<i>Blue Cheese &amp; Pear Filo Star</i>	<i>\$300.00</i>
<i>Parmesan Artichoke Heart</i>	<i>\$325.00</i>
<i>Shrimp Tempura</i>	<i>\$250.00</i>

*Any of the above may be chosen as a first course.*

*Recommended amounts for an hour of cocktails and hors d'oeuvres are as follows:  
seven pieces per person of passed hors d'oeuvres and at least one stationary display. Ten pieces per  
person of passed hors d'oeuvres without a display.*

*All prices are subject to a 20% service charge and 5% meals tax.  
Prices are subject to change without notice*

***Cold Hors d' Oeuvres***  
*(Prices are based on 100 pieces)*

*Artichoke Bottoms with Boursin Cheese \$350.00*  
*Vegetable Summer Rolls \$350.00*  
*Chicken Pecan Cucumber Cup \$155.00*  
*5 Spice Seared Tuna with Wasabi & Seaweed Salad \$335.00*  
*California Rolls \$365.00*  
*Belgian Endive with Gorgonzola & Walnuts \$350.00*

***Assorted Passed Cold Canapés***  
*\$350 for 100 piece assortment*  
*Includes an assortment of the following:*

*Portobello Mushrooms and Sun-dried Tomato with Goat Cheese*  
*Fresh Lobster with Deviled Egg*  
*Shrimp with Roquefort Cream Cheese*  
*Fresh Strawberries & Brie*  
*Smoked Salmon with Cornichons and Dill*  
*Ocean Scallops with Ginger, Curry, and Fine Herbs*

***International Cheese and Fruit Display***  
*\$5.00 per person*

***Crudités with Assorted Dips***  
*\$3.50 per person*

***Sushi Bar Priced Upon Request***

***Raw Bar***  
***(PRICES ARE BASED ON 100 PIECES)***  
*Oysters on the Half Shell \$300*  
*Littleneck Clams \$275*  
*Crab Claws \$295*  
*Shrimp Cocktail \$375*

***Ice Sculptures are offered at an additional \$375 for all raw bar displays!***

*Butcher Block Style Assorted Pate with Garnish, for 100 people*  
*\$375*

*Sliced Smoked Salmon Mirror with Chopped Egg Whites, Chopped Egg Yolks, Red Onion, Capers,  
Black Olives, Fresh Dill, Lemon and Cream Cheese, for 100 people*  
*\$300*

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