

Passed Hot Hors d' Oeuvres

(Prices are based on 100 pieces)

<i>Goat Cheese & Oven Roasted Tomato Crustini</i>	<i>\$160.00</i>
<i>Fresh Herb Cheese & Tenderloin Bruschetta</i>	<i>\$190.00</i>
<i>Spinach & 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 & 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 & 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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