

Passed Hors D'oeuvres

(Prices are based on a per piece price)

- Goat Cheese & Oven Roasted Tomato Crostini \$2.25*
- Spinach & Artichoke Tortillas Cups \$2.15*
- Wild Mushroom Tart \$3.00*
- Fresh Stuffed Mushrooms \$2.40*
- Fresh Sausage Stuffed Mushrooms \$3.00*
- Belgian endive with Gorgonzola & Walnuts \$3.50*
- Vegetable Spring Rolls \$2.00*
- Fresh Tomato, Basil & Mozzarella Bruschetta \$2.50*
- Olive & Feta Tapenade Bruschetta \$2.50*
- Blue Cheese & Cranberry Filo \$3.00*
- Vegetable Summer Rolls \$4.00*
- Spinach & Goat Cheese Flatbread \$2.75*
- Balsamic, Fig & Goat Cheese Flatbread \$3.00*
- Mini Butternut Squash Tartlet \$3.00*

- 5 Spice Seared Tuna with Wasabi & Seaweed Salad \$3.00*
- Shrimp Shoamai \$2.00*
- Grilled Marinated Shrimp with Cilantro Aioli \$3.50*
- Clams Casino \$3.25*
- Scallops Wrapped in Bacon \$2.75*
- Risotto Crab Cakes \$3.75*
- Oysters Rockefeller \$3.25*
- Crispy Shrimp Tempura \$3.50*
- Smoked Salmon in a Sesame Tuille w/ Fresh Cream & Caviar*
- Portuguese Stuffed Clams w/ Chorizo \$2.75*

- Teriyaki Beef Satay \$3.50*
- Mini Beef Wellington \$3.25*
- Swedish Meatballs \$1.75*
- Fresh Herb Cheese & Tenderloin Crostini \$2.40*
- Baby Lamb Chops with Rosemary Dijonaise Sauce \$3.95*
- Sweet Potato Coated Coconut Chicken \$2.75*
- Chicken Marsala Pot Pie \$2.35*
- Chicken Pecan Cucumber Cup \$2.50*
- Smoked Chicken & Gorgonzola Lollipops \$3.75*
- Steak Tar -Tar w/ Dijon & Imported Capers \$3.95*
- Torchons of Foie Gras w/ Cranberry Conserve \$4.95*

** Before placing your order, please inform your server if a person in your party has a food allergy**

***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 6.25% meals tax.

Hors D'oeuvre Displays

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

Raw Bar

(Prices are based on a per piece price)

Oysters on the Half Shell \$3.00

Littleneck Clams \$2.75

Crab Claws \$2.95

Shrimp Cocktail \$3.50

Cold Canapés

\$350 for 100 piece assortment which includes 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 and Assorted Dips \$4.00 per person

Mediterranean Display \$6.95 per person

Assorted Hummus, Tabouleh, Baba Gnouch, Feta Cheese, Mixed Spiced Olives, Stuffed Grape Leaves,

Calamari salad, and a variety of Syrian Breads and Toasts

South Western Display \$5.95 per person

Tri Colored Tortillas Chips, Black Bean & Roasted Corn Salsa, Three Tomato Salsa w/ Roasted Cumin

& Fresh Cilantro, Homemade Guacamole, Sour Cream, Chopped Black Olives, Sliced Green Onions

and Warm Classic Spicy Nacho Cheese Sauce

Pates \$4.25 per person

Butcher Block Style Assorted Pate with Garnish

Smoked Salmon \$4.75 per person

Sliced Smoked Salmon with Chopped Egg Whites, Chopped Egg Yolks, Red Onion, Capers, Black,

Olives, Fresh Dill, Lemon and Cream Cheese

Sushi

Sushi Chef available for \$300

Makimono (Rolled Sushi) \$3.75 per piece:

Spicy Tuna Maki, California Maki, Spicy Salmon Maki, Tekka Maki, Sake Maki, Kappa Maki,

Rainbow Maki,

Sushi / Nigiri Sashimi \$5 per piece:

Maguro, Sake, Hamachi, Kanikama, Ebi, Tobiko, Scallop, Uni, Suzuki, White Tuna

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