

~ Reception Menus ~

Hot Hors D'oeuvre Selections...

(Priced per 100 Pieces)

<i>Spinach and Feta Cheese in Phyllo Triangles</i>	175
<i>Petite Beef Wellington with Fresh Herb Crust</i>	275
<i>Cajun Chicken Fingers with Remoulade Dipping Sauce</i>	175
<i>Southern Style Chicken Strips Served with Clover-Honey Mustard Sauce and Spicy BBQ Sauce</i>	185
<i>Chicken Satay with a Basil and Peanut Thai Sauce</i>	185
<i>Coconut Fried Shrimp with Korean Spicy Pineapple Dipping Sauce</i>	350
<i>New Zealand Lamb "Lollipops" with a Mint Béarnaise Sauce</i>	425
<i>Vegetarian Egg Rolls with Asian Hot Mustard Sauce</i>	165
<i>Assorted Petite Quiche</i>	165
<i>Mushroom Caps Stuffed with Crab Meat</i>	250
<i>Maryland Lump Crab Cakes with Remoulade Sauce</i>	325

Chilled Hors D'oeuvre Selections...

(Priced per 100 Servings/Pieces)

<i>Domestic and Imported Cheeses with Fresh Fruit Garnish and Gourmet Crackers</i>	375
<i>Sliced Fresh Fruit and Berries with Grand Marnier Infused Chantilly Crème</i>	350
<i>Fresh Garden Vegetable Crudités with Choice of Blue Cheese or Ranch Sauce</i>	275
<i>Antipasto Display with Cured Italian Meats, Imported Cheeses, Grilled & Pickled Vegetables, Assorted Italian Breads</i>	450
<i>Assorted Inspired Canapés (Chef's Selection of Seasonally Inspired Canapés)</i>	275
<i>Spinach and Artichoke Dip (Hot and Cold versions available) with Salsa, Sour Cream and Tortilla Chips</i>	195
<i>Jumbo Shrimp with Cocktail and Pink Brandy Sauce</i>	325
<i>Smoked Salmon "Tar-Tare" in Crispy Belgian Endive with Crème Fraiche and Chervil</i>	300
<i>Curried Chicken in Phyllo Cups with Sliced Red Grapes</i>	220

To Preserve Quality and Freshness of your Food, Prices are based on a Two Hour Buffet Presentation.
Please Apply All Applicable Tax and Service Charges