

Cold Hors D'oeuvres - Priced at 50 pieces

Market, Seafood Raw Bar...fresh oysters, chilled gulf shrimp, Jonah crab claws, king crab, marinated mussels, etc.

Price

- \$120.00 Chilled gulf shrimp with cocktail sauce
- \$120.00 Head on salmon display with classic garnishes
- \$105.00 Assorted antipasto display...featuring; mozzarella, salami, artichoke hearts, hearts of palm, and other assorted relishes
- \$105.00 Oyster in the half shell...chilled apple and white wine mignonette
- \$105.00 Assorted fresh fruit or fresh vegetable display with dip (priced for 50 people)
- \$105.00 Assorted cheese and cracker board-domestic and imported cheeses (priced for 50 people)
- \$105.00 Duck breast with port wine reduction, Maytag bleu cheese, and grape garnish in a phyllo cup
- \$100.00 Sesame tuna and cucumber round with Hoisin and wasabi cream
- \$100.00 Gulf shrimp and bell pepper tartlets
- \$100.00 Ahi tuna and chive phyllos with horseradish sauce
- \$95.00 Asian chicken bibb lettuce wraps
- \$90.00 Norwegian salmon nicoise in phyllo cup topped with citrus cream
- \$85.00 Prosciutto ham and spinach pinwheels
- \$85.00 Chilled smoked chicken and dried fruit in phyllo cups
- \$85.00 Prosciutto and melon picks
- \$75.00 Turkey asparagus roulades
- \$75.00 Honey ham, olive, and roasted red pepper rolatine
- \$70.00 Salami cornucopias (olives, salami, cream cheese)

Hot Hors D'oeuvres - Priced at 50 pieces

- \$110.00 Roasted oysters Rockefeller
- \$100.00 Maryland crab cakes...seared to perfection and topped with roasted red pepper aioli
- \$95.00 Sweet Thai chili flank steak skewers
- \$95.00 Shrimp and shitake mushroom tartlets filled with bell peppers, rosemary, Romano cheese, and accented with sesame oil
- \$95.00 Crab Rangoon's and dipping sauce
- \$95.00 Artichoke fritters with béarnaise dipping sauce
- \$90.00 Artichoke and red skin potato tartlets
- \$90.00 Beef teriyaki kabobs
- \$90.00 Crab stuffed mushrooms
- \$90.00 Spanakopita...phyllo cups filled with spinach, feta cheese, ricotta cheese, herbs and spices
- \$90.00 Crab and white cheddar miniature quiches
- \$90.00 Water chestnuts wrapped in apple cider bacon
- \$85.00 Vegetarian spring rolls served with sweet and sour dipping sauce
- \$85.00 Sesame chicken strips served with sweet and sour dipping sauce
- \$85.00 Pernod accented King crab dip served with assorted crackers
- \$85.00 Southwestern black bean and Jicama spring rolls with citrus crème fraîche
- \$85.00 Spinach and artichoke bake with pita points
- \$80.00 Tomato bruschetta...with basil pesto and lemon zested Boursin cheese
- \$80.00 Warm brie cheese in phyllo cup with raspberry garné
- \$80.00 Meatballs...choice of sauce; sweet and sour, BBQ, Swedish, Thai peanut, or curried lime
- \$80.00 Herb stuffed mushrooms with herb dressing

Dinner Menu

Choose up to three entrées or a combination plate of two entrées. All dinner entrées include your choice of a pre-dressed tossed salad or a Caesar salad, fresh vegetable, potato or rice, dinner bread, coffee, and de café coffee. When choosing multiple entrées, all dinner selections will be paired with the same vegetable and starch.

8 oz. Filet Mignon

Beef tenderloin accompanied by sundried tomato coulis and garnished with crumbled feta cheese and Italian parsley

\$34.95

12 oz. Hickory Smoked Prime Rib of Beef

Prime rib slow-roasted to perfection and served with au jus, and sautéed sweet Vidalia onions

\$29.95

Citrus Whitefish Florentine

10 oz. Lake Superior Whitefish filet baked with butter herb bread crumbs, then topped with spinach, roasted red peppers, sweet onions, and a Boursin lemon cream

\$27.95

Herb Seared Grouper Fillet

Grouper served with a delightful tomatillo cilantro sauce, then topped with key lime crème fraiche

\$27.95

Wild Rice Stuffed Chicken Breast

Chicken filled with wild rice, forest mushrooms, roasted red peppers, sweet Vidalia onions, and aged white cheddar, then presented with a prosciutto infused chicken broth reduction

\$26.95

Stuffed Roasted Pork Loin

Pork loin stuffed with apples, apricots, dried cherries, dried cranberries, and fresh rosemary, then topped with sauce Robert

\$26.95

Sun Dried Tomato and Mascarpone Ravioli

Ravioli served with a grilled asparagus vegetable blend and champagne accented tomato cream

\$23.95

Vegetable (Choose one)

Julienne Vegetables...zucchini, yellow squash, red onion, red pepper and carrots

Or

Fresh Green Beans and Almonds

Starch (Choose one)

Three Cheese Scalloped Potatoes

Or

Citrus accented Basmati Pilaf

À La Carte Desserts

Butterscotch Praline Cream Pie

Individual pate Brisee tarts filled with a creamy butterscotch mousse, then topped with a light cream and hazelnut praline

\$6.75

Rum Vanilla Cream Pie

Traditional custard baked cream pie with a hint of Rum, served with fresh cream and vanilla bean coulis

\$6.75

Dutch Apple Caramel Streusel Cheesecake

A creamy cheesecake filling full of fresh baked apples, topped with a cinnamon crunch Streusel, baked golden brown with a caramel sauce and fresh cream

\$6.75

Lemon and White Chocolate Mousse Napoleons

Layers of crisp light puff pastry, lemon curd mousse, and white chocolate mousse accompanied by powdered sugar dust, vanilla sauce, and white chocolate shavings

\$6.75

The Ultimate Red Velvet Cheesecake

Layers of red velvet cake and creamy cheesecake, surrounded by a cream cheese frosting and encased in white chocolate shavings

\$6.75

Chocolate Raspberry Bavarian Cake

Chocolate cake and rich Bavarian raspberry mousse frosted with buttercream then encased in chocolate shavings
Served with chocolate Ganache

Sticky Mango Chocolate Torte

Individual chocolate decadence cakes baked with caramel and heath bar then coated in a rich chocolate Ganache and dusted with chocolate cookies crumbs
Served with a mango caramel sauce and chocolate confections

\$6.75

Mousse

Milk chocolate, white chocolate or raspberry mousse topped with fresh berries and a hazelnut chocolate wafer cookie

\$5.50

Peppermint Stick Ice Cream, Chocolate Hazelnut Ice Cream, or Raspberry Sherbet.

\$3.95