

Hors D' Oeuvres

Priced per quantity – Minimum of 100 items

Ambient

Tomato Tortilla Roll-ups with Avocado Salsa	\$2.25
Curried Chicken Salad in Wonton Cup	\$2.25
Caponata in a Cumin Tart Shell	\$2.50
Classic Shrimp Cocktail	\$2.95
Chicken Chip with Salsa	\$2.25
Ham Puffs with a Sweet Pickle Relish	\$2.25
Artichoke Hearts with Smithfield Ham	\$2.25
Potato Samosa with Curried Apple Relish	\$2.50
Asparagus Tips and Parmesan Wrapped in Prosciutto	\$2.75
Roast Peppered Sirloin on Onion Crisp with Horseradish	\$2.75
Fresh Mozzarella, Basil, and Tomato Brochette	\$2.50
Stuffed Date with Walnut Goat Cheese	\$2.50
Marinated Lump Crab Salad on Lemon Crostini	\$2.95
Tomato & Kalamata Olive Bruschetta with Grana Padano	\$2.50
Salami with Caper Cream Cheese Crisp	\$2.50
Smoked Salmon with Dill	\$2.95

Savory

Maryland Lump Crab Cake Remoulade	\$2.95
Roasted Pear and Brie Bruschetta	\$2.50
Italian Sausage Stuffed Mushrooms	\$2.50
Mushroom Duxelle Stuffed Mushrooms	\$2.25
BBQ Meatballs	\$2.25
Chicken Drumettes “as you like it”	\$2.75
Choice of Fried or Roasted, Spicy Buffalo Sauce, Ginger Sesame Soy, or Georgia Peanut with Honey Mustard Dipping Sauce	
Traditional Pork Pot stickers, Sweet & Sour Sauce	\$2.75
Hand Rolled Vegetarian Spring Rolls	\$2.95
Toasted Shrimp Risotto Cake Saffron Aioli	\$2.95
Pecan Smoked BBQ Pork Ribs	\$2.95
Chicken Empanadas	\$2.75
Beef Empanadas	\$2.75
Ancho Chili and Cheese Empanadas	\$2.50
Coconut Shrimp and Orange Soy BBQ	\$2.95
Mini Pulled Pork Sandwiches	\$3.25
Spanakopita	\$2.25
Pecan Chicken Sate with Creole Dipping Sauce	\$2.75
Mini Cheese Burger on a Brioche Bun	\$3.25

Reception Platters

Price based on Quantities of 50 people – Minimum 50 people

Domestic and Imported Cheese Display **\$175.00**
Sliced Whole Cheeses, Assorted Carr's Crackers, Home Made Flat Breads
And Ficelle Crisps displayed with Seedless Grapes

Fresh Fruit and Berries Display **\$150.00**
Seasonal Sliced and Cubed Melons, Berries and Pineapple
Served with a Yogurt Honey Dipping Sauce

Anti Pasto Display **\$225.00**
Grilled and Marinated Artichokes, Assorted Olives, Salami, Italian Style
Ham, Grilled Peppers in Olive Oil, Peperoncini, Fresh Mozzarella with
Pesto, Lemon and Rosemary Roasted Mushrooms

In House Cold Smoked Salmon Display **\$350.00**
Served with Capers, diced Sweet Red Onions, Parsley, Dill Sauce and
Crostoni

Rosemary Focaccia Bruschetta **\$150.00**
Choice of two toppings (additional toppings \$50.00 each)
An Assortment of White Bean and Prosciutto, Tomato and Roasted Garlic
And Balsamic, Roasted Pear, Mascarpone, and Brie Cheeses, Kalamata
Olive Tapenade, or Basil Parmesan Pesto

Corn and Flour Tortilla Chips and Dips **\$125.00**
Pico de Gallo with Jicama Slaw and Mango, Spicy Salsa and Guacamole

Chilled Seafood Display **\$450.00**
Chilled Shrimp, Marinated Mussels, Cold Poached Salmon, Crab Claws and
Clams. Served with Classic Cocktails Sauce, Lemon Caper Tartar Sauce and
Dill Mayonnaise

Build Your Own Baked Potato Bar **\$200.00**
Individual Idaho Russets served with Sour Cream, Green Onions, Chives,
Cheddar Cheese, Bacon Bits, Broccoli and Bay Shrimp

Reception Stations

Price based on Quantities of 75 people – Minimum 75 people

From the Carving Board

All carveries include fresh baked rolls and appropriate condiments.

Stations are staffed by our culinary team for 90 minutes at \$150 per chef

Smoked Brisket of Beef

Gourmet mustard, horseradish and aioli

\$375 Serves 75 Guests

Garlic Studded Tenderloin of Beef

Red onion marmalade, tomato basil aioli and Creole mustard

\$550 Serves 75 Guests

Honey Mustard Baked Ham

Savory apple chutney and mayonnaise with pineapple and hot pepper salsa

\$475 Serves 75 Guests

Classic Sage Rubbed Turkey Breast

Whole Grain Mustard and Cranberry Mayonnaise

\$450 Serves 75 Guests

Jerk Seasoned Pork Loin

Smothered onions, roasted garlic and tropical fruit salsa

\$375 Serves 75 Guests

Peppered New York Strip Loin

Creamed horseradish, caramelized shallots and lemon tarragon aioli

\$575 Serves 75 Guests

Action Stations

The Carvery

Horseradish Crusted Prime Rib of Beef

Herb Roasted Turkey

Smoked Virginia Bone-in Ham

Accompanied with Assorted Cocktail Rolls, Creole Mustard, Horseradish Cream or Brown Sauce.

1 Option \$15.00 per person

2 Options \$20.00 per person

3 Options \$25.00 per person

Pasta Station

Penne and Cheese Ravioli with a Choice of Marinara, Alfredo or Pesto Cream Sauces. Tossed with your choice of Fresh Parmesan, Pine Nuts, Broccoli, Roasted Mushrooms, Fresh Mozzarella, Grilled Chicken, Italian Sausage with garlic focaccia bread

\$12.00 per person

Pork Barrel Politics

Whole Smoked Suckling Pig, Pulled Pork

Georgia Brunswick Stew

Assorted Sauces, Rolls and Cole Slaw

\$20.00 per person

Stir Fry Stations

Diced Chicken and Asian Influenced Vegetables:

Shitake Mushrooms, Snow Peas, Red Peppers, Green Onions,

Water Chestnuts, Shredded Carrots and Broccoli Spears

\$10.00 per person

Canton Style Beef with Bamboo Shoots, Green Onions, Shredded Carrots, Soba Noodles and Hoisin Sauce

\$12.00 per person

Stations are staffed by our culinary team for 90 minutes. Additional charge of \$150.00 per chef will apply.