

Hors d'Oeuvres

Marinated Roasted Tenderloin of Beef *on Petite Rolls served with Horseradish and Béarnaise Sauces*

Peppered Breast of Turkey *on Petite Rolls served with Chutney Mayonnaise*

Marinated Pork Tenderloin *on Petite Rolls served with Chutney Mayonnaise*

Hamburger Sliders *with Mustard and Pickles*

BBQ Sliders

Honey Glazed Ham *on Petite Rolls served with Honey Mustard*

Rosemary Marinated Grilled Baby Lamb Chops

Chicken Fingers *served with Honey Mustard*

Meatballs *(choice of Chili Sauce and Grape Jelly, Italian, Swedish, or Sweet and Sour)*

Almond Chicken Salad *in Pita Quarters with Alfalfa Sprouts*

Teriyaki Chicken Skewers

Bacon Wrapped Shrimp

Fresh Boiled Shrimp *with Cocktail Sauce or Remolade Sauce*

Shrimp & Grits

Coconut Shrimp

Baked Salmon Fillet *served with Fresh Dill, Cream Cheese, Capers, Onions, Egg and Dark Breads*

Crawfish Etouffee in Pastry Cups

Fresh Garden Vegetables *served with Parmesan Peppercorn Dip*

Bacon Wrapped Artichokes

Spinach and Feta Cheese *Wrapped in Fillo Pastry*

BLT Canapés

Boursin Asparagus Pillows

Mushroom Stuffed *with Sun Dried Tomato Parmesan*

Spinach and Artichoke Dip *served with Pita Chips*

Shrimp Dip served *with Crackers*

Hummus *served with Pita Chips*

Sausage Balls

Captain Rodney Dip *with Crackers*

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Hors d'Oeuvres *(cont.)*

Monterey Jack Salsa *with Chips*

Sausage and Mushroom Dip: A Southern Favorite *Served Hot with Assorted Crackers*

Mexican Layered Dip *served with Tortilla Chips*

Spinach Primavera Dip *served with Croutons and Assorted Crackers*

Pimento Cheese *with Crackers*

Bleu Cheese Tartlets: Homemade *with Imported Roquefort*

Tres Colour Tortellini *with Homemade Alfredo Sauce*

Brie Baked in Apricot Puff Pastry *served with Baguette Slices*

Brie Topped with Kailua and Pecans *served with Baguette Slices*

Cheeses Imported from the Best Regions of the World *served with Grapes and Fresh Baked Breads*

Cubed Domestic Cheeses *served with Assorted Crackers*

Bowtie Pasta *with Asparagus Tips, Cherry Tomatoes, Black Olives and Italian Vinaigrette*

Tres Colour Pasta Salad *with Spring Vegetables*

Spinach Salad *with Mandarin Oranges, Red Onions, Walnuts, and served with Raspberry Vinaigrette*

Fettuccini Alfredo Topped *with Grilled Chicken Strips*

Broccoli Salad

Green Bean Bundles

Bacon Wrapped Asparagus

Choice of 7 items \$18.50 per person

Choice of 8 items \$20.95 per person

Choice of 10 items \$27.95 per person

All menus include plates, napkins, forks, wineglasses or acrylic if needed. Call and make an appointment for a meeting and a tasting. Staff and Bartenders will be determined with final count of event which is due 14 days prior to event. Fee for staff and bartenders is \$135 each and gratuity is optional and greatly appreciated. Delivery and setup fee is \$75.

Dessert Menu

Amaretto Mousse *served with Almond Spritz Cookies*

Tiny Chocolate Cups *filled with Raspberry Mousse*

Chocolate Truffles

Chess Squares

Lemon Squares

Pecan Diamonds *Traditional Pecan Pie Filling on a Flaky Crust*

Lemon Curd Tartlets

Key Lime Curd Tartlets

Boston Nut Brownies *Plain or Turtle*

Fresh Baked Cookies *White Chocolate Macadamia Nut, Chocolate Chip, Peanut Butter and Oatmeal Raisin*

Key Lime Cheesecake

Chocolate Cake *with Chocolate Macadamia Nut Icing*

Chocolate Dipped Strawberries

English Trifle

Assorted Mini Cheese Cake

Chocolate Fountain *with Rice Krispie Treats, Pretzels, Strawberries, Pound Cake and Marshmallows*

Goey Butter Bars

Banana Split Bites

Mini Banana Pudding Cups

Mini Strawberry Short Cake Cups

Stations

Potato Station

Mashed Potato Bar with Cheese, Bacon Bits, Salsa, Sour Cream and Chives

Sweet Potato Bar with Cinnamon, Brown Sugar, Marshmallows

(\$4.50 per person)

Mexican Station

Tacos - Beef and Chicken

Cheese Quesadillas

Enchiladas - Beef and Chicken

BBQ Nachos

Cheese Dip and Salsa

Monterey Jack Salsa with Chips

7 Layered Dip with Chips

(\$14.95 per person)

Brochette Bar

Diced Tomatoes, Basil Pesto, Mozzarella Cheese, Spinach Dip, Olive Pesto with Fresh Sliced

Breads

(\$4.50 per person)

Asian Station

Mini Chicken or Vegetable Egg Rolls

Crab Rangoon's

Pork Pot Stickers

Mini Teriyaki Chicken Skewers

Fried Rice

Assorted Sushi with Condiments

(\$14.95 per person)

Stations *(cont.)*

Italian Station

Beef or Vegetable Lasagna

Baked Manicotti

Cheese Tortellini in Creamy Alfredo Sauce

Mac and Cheese

Eggplant Parmesan

(\$14.00 per person)

Salad Bar

Mixed Greens with all the toppings and Assorted Salad Dressings

Bowtie Pasta with Broccoli, Black Olives, Cherry Tomatoes, and Italian Vinaigrette

(\$7.00 per person)

Slider Station

Hamburger Sliders *with pickles, mustard, ketchup*

French Fries

BBQ Sliders

Cheese Dip and Chips

(\$12.00 per person)

Sample Menus

Sample with Stations

Passed Appetizers

- Boursin Asparagus Pillows
- Bacon Wrapped Artichokes

Station 1

- Fruit, Imported Cheeses and Vegetables
- Display with Breads and Dips
- Shrimp with Cocktail Sauce

Station 2

- Chicken Tenders *with Honey Mustard*
- BLT Canape
- Spinach Artichoke Dip with Pita Chips

Carving Station

- Beef Tenderloin *with Petite Rolls, Horseradish and Béarnaise Sauces*
- Garlic Mashed Potato Bar
- Bacon Wrapped Asparagus Bundles
- Raspberry Tea and Water

(\$28.95 per person)

Sample Dinner Menu #1

Mixed Green Salad *with Balsamic Vinaigrette*

Chicken Marsala *with Wild and Brown Rice*

Roasted Vegetables Medley

Rolls and Butter

Dessert of Choice

Tea and Water

(\$27.95 per person)

Sample Menus *(cont.)*

Sample Dinner Menu #2

Spinach Salad *with Mandarin Oranges, Red Onion, Walnuts, Grated Parmesan and Raspberry Vinaigrette*

Carving Station of Beef Tenderloin *with Aujus and Horseradish Sauce*

Scalloped Potatoes

Green Beans Almandine

Rolls and Butter

Dessert of Choice from Dessert Menu

Tea and Water

(\$31.95 per person)

Sample Dinner Menu #3

Garden Salad *with Choice of Dressing*

Rosemary Roasted Tenderloin of Pork

Twice Baked Potatoes

Broccoli and Cheese Casserole

Rolls and Butter

Dessert of Choice

Tea and Water

(\$29.95 per person)