

## 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*

*(continued on next page)*

## 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 ..... \$20.95 per person

Choice of 8 items ..... \$24.95 per person

Choice of 10 items ..... \$30.95 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

*(\$7.00 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

*(\$16.95 per person)*

### BROCHETTE BAR

---

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

Breads

*(\$6.00 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

*(\$16.95 per person)*

## Stations *(cont.)*

### ITALIAN STATION

---

Beef or Vegetable Lasagna

Baked Manicotti

Cheese Tortellini in Creamy Alfredo Sauce

Mac and Cheese

Eggplant Parmesan

*(\$16.00 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

*(\$10.00 per person)*

### SLIDER STATION

---

Hamburger Sliders *with pickles, mustard, ketchup*

French Fries

BBQ Sliders

Cheese Dip and Chips

*(\$14.00 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

*(\$34.95 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

*(\$30 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

*(\$35 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

*(\$32 per person)*

*Updated January 2019*