

Stationary Hors d' Oeuvres Buffet

Menu W-1

Carved Tenderloin of Beef
Horseradish Crème & Petite Rolls
Carved Roast Loin of Pork
Dijon Mustard Glaze
Pot Stickers w/ Tangy Plum Sauce
California Sushi Rolls
Spinach Phyllo Triangles
Belgium Endive w/ Salmon Mousse
Sun Dried Tomato & Pesto
Cream Cheese Mosaic Torte
w/ Gourmet Crackers & Baguettes
Iced Jumbo Shrimp w/ Cocktail Sauce
Baked Brie w/ a Raspberry Glaze

Menu W-4

Grilled Island Spice Mahi Mahi Bites
w/ Tangy Jalapeno Mango Chutney
Lime Marinated Chilled Jumbo Shrimp
Jamaican Jerk-Seasoned Chicken Brochettes
Fresh Seasonal Tropical Fruit Display
w/ Pineapple- Orange Yogurt Dip
Petite Cuban Sandwich Basket
Conch Fritters w/ Key Lime Mustard
Chilled Vegetable Crudités w/ Dip
A Display of Assorted Cheeses
w/ Sliced Baguettes & Crackers
Spring Rolls w/ a Sweet & Sour Dip

Menu W-7

Carved Roast Beef
Sauce Bordelaise & Petite Rolls
Iced Jumbo Shrimp w/ Cocktail Sauce
Caviar Cream Cheese Torte Heart
Assortment of Bacon Wraps
Cherry Glazed Chicken Brochettes
Imported & Domestic Cheese Display
w/ Gourmet Crackers & Sliced Baguettes
Fresh Seasonal Fruit
w/ Mango Yogurt Dip
Alaskan Salmon Mousse
Boursin Cheese Stuffed Artichokes
Penne Pasta, Creamy Prima Rosa Sauce

Menu W-2

Bourbon Glazed Carved Ham
Served w/ Dijon Mustard & Petite Rolls
Puff Pastry Bouchees w/ Shrimp
Meatballs au Poivre
Smoked Cheddar Rolls in Walnuts
Imported & Domestic Cheese Display
w/ Gourmet Crackers & Fruit Garnish
Petite Medallions of Raspberry Chicken
Chilled Pasta w/ Sun Dried Tomatoes
Drizzled w/ Fine Olive Oil & Fresh Basil
Fresh Strawberries / Chocolate Fondue

Menu W-5

Sliced Roasted Sage Turkey Breast
w/ Cranberry Chutney, Dijon
& Petite Rolls
Domestic & Imported Cheese Tray
w/ Assorted Gourmet Crackers
Chilled Assorted Crudités w/ Herbed Dip
Crabmeat Cream Cheese Torte
Served w/ Sliced French Baguettes
Crisp Angel Wings w/ Herbed Dip
Petite Vegetable Quiche Squares
Fresh Spinach & Cheese Fondue
In a Pumpernickel Well w/ Cubed Bread
Swedish Meatballs

Menu W-8 Station Buffet

Carvery Station:

Carved Tenderloin & Roast Pork served
w/ Cocktail Rolls, Horseradish Sauce
& Apple Mango Chutney

Cheese & Vegetables:

Assorted Imported Cheeses,
Savory Brie Cheesecake w/ Baguettes
& Gourmet Breads, Plus Fresh Seasonal
Vegetables w/ Herbed Dip

From Our Chafers:

Hot Crab & Artichoke Fondue,
Swedish Meatballs, Stuffed Mushrooms

Seafood:

Chilled Jumbo Shrimp,
Mussels in Wine & Garlic, Smoked Salmon,
Sautéed Scallops in Garlic Butter Sauce

Menu W-3

Assortment of Petite Tea Sandwiches
Chicken, Ham & Egg Salad
Heart Shaped Crabmeat Torte
w/ Gourmet Crackers
Chilled Vegetable Crudités with Dip
Continental Cheese Display
w/ a Variety of Gourmet Crackers
Roasted Breast of Turkey
w/ Cranberry Relish on Petite Rolls
Rich Swedish Meatballs

Menu W-6

Carved Vermont Turkey Breast
Cranberry-Apricot Chutney
& Herbed Mayo
Served w/ Assorted Petite Rolls
Iced Jumbo Shrimp + \$1.50 PP
w/ Cocktail Sauce
Rosemary Scented Chicken Medallions
Puff Pastry Wrapped Baked Brie
Spinach & Feta Stuffed Mushroom Caps
Domestic & Imported Cheese Display
w/ an Assortment of Gourmet Crackers
Grilled Vegetables w/ Roasted Garlic Aioli
Roma Tomato & Basil Bruschetta
Warm Parmesan-Crabmeat Fondue
w/ Sliced French Baguettes
Grande Cheese Ravioli Marinara

Menu W-8 Continued

Pasta Bar:

Chef Prepared Pastas
w/ a Spicy Red Sauce,
a Creamy White Sauce
or Herbed Pesto Sauce
Served w/ Parmesan Cheese
& Fresh Breads

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Specialty Stations

Available as an Add-On to the Hors d' Oeuvres Menus

<i>The Carvery-</i> Chef Carved Roast Beef, Breast of Turkey or Honey-Dijon Ham with Condiments & Rolls	\$ 4.50 PP
<i>Pasta Bar-</i> Chef Prepared Pasta Varieties with Alfredo, Marinara & Basil-Pesto Sauce- with Italian Breads	\$ 4.00 PP
<i>Seafood Bar-</i> Raw Bar Presented on Ice with Shrimp, Oysters, Mussels, Crab Claws & Condiments	\$10.00PP
<i>Oriental Stir-Fry-</i> Asian Chicken, Beef or Pork & Chinese Vegetables prepared in a Wok- with Steamed Rice	\$ 4.50 PP
<i>Antipasto Bar-</i> A Bountiful Array of Assorted Marinated Meats, Cheeses & Vegetables with Bruschetta	\$ 3.75 PP
<i>Mashed Potato Bar-</i> Garlicky Red Bliss Mashed Potatoes with a Variety of Toppings form which to choose	\$ 3.50 PP
<i>Bountiful Fruit-</i> The Season's Freshest Tropical Fruits surrounding a Flowing Water Fountain Centerpiece	\$ 3.50 PP
<i>The Greenery-</i> Selected Fresh Green Salads, including Caesar, Baby Field Greens & Appropriate Condiments	\$ 3.50 PP
<i>Crepes-</i> An Assortment of Savory and Sweet Crepes, prepared by our Staff	\$ 3.50 PP
<i>Quesadilla-</i> Soft Flour Tortillas, Grilled to perfection with a Variety of Fillings	\$ 4.00 PP
<i>Viennese Dessert Table-</i> Traditional European Presentation of Gourmet Pastries Displayed on Silver Trays	\$ 3.50 PP
<i>Live Dessert Station-</i> Chef Prepared Cherries Jubilee or Bananas Foster	\$ 4.00 PP
<i>Gourmet Coffee-</i> Shaved Chocolate Curls, Lemon Twist, Flavored Creams, Cinnamon & Rock Sugar Sticks	\$ 3.00 PP

<i>Menu W-1</i>	<i>\$34.50</i>
<i>Menu W-2</i>	<i>\$30.50</i>
<i>Menu W-3</i>	<i>\$25.50</i>
<i>Menu W-4</i>	<i>\$29.50</i>
<i>Menu W-5</i>	<i>\$28.75</i>
<i>Menu W-6</i>	<i>\$31.50</i>
<i>Menu W-7</i>	<i>\$33.00</i>
<i>Menu W-8</i>	<i>\$43.50</i>

Pricing is based on 75 (or more) Guests

All Pricing is plus 7% Sales Tax

INCLUDES

China, Flatware, Standard White or Ivory Linens, Skirted Buffet, Cake Table, Professional Catering Staff

*You may supply your own Wedding Cake or we can supply Wedding Cake for additional \$3.75 PP
Orange Blossom Catering set-up and cutting fee of \$1.00 PP (if you provide your own cake)*

Bar Service Available