

## 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

# Stationary Hors d' Oeuvres Buffet

## Specialty Stations

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

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

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|-----------------|----------------|
| <b>Menu W-1</b> | <b>\$36.25</b> |
| <b>Menu W-2</b> | <b>\$32.25</b> |
| <b>Menu W-3</b> | <b>\$26.75</b> |
| <b>Menu W-4</b> | <b>\$31.00</b> |
| <b>Menu W-5</b> | <b>\$30.25</b> |
| <b>Menu W-6</b> | <b>\$33.25</b> |
| <b>Menu W-7</b> | <b>\$34.75</b> |
| <b>Menu W-8</b> | <b>\$45.75</b> |

**Pricing is based on 75 (or more) Guests**

50-75 Guests + \$5.00 PP, 30-49 Guests + \$10.00 PP, Under 30 Call for Pricing

**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