

Hot Appetizers

Specialty Selections: per 100 pieces

Chinese egg rolls with plum dipping sauce
Bite size spinach quiche
Mini stuffed potato skins with cheddar cheese, bacon and sour cream
Golden fried Windings
Sweet and sour meatballs
Bite size Italian sausage
Artichoke fritters topped with a tomato basil sauce and finished with Parmesan cheese
Assorted Greek style feta cheese triangles stuffed with spinach
Jumbo stuffed mushrooms with spinach, cheese and pine nuts
Black Bean Empanadas

Premium Selections: per 100 pieces

Lobster Phyllo Rolls
Portabella Puff
Kalamata & Artichoke Tart
Asparagus Wraps
Bacon wrapped sea scallops
Jumbo stuffed mushrooms with crab
Mushroom Vol Auvent stuffed w/garlic, onion, egg and bread crumbs.
Beef teriyaki or chicken brochettes
Baked Norwegian salmon Florentine in puff pastry
Sautéed shrimp scampi
Cozy Shrimp stuffed w/crisp veggies wrapped in crispy shell with a spicy Oriental sauce.
Sautéed escargot in a brandy cream sauce with mushrooms, scallions and garlic
Hibachi Chicken Skewers stuffed w/oriental vegetables topped with a sweet & sour glaze.
Fried gulf shrimp served with cocktail sauce
Chicken tenders with honey mustard dipping sauce
Crab Wontons with Plum Dipping Sauce

Baked garlic and herb Brie in puff pastry (serves 50p) per wheel

Bite Size Pizza approx. 36 – 4”x3”pcs. (Cheese & Pepperoni or Vegetarian) per pan

Carver Station with Chef

(Served with silver dollar rolls and appropriate condiments):

Beef Tenderloin (serves 25p) - Honey Glazed Ham Spiral Sliced (serves 50p)
Roasted Breast of Turkey (serves 50p)

Cold Appetizers

Cold Combination: per person

A display of black and green olives, cherry peppers, pepperoncini, imported and domestic cheeses served with crackers and soft bread sticks garnished with red and white grapes.

**** Add fruit brochettes per person***

Cold appetizers continued...

Specialty Selections: per 100 pieces

Deviled eggs with caviar and fresh herbs
Chopped chicken liver pate, garnished with toasted almonds
Pea pods stuffed with oriental pork compote
Thinly sliced prosciutto ham wrapped around fresh seasonal melon
Assorted canapés
Fresh fruit brochettes served with coconut dip
Smoked salmon rosettes filled with Boursin cheese
Cherry tomatoes filled with a salmon mousse

Premium Selections:

Assorted smoked MI fish display with condiments per person
Gravelax salmon display per Filet
Whole-poached king salmon display (serves 50p)
Hummus (served with pita bread) per person
Tabbouli (served with pita bread) per person

Deluxe Premium Selections (Market Price):

Oysters Rockefeller - Sushi - Snow crab claws with cocktail sauce
Iced jumbo shrimp with cocktail sauce

***Butlered hors d'oeuvres per staff (per 25 guests) per hour.**

Late Night Menu

Circus Circus

Cheese stuffed Pretzels with Mustard
Popcorn
Peanuts

Three Stooges

Pizza Rolls
Mini Reubens
Chicken Quesadilla Rolls

Seventh Inning Stretch

Sliders
Coneys
Curley Fries

Fried Frenzy

Onion Rings
French Fries with Chili and Cheese
Cheese Sticks with Ranch & BBQ Sauce

Pizza Pizzazz

Gourmet by the pan (select two)
Zucchini Medley - Pepperoni & Cheese
Roasted Potato & Seasoning
Veggie – Cheese only

Hot & Spicy Fiesta

Loaded Nachos
Chips & Salsa
Jalapeno Poppers with Assorted Dips

Wings & Things

Buffalo Chicken Wings
Celery, Carrot Sticks
Ranch & Blue Cheese Dressing