



## Hors D' oeuvres

*Prices do not reflect: 18% Gratuity, 2% Service Charge, NY State Sales Tax. Prices Subject to Change*

### Cold Displayed Items

<b>Assorted Crudité Display</b>	<b>\$4.00 per person</b>
<b>Assorted Cheese Display</b>	<b>\$5.00 per person</b>
New York Sharp Cheddar, Dill Havarti, Chevron, Mozzarella Pearls	
<b>Charcuterie Board</b>	<b>\$10.00 per person</b>
Maytag Bleu Cheese .Brie .Gouda . New York Sharp Cheddar Prosciutto .Salami .Chorizo . Artisan Breads . Stone Ground Mustard, Sriracha-Orange Marmalade . Italian Olives	
<b>Fresh Fruit Display</b>	<b>\$4.00 per person</b>
Melon, Cantaloupe, Pineapple, Strawberry, Kiwi, Seedless Grapes	

### Cold Hors D' oeuvres

*(priced per fifty pieces)*

<b>Roasted Garlic Hummus</b>	<b>\$85</b>
With toasted pita & olive tapenade	
<b>Bloody Mary Shooters</b>	<b>\$125</b>
<b>Chilled Shrimp and Gazpacho Shots</b>	
<b>Tuna Tar Tar</b>	<b>\$150</b>
Bites of Tuna with a touch of Soy & Sriracha	
<b>Gazpacho Shooters</b>	<b>\$65</b>
<b>Refreshing House Made Gazpacho Shots</b>	
<b>Jumbo-Chilled Shrimp</b>	<b>\$145</b>
Served with Spicy Remoulade	
<b>Salami Coronets with Cream Cheese</b>	<b>\$70</b>
<b>Assorted Tea Sandwiches</b>	<b>\$75</b>
<b>Classic Deviled Eggs</b>	<b>\$65</b>
<b>Tomato-Basil Bruschetta</b>	<b>\$65</b>
Served on a Crostini with a Balsamic Glace	
<b>Goat Cheese Crostini</b>	<b>\$75</b>
Creamy Chevron with Caramelized Pear	
<b>Stuffed Figs</b>	<b>\$140</b>
With Goat Cheese & Balsamic Glace	

## Hot Hors D' oeuvres

*(priced per fifty pieces)*

<b>Lamb Pops</b> Grilled Lamb Pops, wrapped in Puff Pasty with Mushroom Duxelle and drizzled with Sherry Reduction	<b>\$230</b>
<b>Duck Confit &amp; Boursin</b> Confit Duck & Boursin Cheese in Puff Pastry with Port Wine Reduction	<b>\$195</b>
<b>Pecan Crusted Chicken Satay</b> Encrusted Chicken Skewers with Bourbon Spiked Mustard	<b>\$120</b>
<b>Beef Satay</b> Tenderloin Skewers with Port Wine Reduction	<b>\$135</b>
<b>House Made Meatballs</b> Hoisin Glazed .Italian . Swedish (one choice per fifty)	<b>\$75</b>
<b>Crab &amp; Andouille Cakes</b> House Made Crab Cakes with Andouille Sausage & Tabasco Aioli	<b>\$125</b>
<b>Sea Scallops Wrapped in Bacon</b> Drizzled lightly with Honey	<b>\$200</b>
<b>Mini Beef Wellington</b> Tenderloin of Beef & Mushroom Duxelle Wrapped in Puff Pastry	<b>\$115</b>
<b>Stuffed Mushrooms</b> Stuffed with Artichoke Hearts, Roasted Red Peppers & Chevron	<b>\$100</b>
<b>Wrapped Asparagus</b> Grilled-Wrapped Asparagus in Phyllo Dough	<b>\$80</b>
<b>Breaded Vegetables</b> Assorted Breaded Vegetables with Herb Dipping Sauce	<b>\$65</b>
<b>Vegetable Egg Rolls</b> Served with Sweet & Sour Sauce	<b>\$90</b>
<b>Chicken Fingers</b> Deep Fried Chicken Strips with Barbeque & Honey Mustard	<b>\$75</b>
<b>Buffalo Chicken Wing Dip with Crostini</b>	<b>\$85 per pan</b>
<b>Artichoke Dip with Crostini</b>	<b>\$75 per pan</b>