



Hors D'oeuvres

Prices do not reflect: 18% Gratuity, 2% Service Charge and NY State Sales Tax.
Prices are Subject to Change without notice.

Cold Displayed Items

<i>Assorted Crudité Display</i>	\$5.00 per person
<i>Fresh Fruit Display</i> Melon, Cantaloupe, Pineapple, Strawberry, Kiwi, Seedless Grapes	\$5.00 per person
<i>Assorted Cheese Display</i> New York Sharp Cheddar • Dill Havarti • Chevron Mozzarella Pearls • Chef's Choice of Other Cheeses	\$6.00 per person
<i>Charcuterie Board</i> Maytag Bleu Cheese • Brie • Gouda • New York Sharp Cheddar Prosciutto • Salami • Chorizo • Pepperoni • Artisan Breads • Crackers Stone Ground Mustard • Sriracha-Orange Marmalade • Italian Olives	\$12.00 per person

Cold Hors D'oeuvres

(Priced per Fifty Pieces)

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

Hot Hors D'oeuvres

(Priced per Fifty Pieces or Pan as Noted)

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

Add a Carving Station to Your Buffet

Each Choice Serves Approximately 150 People

<i>Honey and Stone Ground Mustard Ham</i>	\$115
<i>Roasted Tom Turkey</i>	\$115
<i>Rosemary Roasted Pork Tenderloin</i>	\$135
<i>Pepper and Herb Crusted Tenderloin of Beef</i>	\$165
<i>Steamship Round of Beef</i>	\$525

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