

## **Hors D'oeuvres** (4) standard butler passed hot or cold hors d'oeuvres

- Mini Baked Purple Potatoes with Sour Cream, Bacon and Chives
- Stuffed Mushrooms (Italian Sausage and Mozzarella or Parmesan)
- Mini Chicken Quesadillas with Sour Cream and Salsa • Sesame Noodle Twirls served in Asian Spoons
- Cajun Chicken Fingers with Honey Mustard • Gorgonzola Mousse, Candied Pear and Crispy Prosciutto Tartlet
- Mini BLT Tartlet with House Made Aioli • Sun dried Tomato Arancini filled with Fontina Cheese
- cucumber, Feta and Oregano Salad in English Cucumber cups • Pear and Brie Quesedillas with Raspberry Dip
- Globe Grapes Wrapped in Gorgonzola Mousse and Rolled in Crushed Pistachios
- Vegetarian Egg Roll with Plum Sauce • Hand cut Truffle and Sea Salt Fries served in Bamboo Cones
- Roasted Corn, Avocado and Cojito Cheese Crostini • Spinach and Feta Phyllo Triangles

## **Buffet Menu**

Clients choice of any standard salad: Mixed Greens, Classic Caesar, Harvest, Mediterranean or Greek.

## **Pasta Bar**

A variety of colorful pastas along with a selection of marinara, alfredo and pesto sauces  
Toppings of shrimp, sausage or chicken (choice of 2) grilled vegetables, grated cheese, garlic and olive oil  
Guests choose their favorites as the chef prepares their dish in front of them

Assorted rolls with butter and freshly brewed coffee with cream and sugar included.

**\$37.00 per person Price is based on a minimum of 100 guests. 75-100 guests add \$1.00 per guest  
50-74 Guests add \$4.00 per guest, 30-49 guests add \$8.00 per guest**

## **Menu to include:**

White or ivory polyester linen cloths for food and guest tables, Client's choice of standard solid polyester napkins, China, flatware, water glasses. A wide variety of lifts, greens, accent material and props to enhance the presentation of the food tables



**Ask Sales Coordinator for Additional Menu Options and Pricing  
Professional Service Staff Required**

One captain at \$200.00 per event • One server per 30 guests at \$150.00 each • One pasta chef per 50 guests at \$150.00 each

**Price for staff will be adjusted for Parties Outside Our 25 Mile Radius**

**7% Sales Tax, Facility Fees and 20% Gratuity are included as Separate Line Items on the Estimate**

*Ask your event planner about our many ethnic specialties, full-service menu options and any food allergy concerns you may have.*

Revised 2/2024