

White Glove Butler Passed Selection of (4) Hot Hors d'oeuvres and (4) Cold Canapés

Hot Hors d'oeuvre

Lobster Thermidor
Mini Crab Cakes
Curried Shrimp Empanadas
Chorizo Empanadas
Spanakopita
Shu Mai Dumpling
Mini Chicken Burritos
Mini Calzones
Wild Mushrooms Miniature Bouchee
Steamed Oriental Dumplings with Soy Dipping Sauce
Fried Vegetable and Shrimp Pot stickers
Four Cheese Garlic Puff
Miniature Smoked Mozzarella and Eggplant Quiche
Chicken Satay with Peanut Dipping Sauce
Lamb Satay
Quiche Lorraine
Mini Italian Rice Balls
Mini Cuban Sandwiches
Apple Smoked Bacon Wrapped Scallops
Chorizo and Pimento in Pastry
Grilled Eggplant and Ricotta Roulades
Mini Beef Wellingtons
Pan Seared Vegetable Dumplings
Petite Ruben Sandwiches
Sesame Chicken Brochettes
Smoked Chicken and Jack Cheese Quesadillas
Vegetable Samosa With Mint Yogurt Sauce
Filet Mignon on Polenta Croustade
Thai Beef Satay with Peanut Dipping Sauce
Latin Seared Prawns with Lime Cream
Lobster Thermidor
Kaitafi and Prosciutto Wrapped Shrimp
Risotto Croquettes

Cold Canapés

Smoked Trout on Cucumbers with a Horseradish Sauce
Endives with Roquefort Mousse and Walnuts
New Potatoes with Crème Fraîche and Caviar
Smoked Salmon on Pumpernickel with Pepper and Red Onion Confetti
Marinated Asparagus Wrapped with Prosciutto di Parma
Bruschetta with Roasted Vegetables and Niçoise Olives
Sliced Filet of Beef with Sage and Roquefort on Crouton
Maryland Crab Confetti on Crisp Blue Corn Tortilla
Southwestern Poached Shrimp with Lime, Cilantro and Jalapenos
Barbecued Flank Steak on a Crisp Ficelle and Red Onion Confit
California Rolls with Wasabi and Soy Sauce
Potato Demi Tasse with Caviar and Crème Fraise
Prosciutto and Melon Brochette
Five Spiced Seared Tuna with Sweet and Sour Salad
Seared Diver Scallops with Almond Salad
Smoked Duck and Mango Canapé
Smoked Salmon Mousse Barquettes
Onion and Goat Cheese Tartlets
Potato Demi Tasse with Smithfield Ham Salad
Smoked Salmon Roulades w. Horseradish & Chive
Smoked Turkey and Cranberry Canapé
Tomato and Feta Toast
Warm Tomato and Mozzarella Crostini
Lump Crab and Roasted Pepper Profiterole
Peking Duck Cucumber Cups
Asian Tuna Tartar on Crisp Wontons
Foie Gras and Truffle Éclairs
Beef and Horseradish Rolls on Rye Crisp
Curried Chicken in Cucumber Cups
Duck Confit and Camembert Canapé
Tomato and Tapenade Crostini

BUFFET STATIONS

Please Select Two (2) Stations

Seasonal Fresh Vegetable Crudités Display

Seasonal Vegetables with Assorted Dipping Sauces

Select Two (2): Russian Dressing, Yogurt Dill Sauce, Spinach Dip or Garlic and Fine Herb Dip

Stir Fry Station

Please select 2 items

Pork with Sugar Snaps and Peppers

Chicken with Cashews, Snow Peas and Carrots

Beef with Long Beans and Almonds

Scallops and Shrimp with Water Chestnuts and Vegetables

Tofu with Oriental Vegetables and Chili Sauce

Beef with Broccoli

All Include Steamed Rice

Tuscan Table

Prosciutto, Sopressata, Pepperoni, Genoa Salami, Fresh Mozzarella and Tomato, Gorgonzola Cheese, Roasted Peppers, Grilled Eggplant, Marinated Artichokes, Roasted Fennel, Stuffed Grape Leaves, Marinated Mushrooms, Bread Sticks, Focaccia, Balsamic Vinegar and Oil

Bistro Table

Vermont Cheddar Cheese, Camembert, Parmigiano-Reggiano, Emmenthaler, Swiss, Boursin, Pepper Jack, Stilton, Baked Brie, Fresh Berries and Grapes, Fresh Baby Vegetable Crudités with Assorted Dipping Sauces, Wafers, Crackers and Flat Breads

Tapas & Meze Station

Petite Stuffed Peppers, Sausage Stuffed Mushrooms, Baba Ganoush, Latin Beef Kebabs, Asparagus and Sorano Ham in Phyllo, Stuffed Mussels, Calamari Salad, Crisp Pita Points, Olives and Marinated Feta Spicy Fried Chick Peas

Carving Stations

Please select 1 item

Roasted Vermont Turkey with a Bourbon and Sage Scented Gravy

Corned Beef with a Mustard Cream Sauce

Top Sirloin of Beef served with Au Jus and Horseradish Cream

Fresh Ham with an Orange Brown Sugar Glaze

House Made Gravlox served with Traditional Accompaniments

Herb Crusted Leg of Lamb with a Mint Jus

Smoked Scottish Salmon with Dill Caper Cream

Seared Loin of Tuna with Wakami salad

Thai Station

Lamb, Beef, Chicken and Shrimp Satay, Spicy Peanut Sauce, Green Tipped Mussels with Sweet Chili Sauce

Thai Lime and Beef Salad, Green Papaya Apple Salad, Coconut Rice

Vegetarian Station

Petite Stuffed Courgettes, Grilled Marinated Vegetables, White Bean and Artichoke Salad, Mini Stuffed Bell Peppers, Nan Bread and Mint Yogurt Chutney, Lentil and Mushroom Salad

European Station

Perogies, Bratwurst, Kielbasa, Pate and Cold Meat Display, Smoked Trout Cucumber Salad, Tart Apple and Cabbage Salad, Select Cheeses with Freshly Toasted Croustades

Pasta Display (3)

Orecchiette with Broccoli Rabe and Sweet Italian Sausage

Fusilli Pasta Spring Vegetable Primavera with Fresh Pesto

Rigatoni with Organic San Marzano Roma Tomatoes and Fresh Basil

Farfalle with Roasted Chicken and Sun dried Tomato Cream

Penne Rigatte. Caramelized Onions, Goat Cheese. Portobello Mushroom Cream

Wild Mushroom Risotto

Served with Freshly Grated Parmesan Cheese

ENHANCEMENT OPTIONS

We recommend the following choices to enhance your Hors d'oeuvres selection.

All extra prices will be negotiated.

Elegantly Presented Carving Station

Requires a Carver at \$200.00 Fee

Roast Tenderloin of Beef with Horseradish Sauce
Herb Crusted Rack of Lamb with Mint Essence
Medium Rare Tuna Loin. Served with Wasabi Cream

Iced Raw Bar Display

Fresh Shucked Northeast Oysters on the Half Shell,
Littleneck Clams and Jumbo Gulf Shrimp
Served with Lemon Wedges,
Spicy House made Cocktail Sauce and Oyster Crackers

Japanese Sushi Station or Display

**If Chef Manned Station is requested,
a \$200.00 Chef Fee Applies*

An Assortment of Sushi, Sashimi and Rolls
with Wasabi, Pickled Ginger and Soy Sauce

Peking Duck Station

Requires a Chef in Uniform at \$200.00 Fee

Peking Style Lacquered Duck
Served with Lotus Buns, Hoisin Sauce and Scallion Brushes

Shrimp Station

Iced Silver Bowls of Jumbo Shrimp served with Cocktail Sauce

Caviar Station

Your Choice of Caviar – Beluga, Osetra or Sevruga
Served in Original Tins with Crème Fraîche,
Toast Points, Minced Red Onion and
Hard-Cooked Egg Whites and Yolks