

Display Items

Trays and Platters

(Trays serve appetizer size portions for 20 to 25 people)

- Vegetable Crudités** Fresh Seasonal Vegetables with Dipping Sauce \$75
- Grilled Vegetable Platter** Fire Roasted Mushrooms with more Fire Roasted Mushrooms with Balsamic Marinated Zucchini, Yellow Squash, Eggplant, and Red Peppers. \$95
- Array of Fresh Seasonal Fruit** includes, Grapes, Berries, Melons and Pineapple \$125
- Deluxe Cheese Board** Assorted Imported & Domestic Cheeses, Goat, Brie, Bleu, Cheddar, Gouda, Jack and Wild Honey with Toasted Nuts, Crackers & Fresh Fruit Decoration \$185
- Antipasto Platter** Italian Prosciutto Di Parma, Salami and Mortadela with Olives, Pepperoncini, Artichoke Hearts \$165
- Seafood Appetizer Bar** includes Oysters on the Half Shell Served with champagne mignonette, Shrimp Cocktail, Smoked Salmon Crostini, Ahi Tartae, Ceviche \$30 per person

Carving Stations

with 50 silver dollar rolls and assorted condiments

- Slow Roasted Prime Rib** with Creamed Horseradish will serve up to 50 people \$325
- Roasted Ham** with Pomegranate Molasses Glaze, Dijon & Whole Grain Mustards will serve up to 50 people \$275
- Whole Roasted Turkey** with Cranberry Sauce will serve up to 50 people \$225

Dessert Bar

(35 person minimum, 3 pieces per person)

- Seasonal assorted mini desserts:** petit fours, French pastries, Mini cheesecakes, and layered cakes \$10 per person

22% Service charge and sales tax to be added