



2017

Hors D'oeuvres

Cold Hors d'Oeuvres

(Minimum 3 dozen each)

<i>Cucumber Canapes with herbed cream cheese & shrimp</i>	24 per dozen
<i>Ahi Tartar on Fried Won Ton with wasabi soy dollop</i>	28 per dozen
<i>Waldorf Endive Shredded Chicken, walnuts, grapes & lemon</i>	28 per dozen
<i>Chilled Gazpacho Spicy Tomato Shooters</i>	28 per dozen
<i>Fresh Mozzarella Wrapped with prosciutto</i>	30 per dozen
<i>Fresh Mozzarella Wrapped with roasted red bell pepper</i>	29 per dozen
<i>Classic Deviled Eggs with smoked paprika</i>	26 per dozen
<i>Large Prawns on Ice</i>	38 per dozen
<i>Pinwheels lavosh, cream cheese, assorted meats, onion and spinach</i>	29 per dozen
<i>Mediterranean Pinwheels lavosh, hummus, spinach, basil, tomato, peppers, with feta</i>	29 per dozen
<i>Smoked Salmon on crostini, with capers herbed cream cheese and red onion</i>	36 per dozen
<i>Beet Cured Salmon on rye toast points, cream cheese, yogurt, radish & cucumber</i>	36 per dozen
<i>Fresh Tomato Bruchetta with Basil, olive oil and garlic</i>	30 per dozen
<i>Portobello Mushroom Bruchetta</i>	29 per dozen
<i>Ricotta Citrus Crostini ricotta, citrus fruits, fennel and mint</i>	31 per dozen
<i>Half Dates with almonds and blue cheese</i>	30 per dozen

Hot Hors d'Oeuvres

(Minimum 3 dozen each)

<i>Mini Pulled Pork Sliders</i>	34 per dozen
<i>House Made Meatballs with a house made marinara sauce</i>	26 per dozen
<i>House Made Meatballs with a tangy bar-b-que sauce</i>	26 per dozen
<i>Vegetable Lumpia with cilantro sauce</i>	28 per dozen
<i>Caramelized Onions with roasted red pepper and goat cheese on puffed pastry</i>	32 per dozen
<i>Prawns Scampi Style</i>	38 per dozen
<i>Bacon Wrapped Scallops</i>	36 per dozen
<i>Dungeness and Blue Crab Cakes with remoulade sauce</i>	38 per dozen
<i>Coconut Prawns with a sweet & spicy Asian sauce</i>	36 per dozen
<i>Asian Mushroom Caps stuffed with shrimp & served with oyster glaze</i>	32 per dozen
<i>Kalamata Chicken Skewers with lemon aioli</i>	30 per dozen
<i>Arancini Risotto Balls stuffed with beef with a dipping sauce</i>	28 per dozen
<i>Arancini Risotto Balls stuffed with cheese with a dipping sauce</i>	28 per dozen
<i>Crispy Asparagus in Phyllo</i>	29 per dozen
<i>Beef Sate with a peanut sauce</i>	32 per dozen
<i>Polenta Fries with a tomato chutney sauce</i>	28 per dozen
<i>Beef Wellington</i>	38 per dozen

Please add 22% Service Charge and Tax

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Display Items

(Trays serve 15 to 25 people)

Grilled Vegetable Platter 95*
Balsamic Marinated Zucchini, Yellow Squash,
Eggplant, Mushrooms and Red Peppers

Array of Fresh Seasonal Fruits 125*
Assorted Berries, Melons and Pineapple

Deluxe Cheese Board 185
Assorted Imported & Domestic Cheeses including Goat, Brie,
& Bleu Cheeses with Water Crackers & Fresh Fruit Decoration

Antipasto Platter 155*
Salami, Mortadella, Prosciutto Di Parma,
Mozzarella, Olives, Tomatoes, Pepperoncini & Artichokes

Vegetable Crudites 75*
Fresh seasonal vegetables with dipping sauce

Assorted Fresh Baked Cookies 3-Dozen 75
Chocolate Chip, Macadamia Nut
Sugar Cookies

Delta King Dessert Bar - 8 per person
(35 person minimum, 3 pieces per person)
Seasonal assorted mini desserts: petit fours, French pastries,
mini cheesecakes, and layered cake s

Carving Stations

with 50 silver dollar rolls and assorted condiments

Slow Roasted Prime Rib 325
with creamed horseradish -will serve 50-60 people
Glazed Ham with Pomegranate Molasses Glaze, Dijon & Whole Mustards 275
will serve 50-60 people
Whole Roasted Turkey with Cranberry Sauce 225
will serve 30-35 people

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Bar and Beverage List

Cocktails (call brands) 7.75
Cocktails (premium) 8-9
Domestic Bottled Beer 4.5
Premium Domestic Bottled / Imported Bottled Beer 5.5
Wine (house select) 7
Wine (premium) As Quoted
(Wine list available upon request)
Soft Drinks/ Bottled Water 3

Hosting Options

Deluxe Drink Package

Ancient Age, Dewar's, Sky, Bombay, Bacardi,
Korbel, Captain Morgan, Malibu, Cuervo Gold,
Midori and House Wines
16 per person for one hour
26 per person for two hours
32 per person for three hours

Premium Drink Package

Deluxe liquors plus Jack Daniels, Chivas Regal,
Stolichnaya, Bombay Sapphire,
Hornitos Reposado
18 per person for one hour
28 per person for two hours
34 per person for three hours

We also offer a fine selection of bottled wines.
(wine list available upon request)

Labor Charges

Beer, Wine, & Soda Station
Set up fee of \$30 per station
An attendant labor fee will apply of \$30
per hour with a minimum of two hours per station

Full Bar
Set-up fee of \$50 per station
An additional labor fee will apply of \$50
per hour with a minimum of three hours per bar

Corkage available at \$15 per 750 ml bottle, Dinner Service Only
Corkage fee waived with 3 hour Drink Package

08/30/2016

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