

DISPLAY ITEMS

TRAYS AND PLATTERS

(Trays Serve Appetizer Size Portions for 20 to 25 People)

VEGETABLE CRUDITÉS \$85

Fresh Seasonal Vegetables with Dipping Sauce

GRILLED VEGETABLE PLATTER \$100

Fire Roasted Mushrooms with Balsamic Marinated Zucchini, Yellow Squash, Eggplant and Red Peppers

ARRAY OF FRESH SEASONAL FRUIT \$135

Grapes, Berries, Melons, and Pineapple

DELUXE CHEESE BOARD \$185

Assorted Imported and Domestic Cheeses: Goat, Brie, Bleu, Cheddar, Gouda, Jack and Wild Honey with Toasted Nuts, Crackers and Fresh Fruit Decoration

ANTIPASTO PLATTER \$185

Imported Prosciutto Di Parma, Salami and Mortadela with Olives, Pepperoncini and Artichoke Hearts

SEAFOOD APPETIZER BAR \$35 PER PERSON

Oysters on the Half Shell Served with Champagne Mignonette, Shrimp Cocktail, Smoked Salmon Crostini, Ahi Tartare, and Ceviche

CARVING STATIONS

Served with 50 Silver Dollar Rolls and Assorted Condiments

SLOW ROASTED PRIME RIB \$350

(Will Serve up to 50 People)
with Creamed Horseradish

ROASTED HAM \$300

(Will Serve up to 50 People)
with Pomegranate Molasses Glaze, Dijon, and Whole Grain Mustards

WHOLE ROASTED TURKEY \$250

(Will Serve up to 50 People)
with Cranberry Sauce

DESSERT BAR-PRICES MAY VARY BASED ON SELECTIONS

Seasonal Assorted Mini Desserts – Ask your Catering and Sales Manager for Our Selections

*GLUTEN FREE

22% SERVICE CHARGE AND SALES TAX TO BE ADDED