



## Cold Hors d'oeuvre

Priced per 100 pieces, serving approximately 25 to 30 guests

- \$325.00** Iced gulf shrimp served with lemons and cocktail sauce
- \$325.00** Lobster medallions served on toast with sour cream and caviar
- \$295.00** Gulf oysters on the half shell served with lemons and horseradish sauce
- \$275.00** Smoked salmon served on toast with capers
- \$195.00** Cucumber rondelles filled with smoked salmon mousse
- \$250.00** Smoked pork tenderloin sliced and served on toast with chili sauce
- \$275.00** Prosciutto ham wrapped melons
- \$250.00** Assorted open faced finger sandwiches
- \$250.00** Silver dollar rolls with assorted deli meats and cheese
- \$200.00** Ham and smoked turkey cheese pinwheels
- \$275.00** Crostini toast with sun-dried tomatoes and parmesan cheese
- \$195.00** Bruschetta with fresh basil olive oil and tomato
- \$195.00** Cherry tomatoes filled with blue cream cheese
- \$225.00** Celery stuffed with blue cream cheese
- \$225.00** Celery stuffed with peanut butter
- \$195.00** Chilled grilled asparagus
- \$180.00** Tri-colored cheese tortellini skewers drizzled with basil pesto
- \$185.00** Deviled eggs
- \$250.00** Vegetable sushi rolls
- \$275.00** California sushi rolls
- \$275.00** Seafood sushi choose two meats: salmon, tuna or tempura shrimp
- \$180.00** Chilled flatbread vegetable pizza
- \$225.00** Fresh fruit kabobs
- \$295.00** Dark chocolate dipped strawberries with white chocolate drizzle
- \$295.00** Chef's assorted wraps;
  - SBT wrap with fresh spinach, smoked bacon, Swiss cheese and tomato in a spinach tortilla with a sweet bacon dressing
  - Chipotle Chicken Wrap with grilled chicken, pepper jack cheese, leaf lettuce, tomato and chipotle mayonnaise in a chipotle tortilla
  - Lavosh flatbread deli wrap with smoked ham, turkey breast, Genoa salami, cheddar and Swiss cheeses, leaf lettuce, tomato and honey mustard

All prices are priced per person unless noted otherwise. The catering department must be notified of the final guest count for all private functions a minimum of 7 days in advance. All prices are subject to 19.5% service charge and 6.875% sales tax. Items and prices are subject to change.



## Hot Hors d'oeuvre

Priced per 100 pieces, serving approximately 25 to 30 guests

- \$295.00** Coconut fried shrimp
- \$275.00** Grilled shrimp and andouille sausage skewers with a tomato glaze
- \$325.00** Bacon wrapped scallops tossed in honey mustard
- \$325.00** Oysters rockefeller
- \$300.00** Clams casino
- \$225.00** Mini crab cakes served with citrus rum cream sauce
- \$325.00** Crab stuffed mushrooms filled with crab, spinach, Swiss cheese and bread crumbs
- \$265.00** Sausage stuffed mushrooms filled with Italian sausage and parmesan cheese
- \$185.00** BBQ, Swedish, sweet and sour or Caribbean meatballs
- \$225.00** Buffalo, BBQ, Caribbean or teriyaki chicken wings; served with vegetable sticks and blue cheese dressing
- \$225.00** Beef sate with spicy peanut sauce
- \$200.00** Chicken sate with spicy peanut sauce
- \$235.00** Vegetable egg rolls served with sweet chili sauce
- \$275.00** Crab rangoon served with sweet and sour
- \$210.00** Pot stickers with Asian ginger dipping sauce
- \$250.00** Spanakopita phyllo pastry filled with spinach and feta cheese
- \$175.00** Rumaki bacon wrapped chicken livers fried and tossed in honey and chopped parsley
- \$225.00** Chicken pineapple brochette with passion fruit glaze
- \$195.00** Sun dried tomato and melted blue cheese crumbles on a toasted baguette
- \$185.00** Assorted mini quiche
- \$210.00** Mozzarella cheese sticks served with marinara sauce
- \$250.00** Phyllo beggar's purses stuffed with brie and raspberries

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