

Stationary Hors d' Oeuvres Buffet

Menu W-1

Carved Tenderloin of Beef
Horseradish Crème & Petite Rolls
Carved Roast Loin of Pork
Dijon Mustard Glaze
Pot Stickers w/ Tangy Plum Sauce
California Sushi Rolls
Spinach Phyllo Triangles
Belgium Endive w/ Salmon Mousse
Sun Dried Tomato & Pesto
Cream Cheese Mosaic Torte
w/ Gourmet Crackers & Baguettes
Iced Jumbo Shrimp w/ Cocktail Sauce
Baked Brie w/ a Raspberry Glaze

Menu W-4

Grilled Island Spice Mahi Mahi Bites
w/ Tangy Jalapeno Mango Chutney
Lime Marinated Chilled Jumbo Shrimp
Jamaican Jerk-Seasoned Chicken Brochettes
Fresh Seasonal Tropical Fruit Display
w/ Pineapple- Orange Yogurt Dip
Petite Cuban Sandwich Basket
Conch Fritters w/ Key Lime Mustard
Chilled Vegetable Crudités w/ Dip
A Display of Assorted Cheeses
w/ Sliced Baguettes & Crackers
Spring Rolls w/ a Sweet & Sour Dip

Menu W-7

Carved Roast Beef
Sauce Bordelaise & Petite Rolls
Iced Jumbo Shrimp w/ Cocktail Sauce
Caviar Cream Cheese Torte Heart
Assortment of Bacon Wraps
Cherry Glazed Chicken Brochettes
Imported & Domestic Cheese Display
w/ Gourmet Crackers & Sliced Baguettes
Fresh Seasonal Fruit
w/ Mango Yogurt Dip
Alaskan Salmon Mousse
Boursin Cheese Stuffed Artichokes
Penne Pasta, Creamy Prima Rosa Sauce

Menu W-2

Bourbon Glazed Carved Ham
Served w/ Dijon Mustard & Petite Rolls
Puff Pastry Bouchees w/ Shrimp
Meatballs au Poivre
Smoked Cheddar Rolls in Walnuts
Imported & Domestic Cheese Display
w/ Gourmet Crackers & Fruit Garnish
Petite Medallions of Raspberry Chicken
Chilled Pasta w/ Sun Dried Tomatoes
Drizzled w/ Fine Olive Oil & Fresh Basil
Fresh Strawberries / Chocolate Fondue

Menu W-5

Sliced Roasted Sage Turkey Breast
w/ Cranberry Chutney, Dijon
& Petite Rolls
Domestic & Imported Cheese Tray
w/ Assorted Gourmet Crackers
Chilled Assorted Crudités w/ Herbed Dip
Crabmeat Cream Cheese Torte
Served w/ Sliced French Baguettes
Crisp Angel Wings w/ Herbed Dip
Petite Vegetable Quiche Squares
Fresh Spinach & Cheese Fondue
In a Pumpnickel Well w/ Cubed Bread
Swedish Meatballs

Menu W-8 Station Buffet

Carvery Station:
Carved Tenderloin & Roast Pork served
w/ Cocktail Rolls, Horseradish Sauce
& Apple Mango Chutney
Cheese & Vegetables:
Assorted Imported Cheeses,
Savory Brie Cheesecake w/ Baguettes
& Gourmet Breads, Plus Fresh Seasonal
Vegetables w/ Herbed Dip
From Our Chafers:
Hot Crab & Artichoke Fondue,
Swedish Meatballs, Stuffed Mushrooms
Seafood:
Chilled Jumbo Shrimp,
Mussels in Wine & Garlic, Smoked Salmon,
Sautéed Scallops in Garlic Butter Sauce

Menu W-3

Assortment of Petite Tea Sandwiches
Chicken, Ham & Egg Salad
Heart Shaped Crabmeat Torte
w/ Gourmet Crackers
Chilled Vegetable Crudités with Dip
Continental Cheese Display
w/ a Variety of Gourmet Crackers
Roasted Breast of Turkey
w/ Cranberry Relish on Petite Rolls
Rich Swedish Meatballs

Menu W-6

Carved Vermont Turkey Breast
Cranberry-Apricot Chutney
& Herbed Mayo
Served w/ Assorted Petite Rolls
Iced Jumbo Shrimp + \$1.50 PP
w/ Cocktail Sauce
Rosemary Scented Chicken Medallions
Puff Pastry Wrapped Baked Brie
Spinach & Feta Stuffed Mushroom Caps
Domestic & Imported Cheese Display
w/ an Assortment of Gourmet Crackers
Grilled Vegetables w/ Roasted Garlic Aioli
Roma Tomato & Basil Bruschetta
Warm Parmesan-Crabmeat Fondue
w/ Sliced French Baguettes
Grande Cheese Ravioli Marinara

Menu W-8 Continued

Pasta Bar:
Chef Prepared Pastas
w/ a Spicy Red Sauce,
a Creamy White Sauce
or Herbed Pesto Sauce
Served w/ Parmesan Cheese
& Fresh Breads

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Specialty Stations

Available as an Add-On to the Hors d' Oeuvres Menus

The Carvery- Chef Carved Roast Beef, Breast of Turkey or Honey-Dijon Ham with Condiments & Rolls	\$ 4.50 PP
Pasta Bar- Chef Prepared Pasta Varieties with Alfredo, Marinara & Basil-Pesto Sauce- with Italian Breads	\$ 4.00 PP
Seafood Bar- Raw Bar Presented on Ice with Shrimp, Oysters, Mussels, Crab Claws & Condiments	\$10.00PP
Oriental Stir-Fry- Asian Chicken, Beef or Pork & Chinese Vegetables prepared in a Wok- with Steamed Rice	\$ 4.50 PP
Antipasto Bar- A Bountiful Array of Assorted Marinated Meats, Cheeses & Vegetables with Bruschetta	\$ 3.75 PP
Mashed Potato Bar- Garlicky Red Bliss Mashed Potatoes with a Variety of Toppings form which to choose	\$ 3.50 PP
Bountiful Fruit- The Season's Freshest Tropical Fruits surrounding a Flowing Water Fountain Centerpiece	\$ 3.50 PP
The Greenery- Selected Fresh Green Salads, including Caesar, Baby Field Greens & Appropriate Condiments	\$ 3.50 PP
Crepes- An Assortment of Savory and Sweet Crepes, prepared by our Staff	\$ 3.50 PP
Quesadilla- Soft Flour Tortillas, Grilled to perfection with a Variety of Fillings	\$ 4.00 PP
Viennese Dessert Table- Traditional European Presentation of Gourmet Pastries Displayed on Silver Trays	\$ 3.50 PP
Live Dessert Station- Chef Prepared Cherries Jubilee or Bananas Foster	\$ 4.00 PP
Gourmet Coffee- Shaved Chocolate Curls, Lemon Twist, Flavored Creams, Cinnamon & Rock Sugar Sticks	\$ 3.00 PP

Menu W-1	\$36.25
Menu W-2	\$32.25
Menu W-3	\$26.75
Menu W-4	\$31.00
Menu W-5	\$30.25
Menu W-6	\$33.25
Menu W-7	\$34.75
Menu W-8	\$45.75

Pricing is based on 75 (or more) Guests

50-75 Guests + \$5.00 PP, 30-49 Guests + \$10.00 PP, Under 30 Call for Pricing

All Pricing is plus 7% Sales Tax

INCLUDES

China, Flatware, Standard White or Ivory Linens, Skirted Buffet, Cake Table, Professional Catering Staff

You may supply your own Wedding Cake or we can supply Wedding Cake for additional \$3.75 PP
Orange Blossom Catering set-up and cutting fee of \$1.00 PP (if you provide your own cake)

Bar Service Available