

# Hors D'oeuvres

## Tier One

**\$80.00 Per 50 Pieces**

Fried Zucchini  
Deviled Eggs  
Seafood Deviled Eggs

**\$130.00 Per 100 Pieces**

Cheese Puffs  
Shrimp Egg Rolls

## Tier Two

**\$90.00 Per 50 Pieces**

Spring Rolls  
Chicken Drumettes  
Canapes  
Pot Stickers

Spinach Puffs  
Stuffed Mushroom Caps  
Quiche Lorraine  
Cheese Quiche

**\$150.00 Per 100 Pieces**

Swedish Meatballs  
Waikiki Meatballs  
Roma Tomatoes Stuffed with  
Crab Salad

## Tier Three

**\$100.00 Per 50 Pieces**

Mini-Reubens  
Mini- Bruschetta  
Apple Brie Filo Cups  
Salmon & Cream Cheese Pate

Marinated Artichoke Hearts  
Scallops Wrapped in Bacon  
Clams Casino  
Mini Crab Cakes  
Colossal Shrimp-Market Price

**\$180.00 Per 100 Pieces**

Shrimp Puffs  
Coconut Shrimp  
Fried Ravioli  
Escargot with Lobster  
Butter & Roasted Peppers

## Butchers Block

Carved Virginia Baked Ham, Whole Roast Turkey, Top Round of Beef, or Whole Pork Loin with Silver Dollar Rolls & Condiments

\$4.25 per person per carved item.

Carved Whole Roast Tenderloin, Prime Rib, or Boneless Strip Loin with Silver Dollar Rolls and Condiments.

\$8.50 per person per carved item.

Steamship Round of Beef with Silver Dollar Rolls & Condiments.  
(150 person minimum)

\$3.95 per person.

Prices do not include 19% Service Charge or 8% Sales Tax

## **Hors D'oeuvres**

### **Stationary Displays**

#### **Cheese & Cracker Tray**

A variety of cheeses and crackers served with spicy mustard.

**\$105.00**

#### **Fresh Vegetable Tray**

Assorted fresh cut vegetables served with French Onion or Ranch Dip.

**\$105.00**

#### **Fruit Tray**

Assorted fresh cut seasonal fruit served with yogurt dressing.

**\$105.00**

#### **Antipasto Table**

Salami, Provolone Cheese, Roasted Peppers, Hard Cooked Eggs, Tuna, Olives, Mixed Greens, Pepperoncini, and spices.  
Served with Balsamic Vinaigrette.

**\$450.00**

#### **Chef's Vegetable Table**

Assorted fresh cut vegetables, breads, and cheese served with French Onion or Ranch Dip.

**\$475.00**

#### **Chef's Cheese Table**

Cheese display including fresh cut seasonal fruits, assorted crackers, and fresh breads. Served with cheese fondue.

**\$475.00**

#### **Chef's Fruit & Fondue Table**

Assorted fresh cut fruit served with fudge fondue.

**\$475.00**

#### **Sweet Table**

(50 person minimum)

Mini Pastries, Pies, Cakes, Puddings, Mousse, Confections, and Fresh Cut Seasonal Fruit. Served with a Chocolate Fountain and freshly brewed Regular & Decaffeinated Coffees and Tea.

**\$8.95 per person**

#### **Pasta Bar**

Tortellini, Fettuccini, Bowties, Alfredo, Marinara, and Garlic Butter Sauces, Sautéed Vegetables and Roasted Peppers.

**\$9.95 per person**

With Sautéed Calamari

**\$12.95 per person**