

APPETIZERS

Prices are Per Person and Appetizers may be passed or stationary

\$ 2 per person/3 pieces each

VEGETARIAN

- Vegetable Spring Rolls w/ Sweet & Sour Sauce \$4
- Jalapeño Cheese Poppers \$3
- Spanakopita \$3
- Caramelized Onion Tart w/Apples \$4

SEAFOOD

- Smoked Salmon on Mini Bagels w/Herb Cream Cheese, Red Onion & Capers \$5
- Coconut Shrimp \$5
- Mini Fish Tacos \$3

FRUIT AND CHEESE

- Endive w/Apple & Herbed Goat Cheese \$3
- Pears w/Blue Cheese and Prosciutto \$3

MEAT

- Meatballs – Homemade BBQ or Chipotle \$3
- Bacon Wrapped Dates or Bacon Wrapped Jalapenos \$4
- Wings w/choice of BBQ,Chipotle or Buffalo Sauce \$4
- Lamb Pops w/Mint Chutney \$9
- Hawaiian Pork Sliders \$4
- Bulgogi Tacos \$5

ACTION STATIONS

\$6.00 per person | Choose between:

Pasta

With Alfredo & Marinara Sauces with a variety of ingredients to choose

Macaroni and Cheese

Creamy Mac n Cheese with a variety of toppings

Spud-A-Tini

Choice of Mashed Sweet or Yukon potatoes served with old fashioned sundae cups with your favorite toppings

Slider Station

Mini Burgers served with your favorite toppings

Hot Cocoa

\$3.00 per person

Candy Canes
Whipped Cream
Marshmallows

Enjoy Peppermint Schnapps or Baileys for an additional \$3 per person

There is a 20% service charge on all food and beverages.

STATION and DISPLAYS

Serve approx. 50 guests unless noted

Warm Artichoke-Parmesan or Spinach-Artichoke Dip with Pita Chips
\$80.00

Smoked Salmon Platter w/Capers, Whipped Cream Cheese, Chopped Red Onion & Lemon w/Toast Points
\$150.00

Tasting Station (Assorted Flatbreads, Mash-A-Tini Station, Artichoke Spinach Dip and Macaroni Cheese Station)
\$300.00

Baked Brie Wrapped in Filo w/Raspberry Jalapeno Ambrosia
\$90.00

French Onion Dip w/ Chips Or Salsa or Guacamole Dip w/ Tortilla Chips Or Garlic Hummus w/Pita Chips
\$35.00

Domestic Cheese Display
Large **\$90.00** (serves 50)
Small **\$45.00** (serves 25)

Fresh Vegetable Crudités with Ranch Dip
Large **\$55.00** (serves 50)
Small **\$30.00** (serves 25)

Seasonal Sliced Fresh Fruit Display with Yogurt Dip
Large **\$80.00** (serves 50)
Small **\$40.00** (serves 25)

Sliced Meat Platter with Turkey, Ham, and Roast Beef served with Rolls and Condiments.
Large **\$95.00** (serves 50)
Small **\$55.00** (serves 25)

Carvings

Served with Rolls and Condiments- Minimum 20 lbs

Whole Roasted Turkey Breast with Cranberry Chutney
\$10.95 lb

Prime Rib Au Jus
\$19.95 lb

Top Round of Beef with Horseradish
\$15.95 lb

Roasted Tenderloin of Beef with Horseradish
\$24.95 lb

Honey Glazed Ham
\$10.95 lb

There is a 20% service charge on all food and beverages.

HOLIDAY MENUS

(INCLUDES SALAD, DINNER, DESSERT & BEVERAGE STATION)

Budget Menu

\$15 per person

Chicken Alfredo

Pasta Carbonera & Primavera

Mixed Vegetables

Garlic Bread

Tiramisu

Traditional

\$25.00 per person

Sliced Turkey with Drumsticks and Wings

Pineapple Glazed Sliced Ham

Mashed Potatoes and Gravy

Homemade Stuffing

Green Bean Casserole

Mashed Sweet Potatoes with Marshmallow Topping

Freshly Baked Rolls with Butter

Pumpkin and Apple Cobblers

Featured Holiday Affair

\$30.00 per person

Bacon Wrapped Pork Loin

Slow Cooked Garlic Roast Beef

Chicken Marsala

Mixed Roasted Fresh Vegetables

Brussel Sprouts with Cranberries or Glazed Carrots

Mashed Garlic Red Potatoes and Gravy

Lemon Risotto

Freshly Baked Rolls with Butter

Apple and Cherry Cobblers (*can sub Pear, Peach or Pumpkin Cobblers*)

Holiday Chiq

\$36.00 per person

Roasted Lamb

Salmon Miso

Herb Roasted Chicken Breast

Cauliflower Au Gratin

Vanilla Roasted Sweet Potatoes

Twice Baked Potatoes

Roasted Squash, Zucchini & Baby Heirloom Tomatoes

Freshly Baked Rolls with Butter

Chocolate Bourbon Bread Pudding