

Heavy Hors d'oeuvres Menu

\$49.95 per person
30-guest minimum

Brown Sugar Baked Salmon

Roasted whole and served with torn bread and lemon and fennel confit
and

Whole Roasted Beef Tenderloin

Served thinly sliced with caramelized onions and silver dollar rolls

Antipasto Platters

Prosciutto, salami and capicola
Roasted vegetables with fresh herbs and extra virgin olive oil
Buffalo mozzarella and Pecorino Romano cheese
Calamata olives

Cheese and Preserves

Assorted cheese, fresh fruit, dried fruits and nuts
Preserves and crackers

Salad Bar

Mixed Greens and Romaine lettuce
Tomato, onion, olives, peppers, cucumber, mushroom, croutons, feta cheese, Romano cheese, blue cheese.
Caesar, Ranch, poppy seed, lemon garlic dressings

Passed Hors d'oeuvres

Sea scallops wrapped in apple wood smoked bacon
Gorgonzola and grilled Asian pear on blueberry cream cheese crostini
Poached shrimp on cucumber rounds with avocado pico

Desserts

Coconut cream-praline squares
Mini chocolate mousse cups

Beverages

Rainforest alliance organic coffee, freshly brewed iced tea and water service

*All prices subject to change without prior notification
Please add 8.4% sales tax and 18% gratuity*

