



Hors D'oeuvres Menu

For a standing cocktail party, there is a minimum of 25 guests necessary for a space to be reserved, along with a \$12 per person food order minimum from the hors d'oeuvres menu. (Minimum on weekends / in holiday time is \$15/person) Leftover buffet food is not able to be taken out of the building.

Croustade Hors D'oeuvres Each item is atop a sliced, toasted French baguette, priced by the dozen

- Tomato, yellow pepper, fresh herbs \$12
Fire roasted tomatoes and yellow bell peppers, diced and tossed with olive oil and fresh herbs
- Fontina, red pepper, mushroom \$15
Strips of red pepper and mushrooms topped with nutty, herbaceous Fontina cheese
- Seared Tuna \$42
Pepper crusted and seared sushi grade tuna with cucumber and wasabi aioli
- Arugula, prosciutto, shaved Parmesan \$26
Dry-cured thinly sliced Italian ham topped with peppery arugula and shaved Parmesan

Individual Hors D'oeuvres Priced by the dozen unless indicated "per person"

- Vegetables & dip \$3.95 per person
Fresh cut carrots, celery, bell peppers, tomatoes, broccoli with housemade buttermilk ranch
- Firebreads & spreads \$3.95 per person
Oven baked flatbreads & herb focaccia with Olive Tapenade, Red Pepper Aioli, Hummus, Herbed Goat Cheese Spread & Sun-Dried Tomato Spread
- Caprese skewer \$20
Fresh grape tomato and mozzarella with extra virgin olive oil, balsamic glaze and basil
- Chorizo stuffed date wrapped in bacon \$20
Mildly spiced sausage stuffed in a bacon wrapped date
- Shrimp cocktail with sauce \$36
Chilled shrimp on ice with Firecracker cocktail sauce
- Tomato basil arancini \$23
Tomato risotto stuffed with fresh mozzarella and basil and fried crisp
- Spinach & goat cheese in tart shell \$33
Warm mixture of goat cheese and spinach baked into a tart shell
- Baked Brie with raspberry \$36
Bites of brie cheese and raspberry wrapped in flakey dough and baked
- Crab cakes with citrus aioli \$48
Jumbo lump crab cake with a panko breading topped with a citrus aioli
- Smoked salmon on toast point \$33
Sliced smoked salmon filet on a crunchy toast point topped with crème fraiche and dill
- Chicken and mango plantain \$26
Jerk chicken and mango salad on a crisp plantain chip
- Spicy shrimp chopsticks \$36
Chopstick shaped spring roll filled with fiery mix of shrimp, cilantro, curry and spices
- Edamame dumpling \$26
Mushroom truffle oil and pureed edamame wrapped inside wonton served with soy dipping sauce



Stations & Tables Menu

All stations and tables require a minimum of 30 guests.

Dip Table

\$7 per person

Presented with assorted flatbreads / pitas / crackers

Artichoke crab dip

Blue cheese dip

Curry dip

Hummus

Avocado dip

House Smoked Salmon Display Market Price

Smoked salmon filet presented with

Chopped hard boiled egg

Capers

Diced red onion

Herbed Cream cheese

Horseradish

Domestic and Local Cheese Display \$6 per person

Presented with assorted crackers

Will include an assortment of the following:

Brie

Smoked Gouda

Pepper Jack

Horseradish

Swiss

Fontina

Cheddars

Provolone

A Selection of Artisanal Cheeses may be added for an additional \$2 per person

Pasta Station

\$8 per person

Penne marinara with grilled vegetables

Herb Rotisserie Chicken, Cavatappi with wild mushrooms and tomatoes

Gemelli Pasta in tomato sauce with mini meatballs

Breaded cheese ravioli and fresh tomato marinara sauce

Served with crisp garlic bread and parmesan cheese

Gyro Station \$9 per person

Lamb and Chicken piled high on fresh pita with your choice of the following toppings:

Tomatoes

Lettuce

Red Onion

Tzatziki Sauce

Served with Roasted Olives



Stations & Tables Menu, cont'd

All stations and tables require a minimum of 30 guests with the exception of the stir fry station and the carved-to-order meats, which require a minimum of 50 guests.

Stir Fry Station

\$15 per person

Stir Fried Rice

Steamed rice

Teriyaki vegetables

Vegetable Spring rolls with hot mustard and sweet and sour sauce

Sweet and sour roasted pork with noodles, julienne of peppers and onions

Grilled sesame ginger beef stir fry with noodles, snow peas and bean sprouts

Salad of Napa cabbage, scallion, daikon radish, carrots and sirachi grilled chicken

Chop sticks and fortune cookies

Sandwich Table

\$9 per person

A selection of mini sandwiches and wraps for your station

Chicken Caesar wraps

Greek Wraps-Vegetarian

Assorted mini roll sandwiches-

Smoked turkey, Ham, Rotisserie chicken salad, tuna salad

Red onion, sliced Roma tomatoes, sliced cheeses, herbed mayo, ketchup, mustard, BBQ sauce

Pickwick chips (our homemade, crispy potato chips)

Potato or pasta salad, vinegar slaw, and pickles

Carved-to-Order Meat

All served with split rolls and appropriate sauces

Herb Crusted Prime Rib \$12.75

Rotisserie Chicken \$8

Baked Country Ham \$9

Ask about our specialty carving station options for your next event

Dessert Stations

\$6 per person with the exception of the trays of assorted pastries, which are \$4 per person. The Bananas Foster and Crêpes stations require an attendant fee of \$75.

Chocolate Fondue Fountain - A three-tiered fountain dripping with rich, bittersweet chocolate Served with an assortment of the following for dipping: jumbo marshmallows, strawberries, pretzels, pirouettes, and assorted cookies

****The Chocolate Fondue Fountain is easily added to any event in the Champagne Bar – ask how!**

Bananas Foster – Our Signature! Made to order Bananas Foster with vanilla ice cream

Crêpes – A chef warms and assembles crêpes to order with assorted fillings of sliced bananas, sliced strawberries, blueberries, cinnamon & sugar, mini chocolate chips and whipped cream.

Trays of Assorted Pastries – Your guests can select their favorites from an assortment of brownies, petite fours, crème puffs, cookies, grapes, etc.