



# 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.*