

# HORS D'OEUVRES AND RECEPTION IDEAS

## *Cold Hors d'oeuvres*

	100 Pieces
Variety of Tea Sandwiches <i>(Chicken Salad, Ham Salad, Shrimp Salad and Tuna Salad)</i>	\$215
Fresh Strawberries with Chocolate Fondue	\$215
Tomato and Mozzarella Crostinis	\$215
Strawberry and Brie Bruschettas	\$240
Chocolate Covered Strawberries	\$295
Assorted Petit Fours	\$295
Salmon Mousse on an English Cucumber Round	\$215
Spicy Shrimp Remoulade on Molasses Butter Pumpnickel Toast	\$395
Chilled Jumbo Shrimp with Cocktail Sauce	\$355
Shrimp Shooters- 50 Shooters <i>(2 large prawns served in a shot glass of cocktail sauce)</i>	\$400
Prosciutto Wrapped Asparagus Spears	\$265

## *Hot Hors d'oeuvres*

	100 Pieces
Assorted Mini Quiche	\$215
Fried Ravioli Served with Marinara Sauce	\$235
Spanikopita (Feta and Spinach in a Phyllo Triangle)	\$255
Vegetable Spring Roll with Sweet and Sour Dipping Sauce	\$255
Chicken Tenders served with Honey Mustard Sauce	\$245
Chicken Pot Stickers served with Soy-Ginger Sauce	\$265
Black & White Sesame Chicken	\$275
Sesame Chicken with Soy Chili Aioli	\$255
Spicy Thai Chicken Twisters served with Soy-Chili Sauce	\$265
Scallops Wrapped in Bacon	\$295
Mushroom Caps Stuffed with Crabmeat	\$295
Mini Crabcakes served with Tropical Fruit Salsa	\$395
Fried Georgia Wild Shrimp served with Cocktail Sauce	\$365
Shrimp Cakes with Chili-Lime Cream Sauce	\$375
Coconut Georgia Wild Shrimp served with Mango Sauce	\$395
Spicy Barbecue Georgia Wild Shrimp Wrapped in Bacon	\$395
Lobster Wellington	\$405
Crab Wellington	\$395
Seafood Beignets	\$395
Sausage Stuffed Mushrooms	\$275
Beef Tenderloin with Mushroom Duxelle in Puff Pastry	\$405

There will be a \$3.00 per person Butler Service Fee for Tray Passed Hors D'oeuvres

ALL PRICES ARE SUBJECT TO A 21% SERVICE CHARGE AND APPLICABLE SALES TAX  
ALL PRICES AND PRODUCT AVAILABILITY ARE SUBJECT TO CHANGE WITHOUT NOTICE

## ***Chef Prepared Pasta Station***

\$21.00 per Guest

(Requires \$100 Chef's Fee)

Tri-Colored Cheese Tortellini, Fettuccini, Penne and Bowtie Pasta, Fresh Herbs, Fresh Vegetables, Baby Shrimp, Blackened Chicken and Italian Rope Sausage, Marinara, Alfredo and Pesto Sauces and Asiago Cheese

## ***Chilled Seafood Bar***

\$27.00 per Guest

(Requires \$100 Chef's Fee)

Fresh Shucked Oysters, Cocktail Crab Claws, Chilled Jumbo Shrimp and Cherry Stone Clams, Served with Cocktail Sauce, Accompanied by Lemon Wedges, Assorted Crackers  
Add Ahi Tuna – Market Price When Available

## ***Chef's Carved Specialties***

(Requires \$100 Chef's Fee)

### ***Steamship of Beef***

With Freshly Baked Rolls, Au Jus, Mustard and Horseradish Cream Sauce  
100 Guests \$620.00

### ***Prime Rib of Beef***

With Freshly Baked Rolls, Au Jus, Mustard and Horseradish Cream Sauce  
35 Guests \$370.00

### ***Honey Glazed Baked Ham***

With Freshly Baked Rolls and Honey Mustard Sauce  
50 Guests \$240.00

### ***Roasted Pork Loin***

With Freshly Baked Rolls and Mustard Cognac Sauce  
35 Guests \$195.00

### ***Whole Roasted Turkey***

With Freshly Baked Rolls and Cranberry Sauce  
35 Guests \$175.00

### ***Whole Roasted Suckling***

With Freshly Baked Rolls and Roasted Pepper Sauce  
20 Guests \$175.00

### ***Steamship of Pork***

With Freshly Baked Rolls and Apple Chutney  
25 Guest \$ 140.00

Advisory: Thoroughly cooking foods of animal and fish origin reduces the risk of food-borne illness. Individuals with certain health conditions may be at higher risk if these foods are consumed raw or undercooked. Please let us know your preferences.

ALL PRICES ARE SUBJECT TO A 21% SERVICE CHARGE AND APPLICABLE SALES TAX  
ALL PRICES AND PRODUCT AVAILABILITY ARE SUBJECT TO CHANGE WITHOUT NOTICE

There will be a \$3.00 per person Butler Service Fee for Tray Passed Hors D'oeuvres

## ***Decorative Platters***

### ***Fruit & Cheese Display***

Fruit and Assorted Domestic Cheese Mirror  
Accompanied by Premium Table Crackers  
\$6.75 per Guest

### ***The Cheese Connoisseur***

A Selection of Award-Winning Imported & Domestic Cheeses with a Variety of Gourmet Olives and Marinated Vegetables.  
\$9.50 per Guest

### ***Garden Fresh Crudité's***

Seasonal Raw Vegetables Accompanied by Buttermilk Ranch Dip  
\$5.50 per Guest

### ***Whole Poached Atlantic Salmon***

Served with Red Onion, Capers, Whipped Cream Cheese and Assorted Gourmet Crackers  
\$7.50 per Guest

### ***Pastrami Smoked Salmon***

With Traditional Accompaniments of Chopped Boiled Egg, Red Onion, Cream Cheese and Capers  
\$8.50 per Guest

### ***Baked Brie with Roasted Almonds***

Wrapped in Puff Pastry, Served with French Bread and Crackers  
\$6.50 per Guest

### ***Gourmet Seafood Dip***

Accompanied by Premium Table Crackers  
\$8.50 per Guest

## ***Snacks***

### ***Fresh Salsa with Tri-Colored Tortilla Chips***

25 Guests \$45.00

***Toasted Pecans \$20.00 per Pound***

***Mixed Nuts \$18.00 per Pound***

***Bar Mix \$16.00 per Pound***

***Pretzels \$16.00 per Pound***

### ***A Table of Sweets***

Assorted Cakes, Pies, Tortes, Chocolate Mousse and Cookies  
\$10.00 per Guest

# HORS D'OEUVRES RECEPTION PACKAGE

**\$100.00 per Guest**

## **THREE HOUR OPEN BAR**

*Including Name Brand Mixed Drinks, Beer, Wine and Champagne*

## **A Beautifully Garnished Tray of Seasonal Fresh Fruit With Imported and Domestic Cheeses**

### **Chef Attended Carving Station Featuring Prime Rib of Beef**

With Assorted Rolls, Au Jus, Horseradish Cream Sauce, Mayonnaise and Spicy Brown Mustard

Or

### **Chef Attended Pasta Station**

Featuring Bowtie and Penne Pastas, Tri-Colored Cheese Tortellini, Fresh Seasonal Vegetables, Fresh Herbs, Baby Shrimp, Blackened Chicken, Italian Rope Sausage, Alfredo, Marinara and Pesto Sauces and Freshly Grated Cheeses

Or

### **Chef Attended Grits Station**

With Stone Ground White Cheddar Cheese Grits, Yellow Cheddar Cheese Grits Cakes, Sautéed Shrimp, Short Rib Bourbon Stew, Bacon, Sausage, Shredded Cheeses and Black Bean Sauce

### **Choice of Six Hors d'oeuvres:**

*We prepare 3 pieces of each selection per guest for a total of 18 hors d'oeuvres per guest*

Tomato and Mozzarella Crostinis

Chocolate Covered Strawberries

Strawberry and Brie Bruschettas

Proscuitto Wrapped Asparagus Spears

Salmon Mousse on English Cucumber Rounds

Spicy Shrimp Remoulade on Molasses Buttered  
Pumpnickel Toast

Chilled Jumbo Shrimp with Cocktail Sauce

Vegetable Springroll with Sweet and Sour Sauce

Spanikopita (Spinach & Feta Cheese in Phyllo)

Sesame Chicken Strips with Chile - Aioli Sauce

Spicy Thai Chicken Twisters

served with Soy-Chili Sauce

Chicken Potstickers with Soy-Ginger Sauce

Pork Potstickers with Soy-Ginger Sauce

Sausage Stuffed Mushrooms

Crab Stuffed Mushrooms

Beef Tenderloin with Mushroom Duxelle in Puff Pastry

Shrimp Cakes with Chile Lime Cream Sauce

Mini Crabcakes with Tropical Fruit Salsa

Fried Coconut Shrimp with Mango Sauce

Scallops Wrapped in Bacon

Seafood Beignets

Crab Wellington

Lobster Wellington

Crab Louie Served in a Martini Glass

Whole Poached North Atlantic Salmon

There will be a \$3.00 per person Butler Service Fee for Tray Passed Hors D'oeuvres

## **Freshly Brewed Colombian Coffee or Non-Alcoholic Punch Station**

ALL PRICES ARE SUBJECT TO A 21% SERVICE CHARGE AND APPLICABLE SALES TAX  
ALL PRICES AND PRODUCT AVAILABILITY ARE SUBJECT TO CHANGE WITHOUT NOTICE