

# 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>	\$200
Fresh Strawberries with Chocolate Fondue	\$200
Tomato and Mozzarella Crostinis	\$200
Strawberry and Brie Bruschettas	\$225
Chocolate Covered Strawberries	\$280
Assorted Petit Fours	\$280
Salmon Mousse on an English Cucumber Round	\$200
Spicy Shrimp Remoulade on Molasses Butter Pumpernickel Toast	\$380
Chilled Jumbo Shrimp with Cocktail Sauce	\$340
Shrimp Shooters- 50 Shooters <i>(2 large prawns served in a shot glass of cocktail sauce)</i>	\$385
Prosciutto Wrapped Asparagus Spears	\$250

## *Hot Hors d'oeuvres*

	100 Pieces
Assorted Mini Quiche	\$200
Fried Ravioli Served with Marinara Sauce	\$220
Spanikopita (Feta and Spinach in a Phyllo Triangle)	\$240
Vegetable Spring Roll with Sweet and Sour Dipping Sauce	\$240
Chicken Tenders served with Honey Mustard Sauce	\$230
Chicken Pot Stickers served with Soy-Ginger Sauce	\$250
Black & White Sesame Chicken	\$260
Sesame Chicken with Soy Chili Aioli	\$240
Chicken Shu-Mai with Soy-Ginger Dipping Sauce	\$250
Spicy Thai Chicken Twisters served with Soy-Chili Sauce	\$250
Scallops Wrapped in Bacon	\$280
Mushroom Caps Stuffed with Crabmeat	\$280
Mini Crabcakes served with Tropical Fruit Salsa	\$380
Fried Georgia Wild Shrimp served with Cocktail Sauce	\$350
Shrimp Cakes with Chili-Lime Cream Sauce	\$360
Coconut Georgia Wild Shrimp served with Mango Sauce	\$380
Spicy Barbecue Georgia Wild Shrimp Wrapped in Bacon	\$380
Lobster Wellington	\$390
Crab Wellington	\$380
Seafood Beignets	\$380
Sausage Stuffed Mushrooms	\$260
Beef Tenderloin with Mushroom Duxelle in Puff Pastry	\$390

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***

\$18.00 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***

\$24.00 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 \$595.00

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

With Freshly Baked Rolls, Au Jus, Mustard and Horseradish Cream Sauce  
35 Guests \$345.00

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

With Freshly Baked Rolls and Honey Mustard Sauce  
50 Guests \$215.00

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

With Freshly Baked Rolls and Mustard Cognac Sauce  
35 Guests \$170.00

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

With Freshly Baked Rolls and Cranberry Sauce  
35 Guests \$150.00

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

With Freshly Baked Rolls and Roasted Pepper Sauce  
20 Guests \$150.00

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

With Freshly Baked Rolls and Apple Chutney  
25 Guest \$ 115.00

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.

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## ***Decorative Platters***

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

Fruit and Assorted Domestic Cheese Mirror  
Accompanied by Premium Table Crackers  
\$5.25 per Guest

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

A Selection of Award-Winning Imported & Domestic Cheeses with a Variety of Gourmet Olives and Marinated Vegetables.  
\$8.00 per Guest

### ***Garden Fresh Crudité's***

Seasonal Raw Vegetables Accompanied  
by Buttermilk Ranch Dip  
\$4.00 per Guest

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

Served with Red Onion, Capers, Whipped Cream Cheese  
and Assorted Gourmet Crackers  
\$6.00 per Guest

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

With Traditional Accompaniments of Chopped Boiled Egg,  
Red Onion, Cream Cheese and Capers  
\$7.00 per Guest

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

Wrapped in Puff Pastry, Served with French Bread  
and Crackers  
\$5.00 per Guest

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

Accompanied by Premium Table Crackers  
\$7.00 per Guest

## ***Snacks***

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

25 Guests \$40.00

***Toasted Pecans \$18.00 per Pound***

***Mixed Nuts \$16.00 per Pound***

***Bar Mix \$14.00 per Pound***

***Pretzels \$14.00 per Pound***

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

Assorted Cakes, Pies, Tortes, Chocolate Mousse  
and Cookies  
\$9.00 per Guest