

HORS D'OEUVRES

Displays

Domestic & Imported Cheese Platter

Served with an Assortment of Crackers

Serves 100	\$325.00
Serves 50	\$180.00
Serves 25	\$110.00

Vegetable Crudités

Served with Ranch Dipping Sauce

Serves 100	\$250.00
Serves 50	\$140.00
Serves 25	\$75.00

Chilled Fresh Fruit Display

Served with Raspberry Yogurt Dipping Sauce

Serves 100	\$250.00
Serves 50	\$140.00
Serves 25	\$75.00

Specialty Displays

Antipasto Display

Assorted Italian meats, cheeses, marinated vegetables and Italian style peppers

Serves 150.....	\$290.00	Serves 100.....	\$200.00	Serves 50.....	\$110.00
-----------------	----------	-----------------	----------	----------------	----------

Wheel of Bake Brie Display: Baked Brie Cheese & Apricot Preserves in a Puff Pastry Shell, rolled in Almond Crumbs. Served with Sliced Apples, Grapes & Toasted Baguette Rounds.

Serves 150.....	\$350.00	Serves 100.....	\$250.00	Serves 50.....	\$135.00
-----------------	----------	-----------------	----------	----------------	----------

Smoked Salmon Display: Smoked Salmon served with a Hickory Dill Cream Remold Sauce accompanied with Capers, Chopped Bermuda Onions, Black Olives, Chopped Tomatoes, Assorted Crackers & Toasted Baguette Rounds.

Serves 150.....	\$290.00	Serves 100.....	\$200.00	Serves 50	\$110.00
-----------------	----------	-----------------	----------	-----------------	----------

Chocolate and Fruit Fondue: Strawberries, Bananas, Pineapple, Marshmallows & Pretzels Accompanied with Melted Chocolate for Dipping.
\$3.95 per person (minimum 30)

Hors D' Oeuvres Packages

(minimum 30)

Will be replenished up to one hour only

Package #1

One Hot Hors D' Oeuvre*, One Cold Hors D' Oeuvre*, Domestic & Imported Cheese Platter & Vegetable Crudités
\$11.95 per person

Package #2

Two Hot Hors D' Oeuvres*, Two Cold Hors D' Oeuvres* Domestic & Imported Cheese Platter & Vegetable Crudités
\$13.95 per person

**See next page for hot and cold hors d'oeuvre choices marked with an asterisk.*

Any special requests can be accommodated through our catering and culinary professionals. Please add 19% service charge / administration fee and applicable New York State sales tax.

Pricing subject to change

HORS D'OEUVRES

Hot Hors D' Oeuvres

(per 50 pieces)

*Chicken Wings served Plain, BBQ, Mild, Medium, Hot or Jump In The Lake.....	\$45.00
*Vegetable Stuffed Mushrooms	\$55.00
*Meatballs with Swedish, BBQ, Sweet-n-Sour or Marinara Sauce	\$55.00
*Sausage Stuffed Mushrooms	\$60.00
*Seafood Stuffed Mushrooms.....	\$65.00
*Miniature Assorted Quiche	\$65.00
*Thai Chicken Spring rolls.. ..	\$75.00
*Chicken Sate with Peanut Sauce	\$80.00
*Miniature Chicken Cordon Bleus	\$80.00
*Asparagus wrapped with Puff Pastry	\$85.00
*Chicken & Pineapple Skewers	\$85.00
*Chicken Quesadillas	\$85.00
*Sesame Chicken	\$85.00
*Spanakopita	\$80.00
Steamed Mahogany or Little Neck Clams.....	Market Price
Mini Maryland Crab Cakes.....	\$90.00
Clams Casino	\$90.00
Brie & Raspberry Puff Pastries	\$95.00
Shrimp Sate with Peanut Sauce.....	\$95.00
Beef Tenderloin Sate with Peanut Sauce	\$95.00
Scallops wrapped in Bacon	\$98.00
Miniature Beef Wellingtons	\$98.00

Cold Hors D' Oeuvres

(per 50 pieces)

*Cucumbers with Dill Cream Cheese	\$50.00
*Tomato Basil Brochetta	\$50.00
*Assorted Mini Sandwiches.....	\$50.00
*Melon wrapped with Prosciutto	\$65.00
*Smoked Salmon Mousse in Phyllo Pastries.....	\$65.00
Mediterranean Antipasto Skewers.....	\$75.00
Cucumbers with Smoked Salmon	\$75.00
Shrimp Canapés	\$85.00
Shrimp Cocktail	\$100.00

**Items are available for the Hors D'Oeuvres Packages.*

*Any special requests can be accommodated through our catering and culinary professionals.
Please add 19% service charge/ administration fee and applicable New York State sales tax.*

Pricing subject to change.

ADDITIONAL COURSES & CARVING STATIONS

Soups

Groups under 15 may select our Chef's Soup Du Jour only.

Chef 's Soup Du Jour	\$1.95
Southwest Black Bean	\$1.95
Chicken Florentine.....	\$2.25
Cream of Chicken	\$2.25
Potato Chowder.....	\$2.25
Broccoli & Cheddar.....	\$2.25
Minestrone.....	\$2.25
Beef Vegetable.....	\$2.50
Cream of Mushroom	\$2.50
*Shrimp & Corn Chowder.....	\$3.00
*Seafood Bisque	\$3.50
*Seafood Chowder	\$3.50

*May Substitute these choice @ \$1.00 extra

Salads

*The following are substitution charges
in place of our house salad:*

Caesar Salad	\$1.50
Field Greens with Mandarin Oranges, Grape Tomatoes & Toasted Almonds..	\$1.50

*Salads served with a choice of
two dressings (except Caesar):
Italian, Ranch, Raspberry Vinaigrette,
Bleu Cheese, Parmesan Peppercorn or Thousand Island*

Carving Stations

Country Glazed Ham	\$90.00 (serves 40)
Whole Grain Mustard Sauce & Pineapple Glaze	
Oven Roasted Pork Loin	\$90.00 (serves 30)
Roasted Apricot Glaze	
Smoked Roasted Breast of Turkey	\$95.00 (serves 25)
Cranberry Sauce & Sage Pan Gravy	
Top Round of Beef	\$145.00 (serves 50)
Au Jus, Fresh Horseradish & Horseradish Sauce	
Tenderloin of Beef	\$185.00 (serves 20)
Au Poivre Sauce, Fresh Horseradish & Horseradish Sauce	
Prime Rib of Beef.....	\$210.00 (serves 25)
Au Jus, Fresh Horseradish & Horseradish Sauce	
Steamship Round of Beef	\$395.00 (serves 140)
Au Jus, Fresh Horseradish & Horseradish Sauce	

Carving Fee - \$50.00 per Carver
All served with Dinner Rolls & Whipped Butter.

*Any special requests can be accommodated through our catering and culinary professionals.
Please add 19% service charge / administration fee and applicable New York State sales tax.*

Pricing subject to change.