

DISPLAY PLATTERS AND SPECIALTIES

Displays

Crudité \$4.25 per person

Assortment of Fresh Crisp Vegetables served with your choice of Dip
(Creamy Ranch, Blue Cheese, or Roasted Red Pepper)

Marinated Asparagus \$4.95 per person

With Herb Balsamic and Fresh Herbs

Fresh Seasonal Fruit \$5.95 per person

Assortment of Carved Seasonal Fresh Fruit and your choice of Dip
(Poppy Seed, Strawberry Cream or Honey Orange)

Deluxe Antipasto Tray \$6.95 per person

Sliced Pepperoni and Salami, Mozzarella, Cheddar, and
Provolone Cheeses, Marinated Olives, Roasted Peppers,
Marinated Mushrooms and Artichokes

Grilled Marinated Vegetables & Hummus \$6.95 per person

With Fresh Herbs, Marinated Olives, Feta and Pita Bread

Imported and Domestic Cheese Board \$7.95 per person

With an Assortment of Crackers

Whole Baked Brie En Croute

With Toasted Almonds, Champagne Grapes and Seasonal Fruit Chutney

•Full Brie Round, Serves approximately 40 People \$130 per Brie

•Half Brie Round, Serves approximately 20 people \$65 per Brie

Chilled Seafood Bar

<i>Oysters on the Half Shell</i> House Made Mignonette	\$275 per 100 pieces
<i>Iced Jumbo Shrimp Cocktail</i> Cocktail Sauce and Lemons	\$295 per 100 pieces (Minimum of 3 per person)
<i>California Sushi Rolls</i> Soy Sauce, Wasabi, and Pickled Ginger	\$295 per 100 pieces
<i>House Smoked Sliced Salmon Display</i> Chopped Egg, Red Onion, Capers, Herb Cheese With an Assortment of Breads	\$7.95 per person
<i>Ahi Tuna Display</i> Sesame Seared with Wasabi, Pickled Ginger, and Soy Sauce	Market Price
<i>Snow or Stone Crab Claws</i> Lemons and Red Chili Sauce	Market Price
<i>Bloody Mary Oyster Shooters</i>	\$4.95 ea with Vodka \$3.25 ea w/out Vodka

Carving Stations

(\$99.00 Chef Fee applies)

<i>Honey Glazed Ham</i> Warm Challah Rolls and Spicy Mustard <i>Serves approximately 30 guests</i>	\$175.00 Each
<i>Oven Roasted Breast of Turkey</i> <i>Serves approximately 30 guests</i>	\$195.00 Each
<i>Slow Roasted Tenderloin of Beef</i> Silver Dollar Rolls and Mini Croissants with Horseradish Sauce, Herb Aioli, and Béarnaise Sauce <i>Serves approximately 25 guests</i>	\$325.00 Each
<i>Prime Rib of Beef</i> With Au Jus and Horseradish Sauce <i>Serves approximately 30 guests</i>	\$395 Each

All food and beverage is subject to a 20% service charge and all applicable state and local taxes