

# *BUFFET HORS D'OEUVRES RECEPTION*

## *Cold Hors d'oeuvres Reception*

\$24.95 per person

*Minimum of 40 guests*

### ***Included:***

Fresh Crudités Display  
Deluxe Domestic and Imported Cheese Display  
Assorted Seasonal Fresh Fruit Display

### ***Select Four Items:***

Chicken Salad Tartlets with Fruit Garnish  
Roast Beef Canapé with Horseradish Cream and Roasted Pepper Relish  
Zucchini Bread and Mascarpone Cheese Mini Sandwich  
Roulade of Roast Beef with Gherkin Pickle and Horseradish  
Prosciutto Ham and Melon Canapé with Mascarpone  
Belgian Endive with Blue Cheese Mousse, Grape and Candied Walnut  
Ham and Asparagus Roll with a Hint of Mustard  
Goat Cheese Crostini with Roasted Tomato and Pesto  
Fresh Strawberry and Brie Canapé  
Tomato Bruschetta with Fresh Basil and Garlic  
Shrimp Salad in Herb Profiterole

### ***Finger Sandwiches – (Equal to One of your Four Cold Selection)***

*Choose up to three sandwiches*

Tuna Salad  
Ham Salad  
Chicken Salad on Croissant  
Roasted Turkey Breast  
Watercress and Saga Bleu Cheese on White  
Smoked Salmon Mousse on Herb Brioche  
Roasted Tomato & Boursin on Croissant  
Date Nut Bread with Herb Cheese and Walnuts

***Pricing is based on a food presentation period of two and one half hours.***

***Buffets exceeding two and one half hours, please add \$5.00 per person/per hour.***

***Carry-out boxes are not permitted on buffets.***

***Hot & Cold Hors d'oeuvres Reception*** \$29.95 per person  
*Minimum of 40 guests*

***Included:***

Fresh Crudités Display  
Deluxe Domestic and Imported Cheese Display  
Assorted Seasonal Fresh Fruit Display

***Select Two Cold Items:***

Chicken Salad Tartlets with Fruit Garnish  
Roast Beef Canapé with Horseradish Cream and Roasted Pepper Relish  
Zucchini Bread and Mascarpone Cheese Mini Sandwich  
Roulade of Roast Beef with Gherkin Pickle and Horseradish  
Prosciutto Ham and Melon Canapé with Mascarpone  
Belgian Endive with Blue Cheese Mousse, Grape and Candied Walnut  
Ham and Asparagus Roll with a Hint of Mustard  
Goat Cheese Crostini with Roasted Tomato and Pesto  
Fresh Strawberry and Brie Canapé  
Tomato Bruschetta with Fresh Basil and Garlic  
Shrimp Salad in Herb Profiterole  
Traditional Deviled Egg  
Sriracha Deviled Egg

***Finger Sandwiches – (Equal to One of your Cold Selections)***

*Choose up to three sandwiches*

Tuna Salad  
Ham Salad  
Chicken Salad on Croissant  
Roasted Turkey Breast  
Watercress and Saga Bleu Cheese on White  
Smoked Salmon Mousse on Herb Brioche  
Roasted Tomato & Boursin on Croissant  
Date Nut Bread with Herb Cheese and Walnuts

***Select Four Hot Items:***

***Poultry***

Pecan Crusted Chicken Tenders with Honey BBQ

Curry Chicken Croustade with Toasted Almonds & Chutney

Char-Broiled Chicken Quesadilla with Mild Salsa

Breaded Chicken Drumettes with Hot Sauce and Bleu Cheese Dressing

Chicken Wings (Choice of Louisiana Hot, Barbeque, Garlic Parmesan, or Korean Sweet & Spicy)

***Beef & Pork***

Barbeque, Sweet & Sour, or Tomato Basil Meatballs

Mini Empanadas (Beef or Chicken)

Bacon Wrapped Water Chestnuts

***Seafood***

Shrimp and Asparagus Quiche

Shrimp Spring Rolls with Sweet & Sour Dipping Sauce

Crawfish & Chili Cheese Etouffee in Filo Cup

***Vegetarian***

Asparagus Quiche

Crispy Filo Shells filled with Mushroom, Artichoke, and Spinach Ragout

Vegetable Spring Roll with Sweet Chili Dipping Sauce

Char-Grilled Vegetable or Cheese Quesadilla with Mild Salsa

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***Carry-out boxes are not permitted on buffets.***

***Premium Hors D'oeuvres May be Added for an Additional Charge:***

Mini Black Angus Beef Sliders	\$5.25 per person
Homemade Chicken Sliders with Chipotle Aioli	\$5.25 per person
Mini Jumbo Lump Crab Cakes with Remoulade Sauce	\$5.95 per person
Oysters Rockefeller	\$2.50 per person
Oysters on the Half Shell with Mignonette	\$2.50 per person
California Sushi Roll, Avocado, Crab and Cucumber	\$2.50 per person
Coconut Crusted Shrimp with Sweet Chili Dipping Sauce	\$2.50 per person
Braised Short Rib in Crispy Filo Shells with Caramelized Onion & Horseradish Cream	\$2.50 per person
Chicken Lemongrass Pot Sticker	\$2.00 per person
Apple Smoked BBQ Bacon Wrapped Scallops	\$2.00 per person
House Smoked Salmon BLT, Bacon, Tomato, and Herb Aioli on Brioche	\$1.50 per person
Spanakopita, Spinach and Feta in Flaky Filo Triangles	\$1.50 per person
Poached Pear and Brie in Flaky Filo Dough	\$1.50 per person
Cashew Chicken Spring Rolls with Sweet Chili Dipping Sauce	\$1.50 per person



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