

Catering Menu

Cheese and Fruit Platter, served with an assortment of crackers, 40 persons, \$95



Butler-Style Options: Select six out of twelve, \$2.25 a piece (150 minimum or \$337.50); includes complimentary Cheese and Fruit Platter for 40 persons



- a. Crab Cake on a Toasted Baguette with Tartar Sauce
- b. Baked Scallops Wrapped in Bacon
- c. Grilled Chicken on Skewer with Honey Mustard Sauce
- d. Filo Stuffed with Cream Cheese
- e. Homemade Chicken Basil Sausage and Bell Peppers on Skewer
- f. Orange Chicken Breast with Sweet and Sour Sauce
- g. Assorted Bruschetta: Roasted Red Pepper with Mozzarella, Prosciutto with Marinated Mushrooms, Fresh Tomato and Basil with White Anchovies
- h. Sirloin Burgers with Horseradish Sauce
- i. Salmon, Cream Cheese and Capers Rollade on Pumpernickel Bread
- j. Shrimp Rémolade on Seasoned Baguette
- k. Chicken Salad on Belgian Endive
- l. Assorted Hummus in Flaky Cup: Red Pepper, Black Olive and Garlic



Buffet-Style or Sit-Down Options: Determined upon consultation with our executive chef; options include: warm pasta, grilled sweet and spicy Italian sausage, braised seasonal vegetables, mixed greens, bread rolls

Coffee, Tea and Assorted Sweets, \$6 per person

