



HORS D'OEUVRES

BY THE PERSON

Unlimited Hors d'Oeuvres Per Person Per Hour (*Choice of five selections below*)
Includes Assorted Garden Vegetables with Assorted Dips

- ♦ First Hour \$16.00
- ♦ Each Additional Hour \$8.00

Buffalo Wings with Bleu Cheese Dip	Chinese Spring Rolls	Spinach Potato Puff
Fried Ravioli with Marinara Sauce	Coney Island Cocktail Franks	Quiche Lorraine
Potato Skins with Cheddar and Bacon	Spanakopita	Finger Sandwiches
Swedish, Italian or Sweet and Sour Meatballs	Crab Rangoon	Cheese Quesadillas

Above Trays Available at \$75.00 Per Tray

BY THE TRAY

(50 Pieces Per Tray)

HOT HORS D'OEUVRES

Fried Mushrooms	Cheese Steak Tart	\$85.00
Boboli Pizza Wedges	Stuffed Mushrooms Florentine	\$95.00
Mini Monte Christo	Sesame Chicken	\$100.00
Chicken Fontina Bites	BBQ Baby Back Ribs	\$100.00
Quiche – Gruyere/Leek, Sundried	Chicken & Pineapple Kabobs	\$115.00
Tomato, Salmon/Asparagus	Stuffed Mushrooms with Crabmeat	\$125.00
Filo – Raspberry Brie, Lobster	Scallops wrapped in Bacon	\$130.00
Newburg, Wild Mushroom	Marinated Beef Kabobs	\$130.00

COLD HORS D'OEUVRES

Deluxe Cold Canapés	Assorted Garden Vegetables with Dips	\$150.00
Deviled Eggs with Bay Shrimp	Grilled Vegetable Display	\$170.00
Display of International Cheeses & Seasonal Fresh Fruit with French Bread and Crackers	Chilled Crab Claws	\$180.00
	Iced Jumbo Gulf Shrimp	\$250.00

CHEF'S CARVINGS

(Chef attendant fee \$70.00)

Steamship Round of Beef, Sauce Bordelaise (Serves about 100)	Whole Roasted Turkey (Serves about 35)	\$125.00
Roast Tenderloin of Beef (Serves about 25)	Honey Glazed Virginia Baked Ham (Serves about 35)	\$150.00

SNACKS

Roasted Peanuts or Mixed Nuts (per pound)	\$10.00
Chips with Onion Dip or Pretzels (serves about 20)	\$16.00
Assorted Cheese Dips with Crackers (per quart)	\$16.00

A 21% service charge and 8% sale tax will be added.

OUR CATERING DEPARTMENT CAN OFFER AN ADDITIONAL ARRAY OF SELECTIONS

Chef's Ice Carvings available upon request.

Menus are subject to changes.