

Hor D'oerves Menu

Fifty Piece Count

Stuffed Mushrooms Caps with Crabmeat & Spinach

Spanakopita

Mini Crabcakes with Cajun Remoulade

Scallops Wrapped in Bacon

Coconut Coated Shrimp

Iced Jumbo Shrimp Tail on, with Cocktail Sauce

Chilled Alaskan Crab Claws

Shrimp Eggrolls with Sweet & Sour Sauce

Skewered Sesame Chicken

Baked Clams Casino

Lightly Breaded and Seasoned Fried Calamari

Brushetta

Broiled Shrimp Scampi Crowned with Crabmeat

Assorted Finger Sandwiches

Mini Quiche

Pizza Rolls

Swedish Meatballs

Canape [Vegetable, Chicken & Seafood]

Chicken Roulade on Toasted Rounds

Mini Beef Kabob

Beef Wrapped in Puff Pastry

Deep Fried Olives with Assorted Cheeses

Parmesan Artichoke Hearts

Sheet Pizza with Two Toppings

Buffet Menu

Salad Choices

Tossed Garden with Dressing	Cole Slaw
Gourmet Mixed Garden Salad	Macaroni Salad
Classic Caesar Salad	Pasta Salad
Spinach Salad	Potato Salad

Entree Choices [Minimum of Three] *Carved Meats

Roasted Filet Tenderloin*	Sausage with Peppers & Onions	Seafood Newburg
Roasted Strip Loin*	Meatballs	Jumbo Stuffed Shrimp
Prime Rib*	Stuffed Cabbage	Chicken Parmigiana with Ricotta Cheese
Roasted Sirloin or Beef*	Roasted or Baked Chicken	Eggplant Parmigiana with Ricotta Cheese
Roasted Leg of Lamb*	Chicken Cacciatore in Marinara Sauce with Peppers & Onions	Penne Pasta with Chicken and Red Roasted Peppers
Braciola	Chicken Francaise in a Lemon Butter & Wine Sauce	Stuffed Shells in Marinara Sauce
Roasted Pork Loin with Peppers & Garlic Sauce*	Chicken Marsala Wine & Mushrooms in a Light Sauce	Bow Tie Pasta with Sausage and Greens
BBQ Pork Ribs Basted in a Sweet & Tangy Sauce*	Broiled White Fish with Butter Crumb Topping	Baked Ziti in Marinara Sauce
Roasted Glaze Ham with Cranberry Fruit Glaze		

[Buffets are Accompanied by Rolls, Butter, Coffee and Tea]

Accompaniment Choices

Potato/Rice	Vegetable
Mashed Redskins	Italian Mix
Oven Roasted Redskins	Buttered Corn
Parsley Potatoes	Green Beans with Mushrooms
Scallop Potatoes	Green Beans Almondine
Parmigiana Potatoes	Honey Glazed Carrots
Rice Pilaf	Zucchini & Yellow Squash

Sit Down Selection

Appetizers

Chilled Shrimp Cocktail
Clam Casino
Oyster Rockefeller
Stuffed Mushroom Cap [with either Sausage or Crabmeat]
Sautéed Greens & Sausage
[Appetizers can be served Family Style, Pre-Set or served Butler Style]

Salads

Caesar Salad
Four Mix Green Salad
Jello Fruit Salad- spinach with hard boiled egg slice, mushroom, crouton & red onion
[Choice of One Salad Per Party]

Soups

Seafood Bisque
Wedding Soup
Clam Chowder
French Onion

Vegetables

Grilled Eggplant- with roasted red peppers in garlic and olive oil
Fresh Garden Green Bean- with romano cheese & butter sauce
Broccoli- with welsh rarebit cheese sauce
Fresh Garden Baby Carrots- sautéed in butter, lemon, honey & brown sugar
Baby Peas- with pearl onions

Starches

Mashed Yukon Gold Potato- mashed with buttermilk, butter, heavy cream, sea salt & black pepper
Garden Rice- sautéed rice, carrots & onions, steamed off in stock
Broccoli- with welsh rarebit cheese sauce
Baked Slice Redskin Potato- seasoned with sea salt, black pepper and cheese
Stuffed Rebaked Potato- with cheddar cheese, butter, heavy cream, bacon & chives
[Choice of One Starch Per Party]

Sit Down Selection [Continued]

Entrees

Stuffed Chicken Breast- with celery sage stuffing & white wine sauce

Chicken Marsala- sauteed in mushrooms with wine sauce

Chicken Francaise- dipped in egg & cheese batter, sauteed in wine sauce

Rock Cornish Hen- stuffed with wild rice dressing topped with gravy

Stuffed Pork Chop- stuffed with celery sage stuffing and topped with pan gravy

Oven Roasted Pork- served with red roasted peppers and garlic in olive oil

Veal Roulatinie- stuffed with prosciutto ham, mozzarella cheese & greens. In a wine sauce with portabella
 mushrooms

Veal Marsala- sauteed in mushrooms with wine sauce

Veal Francaise- dipped in egg & cheese batter, sauteed in wine sauce

Rack of Lamb- with a black pepper mustard crust served with hot pepper or garlic relish

Filet of Tenderloin- 10 oz. served with mushrooms caps and bearnaise sauce
6 oz. served with onion rings and bearnaise sauce

New York Strip- 14 oz. served with a whiskey peppercorn demi glaze

Roast Prime Rib of Beef- slowly roasted with a peppercorn crust, served with a rosemary demi glaze
16 oz. king cut
11 oz. queen cut

Oven Roast Sirloin of Beef- served with rosemary and demi glaze

Broiled Lobster Tail

Broiled Large Shrimp- stuffed with crabmeat dressing

Baked Boston Scrod- with butter crumb topping

Grilled Tuna Steak- grilled in a lemon butter sauce

Grilled Filet of Salmon- topped with casino butter and wine

Surf and Turf- 6 oz. filet of tenderloin and a 6 oz. lobster tail

Steak and Shrimp- 6 oz. filet of tenderloin and five shrimp stuffed with crabmeat

Desserts

Ice Cream/Sherbert

Fruit Pie

Cream Pie

Cheese Cake with fruit topping

Elaborate Sweet Table

Liquor

Cash Bar- A cash bar allows each guest to purchase drinks on an individual basis at the current market price.

Host Bar- A host bar is a bar sponsored & paid for by the host on a per drink basis. All drink charges are determined by the tallying of all drinks consumed.

Unlimited Bar- Charged per person [Four Hour Reception]. Price includes liquor, draft beer, wine, soft drinks, mix and garnishes

	House Brands	Call Brands	Premium Brands	Prestige Brands
Whiskey	Hallers	Seagrams 7	Jack Daniels	Crown Royal
Bourbon	Ten High	Jim Beam	Old Granddad	Wild Turkey
Gin	White Tavern	Seagrams	Tanqueray	Bombay
Scotch	Inver House	Dewar's	Cutty Sark	Chivas
Blend	Canadian LTD	Black Velvet	CC/Vo	CC/VO
Vodka	Kamchatka	Skyy	Absolute	Stoli
Rum	Castilla	Bacardi	Captain Morgan	Meyers
Tequila	Giro	Montazuma	Cuervo	1800
Specialities	Schnapps	Schnapps	Kahlua	Bailey's