

How D'Oeuvres

Hot Selections

(Prices Per 50 Pieces)

- Scallops Wrapped in Smoke Bacon *(with Sweet Balsamic Glaze)* – \$125.00
- Italian Sausage Stuffed Mushroom Caps – \$60.00
- Gorgonzola & Herb Filled Mushroom Caps – \$60.00
- Miniature Spanakopita *(Spinach Filo Pies)* – \$55.00
- Miniature Tiropita *(Feta Cheese Filo Pies)* – \$55.00
- Marinated Chicken Souvlaki Kebabs – \$65.00
- Sweet & Sour Sesame Chicken – \$60.00
- Baked Bar-B-Que Meatballs – \$50.00
- Chicken Pesto Blossoms – \$55.00
- Bar-B-Que Pulled Pork & Pickled Onions on Toasted Crostini – \$60.00
- Buffalo Chicken Wings *(with Blue Cheese Dressing)* – \$70.00
- Chicken Wing Dings (Boneless) *(with Blue Cheese Dressing)* – \$70.00
- Marinated Lamb Lolli-chops – \$150.00
- Miniature Crab Cakes *(with Remoulade Sauce)* – \$95.00
- Spinach & Artichoke Dip *(with tortilla chips & pita bread)* – \$2.50 per person
- Buffalo Chicken Wing Dip *(with tortilla chips & pita bread)* – \$2.50 per person
- Bacon Wrapped Stuffed Jalapeno Pepper – \$70.00
- Caribbean Chicken Skewer – \$65.00
- Baked Feta with Honey & Sesame in Filo Cup – \$55.00
- Southwest Chicken & Guacamole in Tortilla Cup – \$55.00

Cold Selections

(Prices Per 50 Pieces)

- Traditional Shrimp Cocktail – \$95.00
- Traditional Tomato & Basil Bruschetta – \$50.00
- Cucumber Cups Filled with Feta, Dill and Greek Vinaigrette – \$45.00
- Sun-dried Tomato, Mozzarella, Pesto & Balsamic Glaze in Filo Cup – \$50.00
- Red Wine Poached Pear & Gorgonzola Cheese in Filo Cup – \$55.00
- Smoked Salmon on Pita Chips *(with Caper Cream Cheese)* – \$70.00
- Thai Vegetable Spring Roll – \$55.00
- Cranberry & Walnut Pin Wheel – \$50.00

Cold Display Selections

- Farmers Vegetable Crudités Display - \$3.00 per person
- Artisanal Cheese Display - \$3.50 per person
- (Accompanied by Assorted Crackers)*
- Seasonal Fruits & Berries Display - \$3.50 per person

Premium Hors D'Oeuvres Stations

Mediterranean Dips & Spreads

(Accompanied by Pita Bread & Ciabatta Bread)

Tzatziki – *Yogurt Base with Grated Cucumbers and Garlic*

Tirokafteri – *Spicy Feta Cheese and Red Peppers*

Hummus – *Chickpeas, Tahini, Lemon, Olive Oil*

Tapenade – *Kalamata Olives, Capers, Red Peppers, Olive Oil*

Tuscan White Bean Spread – *Cannelini Beans, Garlic, Thyme, Olive Oil*

\$5.50 per person

Pasta, Pasta, Pasta

(Please Choose Three Items)

Cheese Tortellini – *Basil Pesto Cream Sauce*

Penne ala Puttanesca – *Tomatoes, Olives, Capers, Garlic, Anchovy*

Penne ala Carbonara – *Alfredo, Bacon, Ham, Mushrooms, Peas, Garlic*

Fusilli Caprese – *Roasted Eggplant, Tomato, Spinach, Basil, Mozzarella*

Cajun Shrimp – *Shrimp, Bell Peppers, Andouille Sausage, Cajun Cream Sauce*

\$6.50 per person

Carving Table

(Please Choose One Item)

Accompanied by Bread & Rolls for Sandwiches

Beef Tenderloin with Bordelaise Sauce **\$12.00 per person**

Rack of Lamb with Mint Jelly & Greek Tzatziki Sauce **\$10.00 per person**

Prime Rib with Beef Au Jus **\$10.00 per person**

Roast Prime Pork Loin with Apple & Raisin Chutney **\$8.00 per person**

Roasted Turkey Breast with Cranberry-Orange Relish **\$8.00 per person**

Baked Country Ham with Brown Sugar Honey Glaze & Pineapple Salsa **\$8.00 per person**

Grecian Delights

Chicken Souvlaki Skewers with Dill Dip

Horiatiki Salata – *Tomatoes, Cucumbers, Red Onions, Green Peppers*

Dolmades – *Grape Leaves Filled with Rice and Spices*

Miniature Spanakopita (*Spinach Filo Pies*)

Miniature Tiropita (*Feta Cheese Filo Pies*)

Feta Cheese Cubes with Olive Oil & Greek Oregano

Greek Grilled Pita with Tzatziki

\$6.50 per person

Premium Hors D'Oeuvres Stations

Minimum of 4 Hors D' Oeuvres Stations, Plus 1 Cold Display Selection.

Minimum 60 Guests.

Gourmet Flatbread Pizza Station

Traditional Margherita – Tomato, Basil, Mozzarella

Mediterranean – Pesto, Tomato, Basil, Red Onion, Spinach, Olives, Feta

Buffalo Chicken – Blue Cheese, Tomato, Chicken, Mozzarella, Mild Sauce

BBQ Steak & Cheese – BBQ Sauce, Caramelized Onion, Steak, Mozzarella

\$6.00 per person

The All American Station

Cheeseburger Sliders

Classic Condiments (Ketchup, Mustard, Relish)

Mini Grilled Cheese Sandwiches

Mini Peanut Butter & Jelly Sandwiches

Classic American Potato Salad & Ruffles Potato Chips

\$6.50 per person

Buffalo Station

Boneless Buffalo Wings

Celery, Carrots, Blue Cheese Dressing

Mini Beef on Weck Sandwiches

Buffalo Chicken Wing Dip with Tortilla Chips

\$7.00 per person

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Premium Hors d'Oeuvres Stations

Mediterranean Salad Station

Italian Panzanella – *Tomato, Cucumber, Pepper, Onion, Croutons, Vinegar*

Lebanese Tabouli – *Cracked Bulgar Wheat, Parsley, Tomatoes, Lemon, Oil*

Moroccan Cous Cous – *Toasted Almonds, Apricots, Golden Raisins*

Spanish Lentil – *Green Lentils, Bell Peppers, Blue Cheese, Sherry Vinegar*

Greek Lettuce – *Crisp Romaine, Scallions, Fresh Dill, Lemon, Olive Oil*

\$6.00 per person

International & Artisanal Cheese Station

Accompanied by Water Crackers & Fruits

Spanish Manchego – Greek Feta – Creamy Gorgonzola

Creamed Brie – New York State Cheddar

Walnuts in Warm Caramel – Red Wine Poached Figs – Cranberry Compote

\$6.00 per person

“Bubbly” Bar

Poured By a Member of Our Staff

Italian Prosecco – Spanish Cava – French Champagne

Sparkling White Grape Juice

Assortment of Fresh Berries & Fruits

Orange & Cranberry Juice

\$6.00 per person