

HORS D'OEUVRES BUFFET MENU

Includes pre-set water with self-serve beverage station including regular and decaffeinated coffee, iced and hot tea, china, flatware and full service staff

DISPLAY SELECTIONS

Choice of Two

SPINACH AND ARTICHOKE FONDUE

Warm, creamy dip with spinach, tender artichokes and melted cheeses, served with pita bread

BUFFALO CHICKEN DIP

Hot, creamy and decadent served with salty, crisp corn tortilla chips

DOMESTIC CHEESE BOARD

Featuring gorgonzola, cheddar, swiss, provolone, pepper jack, smoked gouda and muenster, garnished with walnuts, cranberries and grapes; with gourmet crackers

CHIPS AND DIP DISPLAY

Served with crispy corn tortilla chips, hummus, black bean & roasted corn salsa, tomato salsa, and guacamole

FRESH FRUIT DISPLAY

Fresh seasonal fruit served with strawberry cream cheese dip

HORS D'OEUVRES

Choice of Four

COCKTAIL MEATBALLS

House-made perfectly balanced blend of beef and pork baked meatballs served with marinara or barbecue sauce

SPINACH RISOTTO STUFFED MUSHROOMS

Mushroom caps delicately filled with rich, creamy risotto lightly dusted with romano cheese

BACON WRAPPED WATER CHESTNUTS

Lightly glazed with honey cracked pepper sauce

CHICKEN SALAD STUFFED PHYLLO CUPS

Fabulous chicken salad consisting of a perfect blend of chicken, mayonnaise, red onion, celery and almonds served in petite phyllo cups

MINI CHEESEBURGERS

Handmade all beef patties on mini brioche buns with thinly sliced red onions and dill pickle slices

CHICKEN DRUMMIES

Chicken legs frenched and fried served with asian, barbecue and buffalo sauces

PETITE CAPRESE

Fresh buffalo mozzarella, tomato and basil drizzled in aged balsamic vinegar glaze served in a ceramic spoon

CHICKEN BAMBOO

Marinated chicken on a bamboo skewer served in a shot glass with your choice of Thai peanut or Asian dipping sauce

MINI BEEF WELLINGTONS

Bite size beef wrapped in a flaky puff pastry

LOADED POTATO CUPS

Petite red skins stuffed with sharp cheddar, crispy bacon, fresh scallions, sour cream and lightly sprinkled with sea salt

CRUDITE CUPS

An individual serving of fresh seasonal vegetables served with choice of ranch or roasted red pepper dip

SHRIMP SHOOTERS

Two large Gulf shrimp served with vodka cocktail sauce and lemon wedge

SCOOP OF FRUIT IF KABOBS

Fresh seasonal fruit anchored in pastry cream served in a sweet waffle cone

SOUP AND SANDWICH SHOOTERS

Lightly toasted grilled cheese triangles with smoked cheddar and monterey jack on brioche bread served with hearty tomato basil soup

TRADITIONAL DEVILED EGGS

Beautifully placed in individual spoons, garnished with a sprig of chive and paprika

 - VEGETARIAN  - VEGAN  - GLUTEN FREE

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HORS D'OEUVRES BUFFET MENU CONT'D

BRUSCHETTA DISPLAY

Parmesan crusted ciabatta bread served with basil marinated tomatoes

NOT YOUR AVERAGE DOG

Petite hot dog served in a soft bun with ketchup, sriracha ketchup, mustard and sweet relish

CHARCUTERIE

A selection of cured meats including but not limited to prosciutto, soppressata, chorizo and artisanal cheeses; fontina and gruyere, olives, red peppers, roasted garlic and seasoned flat bread

ASSORTED FLAT BREAD PIZZAS

Fresh mozzarella, balsamic vinegar, tomato and basil 
Caramelized onion with bacon & gruyere
Prosciutto, pear & olive oil
Spicy sausage and fontina cheese

STATIONS

Choice of One

MARTINI MASHED POTATO STATION

Mashed potatoes, whipped butter, sour cream, shredded cheddar cheese, bacon bits, scallions and house-made salsa served in martini glass

BAKED POTATO STATION

Seasoned baked potatoes served with whipped butter, sour cream, shredded cheddar cheese, bacon bits and scallions, house-made salsa and mixed green salad

TACO STATION

Soft tortillas served with seasoned ground beef, grilled chicken, tortilla chips, fresh lettuce, onions, tomatoes, salsa, shredded cheddar cheese, sour cream, taco sauce, jalapenos, mexican style rice and refried beans

CHEF MANNED PASTA STATION

Choice of two pastas; ziti, penne, linguini or cheese tortellini served with alfredo and marinara sauce, diced chicken and choice of meatballs or italian sausage, onions, peppers, mushrooms, tomatoes, olives, parmesan cheese, caesar salad and garlic bread

TAC AND GUAC STATION

Fish or chicken tacos, fresh made guacamole, black bean and mango salsa, lettuce, shredded cheddar cheese, sour cream and house made crispy corn tortilla chips

CARVER SANDWICH STATION

Served with select bread and buns, toppings and sauces

HONEY HAM

ROASTED TURKEY BREAST

PORK TENDERLOIN

ROAST BEEF

PRIME RIB additional 2 pp

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