



Heavy Hors D'oeuvre Buffets

“Gourmet Extravaganza”

- ~Chef Carved Herb Crusted Tenderloin of Beef~
Served with Horseradish Cream and Bistro Rolls
- ~Mascarpone Chicken Pasta~
- ~Chef's Selection of Imported and Domestic Cheeses~
Marinated Grilled Vegetables, Artisan Breads and Gourmet Crackers
- ~Bruschetta and Garlic Hummus~
Served with Garlic Toast Rounds
- ~Chilled Drunken Shrimp with Key Lime Dipping Sauce~
~Baked Miniature Crab Cakes~
Served with Spicy Remoulade Sauce
- ~Crisp Spinach and Feta Phyllo Triangles~

(25) guest minimum

“Gourmet Celebration”

- ~Grilled Sirloin Platter~
Served with an Onion Marmalade and Dollar Rolls
- ~Spinach & Artichoke Dip~
Served with Pita Chips
- ~Vegetable Crudités with Humus~
- ~Tomato, Fresh Mozzarella and Basil Platter ~
Drizzled with Olive Oil and Balsamic Glaze
- ~Coconut Shrimp with Mango Chutney~
- ~Coq Au Vin Triangles~
- ~Mascarpone Blue Cheese & Red Onion Tart~

(25) guest minimum

“Gourmet Sensation”

- ~Chef Attended Pasta Station with a Tomato-Basil Cream Sauce~
- ~Platter of Caribbean Jerk Pork loin~
Mango and Mandarin Orange Chutney and Rolls
- ~Chilled Jumbo Shrimp with Traditional Cocktail Sauce~
- ~Chef's Selection of Imported and Domestic Cheeses~
With Fresh Seasonal Berries and Gourmet Crackers
- ~Petite Shepherd's Pie~
- ~Bacon Wrapped Chicken Skewers~
Rosemary Burgundy Glaze
- ~Vegetable Spring Roll with Sweet Chili Dipping Sauce~



(25) guest minimum

Classic Hors D'oeuvre Buffets

“Classic Delight”

- ~Bruschetta Served with Toast Rounds~*
- ~Drunken Shrimp with Apple Jicama Slaw Key Lime Drizzle~*
- ~Flatbreads with Tomato, Fresh Mozzarella, Basil and Balsamic Glaze~*
- ~Bacon Wrapped Chicken Skewers with BBQ Glaze~*
- ~Shredded Beef Sliders Topped with Tzatziki Sauce~*
- ~Baked Brie with Mango Chutney and Gourmet Crackers~*
- ~Salad Rolls Drizzled with Raspberry Vinaigrette~*
Spring Mix, Dried Cranberries, Apple,
Candied Walnuts and Boursin Cheese

“Classic Creations”

- ~Vegetable Egg Roll with Sweet Chili Dipping Sauce~*
- ~Greek Salad with Pita Chips~*
- ~Macadamia Nut Crusted Goat Cheese Crostini Drizzled with Honey~*
- ~Buffalo Chicken Sliders with Blue Cheese Crumbles and Ranch Dressing~*
- ~Seafood Strudel with Sherry Laced Seafood Sauce~*
- ~Antipasto Skewers with Drizzled Balsamic Glaze~*
Fresh Mozzarella, Tomatoes, Kalamata Olives & Prosciutto

“Classic Treasures”

- ~Spinach & Artichoke Dip served with Pita Chips~*
- ~Chilled Shrimp Cocktail with Traditional Cocktail Sauce*
- ~Imported and Domestic Cheese Display with Gourmet Crackers~*
- ~Cajun Chicken Skewers with Mango Cream Sauce~*
- ~BBQ Meatballs~*
- ~Sausage Stuffed Mushrooms~*
- ~Caesar Salad Rolls~*



Light Hors D'oeuvre Buffets

“Simply Sweet”

- ~Domestic Cheese and Seasonal Berry Platter~*
- Assorted Gourmet Crackers*
- ~7 Layer Dip Served with Tortilla Chips~*
- ~BBQ Meatballs ~*
- ~Platter of Cajun Chicken Skewers~*
- Mango Cream Sauce*
- ~Napoleons, Cream Puffs, & Brownie Bites ~*

“Simply Elegant”

- ~Large Vegetable Crudités~*
- Parmesan Peppercorn Dip*
- ~Bruschetta and Hummus~*
- Served with Garlic Toast Rounds*
- ~Beef Empanadas~*
- Black Bean Salsa & Sour Cream*
- ~Bacon Wrapped Chicken Skewers~*
- Glazed in BBQ Sauce*
- ~Crème Brulee, Petite Gourmet Cookies & Lemon Squares~*

“Simply Divine”

- ~Baked Brie with Pepper Jelly~*
- Gourmet Crackers*
- ~Jerk Chicken Skewers~*
- Mango Chutney*
- ~BBQ Pork with Silver Dollar Rolls~*
- ~Mini Panini's~*
- Tomato, Fresh Mozzarella and Basil*
- ~Cheesecake Bites, Cream Puffs & Toffee Squares~*



Create Your Own Hors D'oeuvre Buffet

“Select One”

*Baked Brie with Mango Chutney
Assorted Gourmet Crackers*

*Large Vegetable Crudités with
Hummus & Crackers*

Marinated Grilled Vegetable Platter

“Select One”

Smoked Salmon Dip with Flatbread Crackers

*Spinach and Artichoke Dip
With Pita Chips*

*Bruschetta and Hummus
Served with Garlic Toast Rounds*

“Select Three”

Beef Empanadas with Sour Cream & Black Bean and Corn Salsa

Shrimp Ceviche with Cucumber & Avocado

Buffalo Chicken Sliders with Bleu Cheese Crumbles & Ranch Dressing

Vegetable Eggrolls with Sweet Chili Dipping Sauce

Flatbreads

Wild Mushroom, Fresh Herbs & Goat Cheese

Miniature Fresh Mozzarella, Tomato & Basil Paninis

Bacon Wrapped Chicken Skewers with Maple Bourbon Glaze

“Select Three”

Napoleons

Eclairs

Chocolate Covered Strawberries



*Cheesecake Bites
Cream Puffs
Crème Brulee
Miniature Brownies
Lemon Squares*

Cost Breakdown Sheet:

Final count of guests is due 5 days prior to the event. If the guest count decreases (72) hours prior to the event date, an increased 25% price per person will apply or full amount will be charged whichever is greater.

Service ware for Hors d'oeuvre Buffet: *Includes linen covered buffet tables, specialty linen and decorations for buffet, chafing dishes, reflections flatware, plates, paper cocktail napkins, serving utensils and appropriate kitchen equipment.*

Upgrade to glass plates & stainless flatware - \$2.50 pp

Service Personnel: *Service rate is \$25.00 per hour per server/culinary with a (5) hour minimum. Service rates are calculated on a (2) hour set-up, (2) hour event and (1) our clean-up. These hours may vary depending on the event. Staffing requirements will be determined by the caterer.*

Bar Set-ups: *Include linen covered beverage stations, plastic ware, sodas, mixers, bar fruit, cocktail napkins, ice, and beverage equipment for a 3 hour service.*

Upgrade to Glassware, \$1.00 per glass selection per guest, with a (25) guest minimum

Beer, Wine and Liquor – *available upon request*

We can assist with tents, chairs & tables, linens, locations and entertainment.

Delivery and Coordination: *Is based on each individual event.*

6.5% sales tax will be applied to the subtotal

Terms: *A \$500.00 non-refundable deposit is required to confirm the event date. After the deposit is received a contract and payment schedule will be submitted within (10) days.*