

HORS D'OEUVRES LISTING

Guests enjoy exquisite hors d'oeuvres and cocktails by our picturesque garden terrazzo.

White Gloved Butler Style:

Spinach Spanakopita
Asparagus Wrapped in Phyllo
Truffle Parmigiano Fries
Zucchini Tzatziki Chips
Butternut Squash Shooters
Fig and Fontina with Lavender Puff
Risotto Croquette
Potato Croquette
Stuffed Mushrooms
Jalapeno Poppers
Fried Artichokes
Vegetable Tempura
Miniature Vegetable Spring Rolls
Italian Antipasto Kabob
Assorted Melon & Prosciutto Kabob
Goat Cheese and Roasted Pepper Crostini
Sesame Chicken
Chicken Satay
Miniature Chicken Quesadilla

Serrano Ham and Manchego Cheese
Franks in a Blanket
Tenderloin & Boursin
Philly Steak Roll
Beef Teriyaki
Beef Wellington
Pork Shumai
Shrimp D'Agostino
Smoked Salmon Canape
Brazilian Grilled Shrimp
Coconut Shrimp
Scallop Wrapped in Bacon
Clams Casino
Miniature Maryland Crab Cakes
Lobster Mac & Cheese
Mango Chile Salmon
Tuna Tartar
Crab Salad Tostada

Buffet Style:

Eggplant Rollatini
Pane Cotte
Buffalo Wings
Fried Calamari

Mussels Marinara
Clams Oreganata
Stuffed Littleneck Clams



Social Hour Displays

Artisan Cheese

Assortment of Domestic & International Cheese – Sliced Pepperoni – Assortment of Dried Fruits – Seasonal Marmalades – Fresh Seasonal Grapes – Paired with Water Crackers, Flatbread Crackers and Breadsticks

Tuscan

Tomato Bruschetta – Mediterranean Hummus – Roasted Pepper and Eggplant Tapenade – Spinach and White Bean Bruschetta – Fresh Crisp Vegetables Crudités with Assorted Dips – Paired with Breadsticks, Pitas and Crostini

Pasta Station

Choice of Two (Reference Second Course options to make your selection)

Mashed Potato Station

Choice of One – Idaho Potato accompanied with Cheese, Broccoli, Bacon, Chives, and Sour Cream

Or

Sweet Potato accompanied with Dried Currants, Candied Walnuts, Mini Marshmallow and Cinnamon Brown Sugar

Upgrade to include both \$1

Carving Station

Choice of One – Roasted Prime Rib, Roasted Tenderloin of Beef, Oven Roasted Chicken Breast of Turkey or Stuffed Porketta

Mac & Cheese

Orecchiette with Creamy Montgomery Jack and Cheddar Cheese Sauce accompanied with Pulled Pork, Lobster Salad, Peas and Sun-Dried Tomatoes



Social Hour Enhancements (Available at Additional Cost)

Antipasto*

Prosciutto Di Parma – Dried Sausage & Sopressata – Fresh Mozzarella & Aged Provolone – Marinated Artichokes & Mushrooms – Olives – Red Roasted Peppers and Goat Cheese Stuffed Pepper – Paired with Breadsticks and French Baguette

Slider Station*

Filet Mignon Pattie with your choice of Caramelized Onions, Sautéed Mushrooms, Bacon, Gorgonzola Cheese, American Cheese, Pepper Jack Cheese and Mini Dill Pickle

Upgrade to Include Pairing with Craft Beer \$1

Sushi Station*

A selection of Sushi Rolls \$MP

Upgrade to Include Pairing with Saki \$1

Raw Bar*

Chilled Jumbo Shrimp Cocktail, Fresh Littleneck Clams and Oysters on a Half-Shell.

Upgrade to include Lobster Tails, King Crab Legs or Mixed Seafood Salad* \$MP