

Banquet

Hors d'oeuvres

Harvest Table

Assorted cheese and crackers / Vegetable Crudites / Fresh Fruit

Choose one selection for \$2 per person

Choose 2 selections for \$3 per person

Choose all 3 selections for \$4 per person

Choices served Hot or Cold

The following items are priced according to their market value at time of event

Littleneck Clams seasonably available on the half shell raw or steamed

East Coast Oysters seasonably available on the half shell raw or steamed

Alaskan Crab Legs split and ready to eat hot or cold

COLD CHOICES

The following items are priced at \$50 per a minimum order of 50 pieces

Mini Cucumber Sandwiches made with dill mayonnaise

Bruschetta Ciabatta made with garlic, oil, roma tomatoes, black olives, red onion and fresh basil

Marinated Grilled Vegetables served with creamy ranch dip

The following items are priced at \$75 per a minimum order of 50 pieces

Prosciutto Wrapped Melon drizzled with balsamic syrup

Serrano Ham Canape stuffed with roasted pepper cream cheeses

Chevre Crostini served with sundried tomatoes

Vegetable California Rolls served with soy sauce, pickled ginger, and wasabi

BCC Fondue A blend of NY cheeses melted with a roasted garlic white wine reduction, baby spinach and artichokes, served in sourdough rounds with crackers

Spiced Apples served in a phyllo cup with walnuts and bleu cheese

The following items are priced at \$100 per a minimum order of 50 pieces

Crabmeat California Rolls served with soy sauce, pickled ginger and wasabi

Seafood Mousse made with shrimp and lobster and served on toast points

Smoked Salmon and Boursin Canapies made with fresh dill

Spicy Tuna Roll served with soy sauce, pickled ginger and wasabi

Deli Wheels filled with assorted deli cuts, herb cream cheese, sweet peppers, and asparagus (can also be served on toast points)

Prosciutto Wrapped Fig drizzled with a balsamic honey glaze

Scallop Ceviche marinated in citrus zest and juice, fresh garlic, red onion and scallions

The following items are priced at \$150 per a minimum order of 50 pieces

Seared Ahi Tuna Display served with asian slaw, pickled ginger, wasabi and soy sauce

Cajun and Coffee Rubbed Tenderloin Crostini served with roasted red pepper coulis

Classic Jumbo Shrimp Cocktail presented with horseradish cocktail sauce

HOT CHOICES

The following items are priced at \$50 per a minimum order of 50 pieces

Cocktail Franks served with a side of barbecue sauce or honey mustard

Classic Buffalo Wings available in Scampi, Teriyaki, Honey Bourbon or Hot sauce. Served with celery and bleu cheese

The following items are priced at \$60 per a minimum order of 50 pieces

Mozzarella Sticks

Chicken Tenders

Mini Reuben Sandwiches with thousand island dressing

Smoked Chicken Quesadillas

The following items are priced at \$75 per a minimum order of 50 pieces

Pork Egg Rolls or Vegetable Spring Rolls

Jalapeño Poppers

Mediterranean Flat Bread with herbed cheese, roasted red pepper, artichokes, fresh basil

Calamari crispy fried with fradiablo sauce

Homemade Meatballs served Italian, Swedish or Sweet Chili style

Teriyaki Glazed Waterchestnuts wrapped in bacon

Chicken Breast Saté with a spicy peanut sauce

Sesame Toasted Chicken Breast Strips with teriyaki dip sauce

Southwestern Chicken stuffed phyllo cups

Spinach and Feta stuffed phyllo cups

Greek Style Mushrooms stuffed with spinach, garlic, feta and herbs

Pastry Wheels stuffed with mozzarella, cheddar and broccoli

Pastry Wheels stuffed with Italian Sausage and Mozzarella

The following items are priced at \$100 per a minimum order of 50 pieces

Mini Prime Rib and Cheddar Rolls with horseradish aioli

Chicken or Pork Spiedies

Spanikopita

Mushroom caps stuffed with Italian Sausage and Mozzarella

Mushroom caps stuffed with artichoke hearts and parmigiano

Hot Choices cont'd

The following items are priced at \$125 per a minimum order of 50 pieces

Crab Stuffed Mushrooms

New Zealand Rack of Lamb

glazed with dijon barbecue sauce

Beef Negimaki

thinly shaved ribeye with scallions, sweet teriyaki glaze and sesame seeds

Classic Oysters Rockefeller

spinach, onions, red pepper and mornay

The following items are priced at \$150 per a minimum order of 50 pieces

BBQ Beef Tenderloin Skewers

Mini Blue Crab Cakes with creole mustard

Shrimp Pina coconut dusted, crispy fried, served with spicy orange jam

Bacon Wrapped Shrimp with choice of sweet chili, teriyaki, barbecue sauce or honey horse-radish glaze

Bacon Wrapped Scallops with choice of honey dijon glaze, teriyaki or barbecue sauce

Jerked Tuna Kabobs Jamaican spiced with mandarin orange sambal

The minimum charge to have hors d'oeuvres only must equal \$15.95 per person