

SAMPLE MENU: *Passed Hors D'oeuvres*

Hot

Miniature Crab Cakes, Spicy Chinese Mustard Aioli
Beef Empanadas, Mango Sweet Chili Sauce
Lemon and Garlic Chicken Skewers, Feta Cheese Dip
Vegetable Samosa, Mango Chutney
Miniature Shrimp and Vegetable Spring Rolls, Sweet and Spicy Thai Vinaigrette
Asparagus and Pepper Arancini
Miniature Reuben Sandwiches, Russian Dressing
Warm Goat Cheese Tartlette, Caramelized Onion, Roasted Pepper
Red Wine Braised Short Rib, Mini Popover, Sun Dried Tomato Pesto
Sweet Potato and Goat Cheese Croquette
Carolina BBQ Shredded Chicken, Mini Corn Cup
Filet of Beef, Red Onion Marmalade, Garlic Crostini
White Truffle Macaroni and Cheese, served in porcelain spoon

Cold

Smoked Salmon, Green Apple, Cucumber Relish on Brioche
Asparagus Tips wrapped in Serrano Ham, Lemon Parmesan Aioli
Miniature New England Lobster Rolls
Tuna Tartar, Rice Cracker, Wasabi Aioli
Ruby Endive, Gorgonzola, Walnut, Tomato and Chives
Sun Dried Tomato, Black Olive, Feta, Roasted Garlic on Pita Round
Seared Carpaccio of Beef on Ficelle with Arugula and Shaved Parmesan
Macadamia Chicken Salad, Grilled Pineapple Salsa, Taro Chip
Miniature Thai Lettuce Wraps with Grilled Shrimp, Cilantro Vinaigrette
Mediterranean Brochettes with Kalamata Olive, Grape Tomato, Feta Cheese
and Marinated Artichoke

CLIENT TO SELECT **6** FOR **1** HOUR

UP TO 50 GUESTS: **\$35.00**

50 TO 100 GUESTS: **\$32.00**

100 TO 200 GUESTS: **\$30.00**

BASED ON A MINIMUM OF 25 GUESTS FOR THE BOARD ROOM AND CONFERENCE ROOM AND 75 GUESTS FOR THE AUDITORIUM, MENU AND LABOR INCLUSIVE. 20% STAFFING CHARGE AND SALES TAX MAY APPLY.