

Hors D'oeuvres

Cold

Bruschetta tomato, basil, mozzarella salsa- balsamic drizzle	\$ 70
Roasted Fig Tartlet goat cheese- honey drizzle	\$ 75
Golden Gazpacho tortilla spoon	\$ 80
Salmon Canape- fingerling potatoes-smoked salmon- crème fraiche	\$ 85
Carpaccio seared beef tenderloin- shaved imported parmesan- evoo	\$ 100
Antipasto Skewers	\$85
Fresh Fruit Skewers honey vanilla yogurt dip	\$ 85
Sake Cured Tuna crispy wonton	\$ 85
Buffalo Chicken Bites phyllo cup- bleu cheese crumble	\$ 80
Caribbean Smoked Fish Dip on Taro	\$ 85
Jumbo Shrimp with virgin bloody mary shooter	\$ 150
Caprese Skewers	\$ 85
Pesto Cream Cherry Tomatoes	\$60
Chicken Mouse on Cheddar	\$75
Beef Tenderloin Crostini horseradish chive cream	\$100
Raspberry Cream on Pound Cake	\$75

Hot

Spinach and Feta Mash phyllo cup	\$ 75
Spinach & Red Pepper Mushroom Caps	\$ 75
Vegetable Dumplings miso teriyaki sauce	\$ 85
Raspberry & Brie Crostini	\$ 80
Black Bean Cake cilantro cream	\$ 80
Grilled Cheese Triangles with tomato soup shooter	\$ 70
Coconut Chicken Tenders sweet and spicy chili sauce	\$ 80
Bubble & Squeak Potato Hash	\$ 85
Beef Wellington mushroom demi glaze	\$ 110
Deconstructed Burger Skewer roasted garlic aioli	\$ 85
Sesame Satay beef or chicken- thai peanut sauce	\$ 75
Maple Apple Sausage Mushroom Caps	\$ 85
BBQ Pork Crostini caramelized onion jam	\$ 85
Beef Negimaki asparagus -thin roast beef- boursin spread	\$ 90
Crab Cakes roasted red pepper remoulade	\$ 110
Jumbo Sea Scallop maple bacon jam	\$ 125

Priced per 50 pieces

Recommendation: 4-6 pieces per person with dinner 8-10 pieces per person for hors d'oeuvres party

Boards

Raw Vegetable Crudites parmesan peppercorn dressing	\$ 4pp
Chilled Grilled Vegetables Grilled Selection of fresh garden vegetables marinated and chilled	\$ 4 ⁵⁰ pp
Sliced Seasonal Fresh Fruit	\$ 5pp
Artisan Cheese International and Domestic Cheeses- Assorted Crackers & Crostinis- Fresh Fruit Garnish Add Brie Wheel with Raspberry Mint Coulis - \$85	\$ 6pp
Dip Trio Choose three, served in bread bowls with toasted pita triangles	\$ 6pp
<ul style="list-style-type: none"> ○ Crab and Cream Cheese ○ Spinach and Artichoke ○ Tzatziki ○ Roasted Garlic Hummus ○ Black Olive Tapenade ○ Black Bean & Corn Salsa with blue and white corn chips ○ Salsa Verde w/ blue and white corn chips ○ Mango Pineapple Salsa w/ blue and white corn chips 	
Antipasto Marinated Artichoke Hearts- Genoa Salami- Prosciutto- Roma Tomatoes- Buffalo Mozzarella-- Grilled Pesto Chicken- Roasted Red Peppers- Olives	\$9pp
Middle Eastern Hummus- Roasted Red Peppers- Black Olive Tapenade- Baba Ganoush – Greek Olives- Tabouleh- Marinated Feta Cheese- Dolmades- Toasted Pita Chips	\$9pp
Charcuterie Soppressata- Cured Sausage- Prosciutto- Dried Apricots- Kalamata Olives- Tapenade- Whole Grain Mustard- Roasted Red Peppers- Dry Cheeses	\$9pp

Action Stations

Create Your Own

CYO Pasta Duo Choose two sauces and three fill-ins and let your guests create their own pasta dish **\$8pp**

Sauces: Alfredo, Marinara, Pesto, Aglio Olio

Fill-ins: Chicken, Meatballs, Sausage, Shrimp, Broccoli, Squash & Zucchini, Onions & Mushrooms

CYO Salad Lettuce Blend- Assorted Vegetables- Cheddar - Feta- Craisins- Hard Boiled Egg- Croutons- Creamy Ranch- Zinfandel Vinaigrette – Rolls & Butter **\$8pp**

CYO Mashed Potato Russet Smash- Sweet Potato Mash- Bacon- Scallions- Cheddar Cheese- BBQ Sauce- Maple Syrup- Cinnamon & Sugar- Sour Cream **\$8pp**

Chef Attended

Stir Fry Pea Pods- Broccoli- Water Chestnuts- Bok Choy- Bamboo Shoots- Chicken- Shrimp- Carrots- Thai Peanut - Sweet Teriyaki- Orange Sauce **\$10pp**

Risotto Sundried Tomatoes- Spinach- Asparagus- Sausage- Chicken- Balsamic Glaze- Shaved Parmesan- Red Pepper Flakes **\$10pp**

Hand Carved Deli Roast Beef- Ham- Turkey- Assorted Rolls- Condiments & Accompaniments **\$12pp**

Carving Station

Chef Carved Turkey Breast with Sage Pan Gravy **\$7pp**

Chef Carved Apple Cider Glazed Stuffed Pork Loin **\$7pp**

Chef Carved Baked Ham with Rum Raisin Glaze **\$8pp**

Chef Carved Prime Rib Au Jus **\$10pp**

Chef Carved Roast Tenderloin of Beef **\$12pp**

Have ideas of your own? Feel free to inquire about other fun options for your next event.

Sweet Tooth

Snack Attack

Milk & Cookies	cookie variety- white milk- chocolate milk -strawberry milk	\$4pp
Caffeine Craze	coffee flavorings- biscotti- tea cookies- espresso beans	\$4 ⁵⁰ pp
Ball Park Party	popcorn variety- flavored salt sprinkles- honey roasted nuts- pretzels	\$4pp
Energy Builder	granola- raisins- m&ms®- assorted nuts- yogurt drops- coconut	\$5pp
CYO Nachos	blue and white corn chips- cheese sauce- jalapenos- tomatoes- black olives- sour cream	\$4 ⁵⁰ pp
CYO Shortcake	biscuits- pound cake- angel food- raspberries- blueberries- strawberries - whipped cream	\$5pp

Delicious Desserts

Cookies & Brownies	\$1 ⁵⁰ pp	Peanut Butter Pie	\$2 ⁵⁰ pp
Mini Cannolis	\$1 ⁵⁰ pp	Lemon Torte	\$2 ⁵⁰ pp
Carrot Cake	\$2 ⁵⁰ pp	Seasonal Cobbler	\$2 ⁵⁰ pp
Cheesecake	\$2 ⁵⁰ pp	Assorted Mini Pastries	\$3pp
Six Layer Chocolate Cake	\$2 ⁵⁰ pp	Chocolate Covered Strawberries	\$2pp
Tiramisu	\$2 ⁵⁰ pp		