

## Hors D'oeuvres ~ Boards ~ Stations

### Cold

<b>Bruschetta Spoons</b>	mozzarella fettucine-crouton- balsamic drizzle	\$ 70
<b>Roasted Fig Tartlet</b>	goat cheese- honey drizzle	\$ 75
<b>Golden Gazpacho</b>	tortilla spoon	\$ 80
<b>Salmon Canape-</b>	fingerling potatoes-smoked salmon- crème fraiche	\$ 85
<b>Antipasto Skewers</b>		\$85
<b>Prosciutto Wrapped Asparagus</b>		\$75
<b>Fresh Fruit Skewers</b>	honey vanilla yogurt dip	\$ 85
<b>Sake Cured Tuna</b>	crispy wonton	\$ 85
<b>Buffalo Chicken Bites</b>	phyllo cup- bleu cheese crumble	\$ 80
<b>Caribbean Smoked Fish Dip on Taro</b>		\$ 85
<b>Jumbo Shrimp</b>	with virgin bloody mary shooter	\$ 150
<b>Caprese Skewers</b>		\$ 85
<b>Pesto Cream Cherry Tomatoes</b>		\$60
<b>Chicken Mouse on Cheddar</b>		\$75
<b>Beef Tenderloin Crostini</b>	horseradish chive cream	\$100
<b>Beef Negimaki</b>	asparagus -thin roast beef- boursin spread	\$ 90

### Hot

<b>Spinach and Feta Mash</b>	phyllo cup	\$ 75
<b>Spinach &amp; Red Pepper Mushroom Caps</b>		\$ 75
<b>Vegetable Dumplings</b>	miso teriyaki sauce	\$ 85
<b>Black Bean Cake</b>	cilantro cream	\$ 80
<b>Grilled Cheese Triangles</b>	with tomato soup shooter	\$ 70
<b>Coconut Chicken Tenders</b>	sweet and spicy chili sauce	\$ 80
<b>Fingerling Skins</b>	gorgonzola & pancetta cream	\$ 85
<b>Beef Wellington</b>	demi glaze	\$ 110
<b>Deconstructed Burger Skewer</b>	roasted garlic aioli	\$ 85
<b>Sesame Satay</b>	beef or chicken- thai peanut sauce	\$ 75
<b>Maple Apple Sausage Mushroom Caps</b>		\$ 85
<b>BBQ Pork Crostini</b>	caramelized onion jam	\$ 85
<b>Crab Cakes</b>	roasted red pepper remoulade	\$ 110
<b>Jumbo Sea Scallop</b>	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

# Hors D'oeuvres ~ Boards ~ Stations

## Boards

**Raw Vegetable Crudites** parmesan peppercorn dressing **\$ 4pp**

**Chilled Grilled Vegetables** Grilled Selection of fresh garden vegetables marinated and chilled **\$5 pp**

**Sliced Seasonal Fresh Fruit** **\$ 5pp**

**Artisan Cheese** International and Domestic Cheeses- Assorted Crackers & Crostinis- Fresh Fruit Garnish **\$ 6pp**  
Add Brie Wheel with Raspberry Mint Coulis - \$85

**Dip Trio** **\$ 6pp**

Choose three, served in bread bowls with toasted pita triangles

- 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**

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## Action Stations

### Create Your Own

<b>CYO Salad</b> Lettuce Blend- Assorted Vegetables- Cheddar - Feta- Craisins- Hard Boiled Egg- Croutons- Creamy Ranch- Zinfandel Vinaigrette - Rolls & Butter	<b>\$8pp</b>
<b>CYO Mashed Potato</b> Red & Gold Smash- Sweet Potato Mash- Bacon- Scallions- Cheddar Cheese- BBQ Sauce- Maple Syrup- Cinnamon & Sugar- Sour Cream	<b>\$8pp</b>
<b>CYO Mac &amp; Cheese-</b> Cavatappi Pasta- Alfredo, Creamy Pesto, Crème Rosa- Bacon- Ham- Chicken- Scallions- Mushrooms- Cheese Variety- Tabasco	<b>\$8pp</b>
<b>CYO Sandwich</b> Pre Sliced Roast Beef- Ham- Turkey- Assorted Rolls- Condiments & Accompaniments- Vegetable Tray	<b>\$10pp</b>

### Chef Attended

<b>Stir Fry</b> Pea Pods- Broccoli- Water Chestnuts- Bok Choy- Bamboo Shoots- Chicken- Shrimp- Carrots- Thai Peanut - Sweet Teriyaki- Orange Sauce	<b>\$10pp</b>
<b>Risotto</b> Sundried Tomatoes- Spinach- Asparagus- Sausage- Chicken- Balsamic Glaze- Shaved Parmesan- Red Pepper Flakes	<b>\$10pp</b>
<b>Pasta Trio</b> Choose three sauces and two fill-ins and let your guests create their own pasta dish <b>Sauces:</b> Alfredo, Marinara, Pesto, Aglio Olio, Bolognese, Fra Diavolo <b>Fill-ins:</b> Chicken, Meatballs, Sausage, Shrimp, Broccoli, Squash & Zucchini, Onions & Mushrooms	<b>\$11pp</b>

### Carving Station

Chef Carved Turkey Breast with Sage Pan Gravy	<b>\$7pp</b>
Chef Carved Apple Cider Glazed Pork Loin	<b>\$7pp</b>
Chef Carved Baked Ham with Rum Raisin Glaze	<b>\$8pp</b>
Chef Carved Prime Rib Au Jus	<b>\$10pp</b>
Chef Carved Roast Tenderloin of Beef	<b>\$12pp</b>

## *Hors D'oeuvres ~ Boards ~ Stations*

### *Sweet Tooth*

### *Snack Attack*

<b>Milk &amp; Cookies</b> cookie variety- white milk- chocolate milk -strawberry milk	\$4pp
<b>Caffeine Craze</b> coffee flavorings- biscotti- tea cookies- espresso beans	\$4 <sup>50</sup> pp
<b>Ball Park Party</b> popcorn variety- flavored salt sprinkles- honey roasted nuts- pretzels	\$4pp
<b>Energy Builder</b> granola- raisins- m&ms®- assorted nuts- yogurt drops- coconut	\$5pp
<b>CYO Nachos</b> blue and white corn chips- cheese sauce- jalapenos- tomatoes- black olives- sour cream	\$4 <sup>50</sup> pp
<b>CYO Shortcake</b> biscuits- pound cake- angel food- raspberries- blueberries- strawberries - whipped cream	\$5pp
<b>Dessert Bar</b> assorted combination of housemade desserts from below	\$5pp
<b>Pretzel Bar</b> warm jumbo pretzels- beer cheese- mustard- butter- cinnamon sugar- salt- Cajun seasoning- chocolate sauce	\$4pp

### *Delicious Desserts*

<b>Cookies &amp; Brownies</b>	\$1 <sup>50</sup> pp	<b>Peanut Butter Pie</b>	\$2 <sup>50</sup> pp
<b>Mini Cannolis</b>	\$1 <sup>50</sup> pp	<b>Lemon Torte</b>	\$2 <sup>50</sup> pp
<b>Carrot Cake</b>	\$2 <sup>50</sup> pp	<b>Seasonal Cobbler</b>	\$2 <sup>50</sup> pp
<b>Cheesecake</b>	\$2 <sup>50</sup> pp	<b>Assorted Mini Pastries</b>	\$3pp
<b>Six Layer Chocolate Cake</b>	\$2 <sup>50</sup> pp	<b>Chocolate Covered Strawberries</b>	\$2 per
<b>Tiramisu</b>	\$2 <sup>50</sup> pp		