

Hors D'oeuvres ~ Boards ~ Stations

Cold

Bruschetta Spoons mozzarella fettucine-crouton- 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
Antipasto Skewers	\$85
Prosciutto Wrapped Asparagus	\$75
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
Beef Negimaki asparagus -thin roast beef- boursin spread	\$ 90

Hot

Spinach and Feta Mash phyllo cup	\$ 75
Spinach & Red Pepper Mushroom Caps	\$ 75
Vegetable Dumplings miso teriyaki sauce	\$ 85
Black Bean Cake cilantro cream	\$ 80
Grilled Cheese Triangles with tomato soup shooter	\$ 70
Coconut Chicken Tenders sweet and spicy chili sauce	\$ 80
Fingerling Skins gorgonzola & pancetta cream	\$ 85
Beef Wellington 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
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

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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

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

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
Pasta Trio Choose three sauces and two fill-ins and let your guests create their own pasta dish Sauces: Alfredo, Marinara, Pesto, Aglio Olio, Bolognese, Fra Diavolo Fill-ins: Chicken, Meatballs, Sausage, Shrimp, Broccoli, Squash & Zucchini, Onions & Mushrooms	\$11pp

Carving Station

Chef Carved Turkey Breast with Sage Pan Gravy	\$7pp
Chef Carved Apple Cider Glazed 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

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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
Dessert Bar	assorted combination of housemade desserts from below	\$5pp
Pretzel Bar	warm jumbo pretzels- beer cheese- mustard- butter- cinnamon sugar- salt- Cajun seasoning- chocolate sauce	\$4pp

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	\$2 per
Tiramisu	\$2 ⁵⁰ pp		