

PASSED HORS D'OEUVRE SELECTIONS

Mushroom Puffs 130 cal

\$3.50 each

Caviar & Crème fraîche on Brioche 90 cal

\$3.50 each

Roasted Tomato-Mozzarella Skewer 100 cal

\$3.50 each

Ahi Tuna Poke 20 cal

\$3.50 each

Prosciutto Wrapped Mozzarella 70 cal

\$3.75 each

Tenderloin Blue Cheese Crostini 110 cal

\$4 each

Bacon Jam with Goat Cheese Crostini 70 cal

\$3.50 each

Truffled Creamed Spinach in Phyllo 110 cal

\$3.50 each

Miniature Crab Cakes 160 cal

\$5 each

Bacon Wrapped Sea Scallops 100 cal

\$4.50 each

Nueske's Bacon Bites 70 cal

\$3.50 each

Petite Lamb Chops 180 cal

\$6 each

Minimum Order of 12 Pieces Per selection

Vegetarian, Vegan, and Gluten-Sensitive Options available upon request

2,000 calories a day is used for general nutrition advice, but calorie needs vary. Additional nutritional information is available upon request. We have made an effort to provide accurate nutritional information but deviations can occur due to availability of ingredients, substitutions, and the hand-crafted nature of most items.

Prices do not include Banquet Fee, applicable sales taxes, or a discretionary gratuity for your service staff. Prices are subject to change.

*Consuming raw or undercooked meats, poultry, seafood or shellfish may increase your risk of food borne illness, especially if you have certain medical conditions.

San Pellegrino and Aqua Panna are available for an additional charge.



TABLE NOSH

Mediterranean Olives 400 cal/guest
\$18

Warm Mixed Nuts 200 cal/guest
\$20

Fresh Cut Potato Chips
Blue Cheese Dipping Sauce 160 cal/guest
\$14

DISPLAYS

Artisan Cheese Board 360 cal/guest
\$85

Prime Cheeseburger Sliders 300 cal/guest
\$5.50 each

Crispy Chicken Sliders, Mike's Hot Honey 220 cal/guest
\$4.50 each

Fresh Vegetable Crudites with Blue Cheese Dip 50 cal/guest
\$75

Petite Filet Mignon on Soft Roll 240 cal/guest
\$4.75 each

Jumbo Shrimp Cocktail 70 cal/guest
\$5.50 each

Fresh Oysters on the Half-Shell
Cocktail Sauce, Horseradish, Tabasco and Lemons
30 cal/guest
\$40 per dozen

RAW BAR

Cold-Water Lobster Tail, Jumbo Shrimp Cocktail, Colossal Crab Cocktail, Oysters on the Half-Shell, Ahi Tuna Poke, Cocktail Sauce, Horseradish, Tabasco and Lemons 320 cal/guest, serves 8-10 \$160 (Minimum 20 guests)

CARVING STATION

Whole Roasted Beef Tenderloin
Whipped Horseradish and Mustard Mayonnaise sauces and Brioche Rolls
490 cal/guest, serves 10-12
\$275

Whole Roasted Prime Rib of Beef
Whipped Horseradish and Mustard Mayonnaise sauces and Brioche Rolls
680 cal/guest, serves 25-30
\$325

DESSERT BUFFET

Cheesecake 90 cal/slice, Mini Key Lime Squares 150 cal/square,
Hazelnut Chocolate Mousse 370 cal/cup, and Fresh Seasonal Berries 170-180 cal
\$15 Per guest (Minimum 20 guests)

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