

HORS D'OEUVRES & CARVING MENU

~ COCKTAIL RECEPTION ~

Stationary Display: (select 3)

SEASONAL FRUIT WITH DOMESTIC & IMPORTED CHEESE WITH ASSORTED CRACKERS AND BREADS
FRESH ASSORTED SUSHI DISPLAY ACCOMPANIED BY PICKLED GINGER, WASABI AND SOY SAUCE
CHILLED SHRIMP ON A BED OF ICE SERVED WITH COCKTAIL SAUCE AND LEMON WEDGES
ANTIPASTO WITH CURED MEATS, IMPORTED CHEESES, MARINATED VEGETABLES AND BREADS
FRESH HUMMUS DISPLAY SERVED WITH PITA BREADS

Carving Station: (select 1)

ROASTED BREAST OF TURKEY WITH SWEET CHILI MAYONNAISE
MAPLE GLAZED HAM WITH DIJON SAUCE
SLOW ROASTED BEEF WITH HORSERADISH

Butler Passed Hors d'oeuvres: (select 6)

BEEF **OR** CHICKEN SATAY WITH PEANUT DIPPING SAUCE
FRESH VEGETARIAN SPRING ROLLS WITH SWEET CHILI SAUCE
DATE STUFFED WITH ALMONDS
SCALLOPS WRAPPED IN BACON
MARYLAND CRAB CAKES WITH LIME COCKTAIL SAUCE
POTATO PANCAKE WITH APPLE SAUCE
BEEF **OR** CHICKEN EMPANADAS WITH GUACAMOLE
SHRIMP TEMPURA
CONEY ISLAND KOSHER FRANKS WITH DELI MUSTARD
JERK CHICKEN TENDERS WITH HONEY MUSTARD
MINIATURE CHEESEBURGER SLIDERS
BRIE & RASPBERRY IN PHYLLO
FRIED SPRING ROLLS WITH DIPPING SAUCE
PAN SEARED SCALLOPS WITH MANGO SALSA
ESCARGOT WITH BORSIN EN CROUTE
VEGETABLE CRUDITÉ IN YOSHI CUPS
FIG & MASCARPONE IN PHYLLO
SESAME CHICKEN SKEWERS
CHICKEN TENDERS
CONCH FRITTERS WITH DIPPING SAUCE
COCONUT SHRIMP WITH DIPPING SAUCE
TENDERLOIN OF BEEF SERVED ON TOAST POINTS
PORTOBELLO MUSHROOM ON FOCACCIA TRIANGLES

Dessert:

LAVISH DISPLAY OF ASSORTED MINIATURE PASTRIES
INCLUDING ÉCLAIRS, CREAM PUFFS, AND TARTS