



Grand Hors D'oeuvres Party

Presented at Main Dining Room or Carriage House '18

Two Hour Buffet style

Garden Fresh Vegetables & Dip
 Cheese Display & Assorted Crackers
 Salami & Pepperoni Wedges
 Fresh Fruit Kabobs
 Fresh Mozzarella & Tomato Bruschetta
 Deviled Eggs
 Chilled Shrimp Bowl w/cocktail sauce & lemons
 Naan Dippers w/hummus

Butler style the 2nd hour of event

Hot H'drves Selection (choose five items)

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| <input type="checkbox"/> Mini Chicken Cordon Bleu | <input type="checkbox"/> Crab Stuffed Mushrooms |
| <input type="checkbox"/> Chicken Tenders w/honey mustard | <input type="checkbox"/> Mini Chicken Tacos |
| <input type="checkbox"/> Mozzarella Sticks w/marinara | <input type="checkbox"/> Sweet & Sour Meatballs |
| <input type="checkbox"/> Franks in Puffed Pastry w/mustard | <input type="checkbox"/> Crab Cakes |
| <input type="checkbox"/> Egg Rolls w/orange sauce | <input type="checkbox"/> Golden Butterflied Shrimp |
| <input type="checkbox"/> Breaded Jalapeno Peppers | <input type="checkbox"/> Chicken Quesadillas |
| <input type="checkbox"/> Seafood Nacho Bites | <input type="checkbox"/> Baked Stuffed Clams |
| <input type="checkbox"/> Vegetable Spring Rolls | <input type="checkbox"/> Coconut Shrimp |
| <input type="checkbox"/> Mini Quiche Lorraine | <input type="checkbox"/> Chicken Skewers |
| <input type="checkbox"/> Scallops wrapped in bacon | <input type="checkbox"/> Rasp Brie Phylo |
| <input type="checkbox"/> Mini Pizza Bagels | <input type="checkbox"/> Pastry Wrapped Asparagus |

\$24.00 per person plus 6% tax & gratuity

Less than 50 guests add additional 10% service charge

Dessert Station

Cannolis...Mini Eclairs...Cream Puffs...Italian Cookies...Assorted Finger Desserts

Add \$3.25 per person

Optional Carving Station

Baked Glazed Ham.....\$3.50 pp.
 Roast turkey Breast.....\$3.50 pp.
 Prime Rib of Beef.....\$5.50 pp.
 Tenderloin of Beef.....\$5.50 pp.