



HORS D' OEUVRES

INDIVIDUAL HORS D'OEUVRES

MINIMUM OF \$25.00 PER PERSON FOR HORS D' OEUVRES RECEPTION UNLESS ACCOMPANIED BY DINNER BUFFET-PRICED PER PERSON

SERVED HOT

Bacon Wrapped Premium Jumbo Shrimp*	MKT
Carved Beef Tenderloin with mini buns and condiments* \$250.00 Carver's Fee	MKT
Seared Ahi Tuna*	MKT
Breaded Shrimp with cocktail sauce	\$6.00
Marinated Grilled Chicken Skewers	\$6.00
Boneless Chicken Filets (Choice of two sauces) Honey Mustard, BBQ, Ranch or Buffalo	\$4.00
Incogmeato® Plant Based Chicken Tenders	\$5.00
Mini Corn Dogs with ketchup and mustard	\$4.00
Crab Rangoon	\$4.00
Stuffed Mushroom Caps Select Sausage or Spinach & Artichoke stuffed	\$5.00
Spanakopita	\$4.00
Bone in Wings served with choice of one sauce or dry rub Buffalo, BBQ, Teriyaki or Garlic Parmesan	\$4.00
Jalapeno Poppers	\$4.00
Vegetable Spring Rolls with Asian dipping sauce	\$5.00
Pot Stickers with Ponzu Sauce	\$5.00
Mozzarella Sticks with Marinara	\$4.00
Macaroni and Cheese Bites	\$5.00
Soft pretzel bites with nacho cheese sauce Sub Beer Cheese sauce \$1.50	\$4.00
Spinach & Artichoke Dip with French Bread slices	\$4.00
Cocktail Meatballs (Choice of BBQ or Swedish)	\$4.00
Dip Trio (Queso Blanco, Salsa and Guacamole)	\$6.00
Buffalo Chicken Dip with Tortilla Chips Served Warm	\$4.00
SERVED COLD	
Premium Jumbo Shrimp with cocktail sauce and lemons* 4 per person per order	MKT
Assorted mini deli sandwiches – select 3 Ham, Turkey, Roast Beef, Chicken Salad, Tuna Salad	\$5.00
Bruschetta with Crostini	\$4.00
Spinach Dip with Rye Slices and Pita Chips	\$3.50
Mexican Nine Layer Dip with Tortilla Chips	\$3.50
Seven-Layer Mediterranean Dip with Pita Chips	\$4.00
Guacamole, Salsa and Tortilla Chips Add Queso Blanco \$2.50	\$3.50
Fresh Vegetable Tray	\$3.50
Fresh Fruit Skewers	\$4.00
Seasonal Fresh Fruit Platter	\$3.50
Hummus with Pita Bread	\$3.50
Domestic Cheeses with Crackers	\$4.00
Domestic and Imported Cheeses with Crackers	\$6.00

*Must be accompanied by 5 other selections

HORS D'OEUVRES STATIONS

MINIMUM OF 3 STATIONS FOR HORS D' OEUVRES RECEPTION UNLESS ACCOMPANIED BY A DINNER BUFFET-PRICED PER PERSON

Pubhouse Station \$14.00

Pretzel Bites with Beer Cheese, Boneless Chicken Filets with BBQ and Honey Mustard, Macaroni and Cheese Bites, Mini Corn Dogs with Condiments

Fresh Fruit and Vegetables Station \$8.00

Assorted Seasonal Fruit Display with Dip,
Fresh Vegetable Display with Ranch and Hummus

Charcuterie Station \$15.00

Assorted Domestic Cheeses and Meats with Crackers,
Premium Mixed Nuts, Assorted Olives
Include Imported Cheeses and Meats-add \$5/pp

Asian Station \$12.00

Potstickers with Ponzu Sauce, Crab Rangoon, Vegetable
Spring Rolls with Sweet Chili Sauce

Steakhouse Station \$30.00

Caesar Salad, Shrimp Shooters with Cocktail Sauce,
Beef Tenderloin Skewers, Beef Wellington Bites

Slider Station (Choose Three) \$18.00

- Pork Tenderloin Sliders with Tangy BBQ Sauce and Coleslaw
- Nashville Hot Chicken with Pickles and Ranch
- Crab Cake Sliders with Remoulade Sauce
- Caprese Sliders (Fresh Mozzarella, Tomato and Basil) with Balsamic Glaze
- Angus Beef Sliders with Cheese, Bistro Sauce, Onion Straws and Condiments
- Pulled Pork Sliders with BBQ and Coleslaw, BBQ Beef Brisket with Pickled Red Onion and Pickles.

Add an additional slider to menu for \$5.00pp

Pasta Station-\$30/\$250 Attendant Fee

A customizable chef attended station where your guests will create their own perfect pasta dish. Freshly prepared on site with high quality ingredients and bold flavors.

Cheese Tortellini and Cavatappi Pasta, Classic Marinara, Creamy Alfredo Sauce, Garlic and Olive Oil, Italian Sausage, Meatballs, Grilled Chicken, Bacon, Sautéed Shrimp, Mushrooms, Onions, Spinach, Bell Peppers, Zucchini and Yellow Squash, Black Olives, Parmesan and Crushed Red Pepper

Carving Station-Priced Per Person-\$250 Carvers Fee

Peppercorn Roasted Beef Tenderloin-MKT
Herb Marinated Grilled Pork Loin-\$15.00
Bone In Baked Ham-\$15.00
Oven Roasted Turkey Breast-\$15.00

all meats will come with Cocktail Rolls and Crossiants and Condiments

Dessert Stations-priced per person

Assorted Cookies and Brownies-\$3.50 per person
Creamy Cheesecake Squares with Fruit Toppings-\$3.75
Chef Selection of Mini Dessert Bars-\$5.00