



STATIONARY HORS D' OEUVRES MENU

Please choose four selections ~ Two (2) pieces of each per item per person

\$18.00

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Grilled Chicken Satay with Fiery Toasted Peanut Sauce
Golden Chicken Won Ton with a Hoisin Dipping Sauce
Grilled Three- Cheese Quesadillas with Roasted Tomato Salsa
Panko- Crusted Mozzarella Sticks with Sweet Basil Marinara
Crispy Golden Chicken Tenders with Ranch and Chipotle Ketchup
Warm Mini Cheese Quiche
Tri Color Chips and Roasted Tomato Salsa
Raw Organic Vegetable Crudités with Buttermilk Ranch Dipping Sauce
Classic Tomato Bruschetta with Garlic-Rubbed Baguettes
Black and Tan Beer-Battered Onion Rings with Buttermilk Ranch
Shoestring French Fries with Chipotle Ketchup
Tri Color Chips with a Black Bean, Salsa, Sour Cream and Guacamole Torte
Warm Spinach and Artichoke Dip with Assorted Crackers

PREMIUM STATIONARY HORS D' OEUVRES

Please choose four selections ~ Two (2) pieces per item per person.

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Domestic Cheese Board with Seasonal Grapes, Toasted Nuts and Assorted Crackers
Farmer's Market Organic Fresh and Grilled Vegetable Crudités with Two Dips
Classic Tomato Bruschetta with Sliced Baguettes
Buffala Mozzarella, Tomato and Basil Stixx with Aged Balsamic Drizzle
California Rolls with Wasabi- Soy Cream
Sweet Coconut Shrimp with Honey, Ginger and Red Chile Sauce
Thai Beef Stixx with Lemongrass, Lime and Green Curry Sauce
Warm Baked Brie with Caramelized Pecans and Assorted Crackers
Warm Shrimp and Roasted Corn Dip with Sliced Baguettes
Mid East Feast- Hummus and Roasted Peppers with Goat Cheese Served with Pita Points
Cherry Wood Smoked Salmon Crostini with Lemon Scented Cream Cheese and Capers
Curried Chicken Salad and Minced Ham and Chive Tea Sandwiches

\$25.00

Mini Angus Beef Sliders with Extra Sharp Cheddar and Grilled Onions
Jumbo Chilled Shrimp Cocktail with Traditional Cocktail Sauce
Warm Snow Crab, Roasted Salsa and Mascarpone Dip with Fresh Vegetables
Seasonal Fruit and Berry Collage with Greek Yogurt and Honey Dipping Sauce
Imported and Domestic Cheese Board with Nuts, Dried Fruits and Seasonal Grapes
Cherry Wood Smoked Salmon Platter with Bagel Chips, Cream Cheese and Capers
*Grilled Teriyaki Angus Beef Stixx with Red Miso and Sweet Soy
Fresh Red Snapper Ceviche with Tri Color Corn Chips
*Mini Grilled Ahi Tuna Sliders with Wasabi-Ginger Mayonnaise
*Golden Tempura Shrimp with Ponzu Dipping Sauce
*Pizza Margherita with Fresh Tomatoes and Four Cheese Blend

\$27.99

HOLIDAY TRAY PASSED HORS D' OEUVRES

Vegetarian Egg Roll with Blood Orange-Ginger Dipping Sauce
Bloomsdale Spinach and Feta Spinakopita
Three- Cheese and Nutmeg Quiche
Thai Chicken Satay with Toasted Hazelnut- Plum Wine Sauce
Moroccan Squash and Pumpkin Tartlet
Classic Tomato, Garlic and Basil Bruschetta
\$5.00 each item

Scandinavian Cured Shrimp with Lingonberry-Whole Grain Mustard Sauce
Chicken and Potato Empanada
Fresh Buffalo Mozzarella, Heirloom Tomato and Olive Stixx with Basil Pesto Vinaigrette
Chilled New Zealand Mussels on the Half Shell with Heirloom Apple Chutney
Bay Shrimp and Cornbread Stuffed Mushrooms
Chicken Pot Stickers with a Fall Corn Vinaigrette
Pancetta, Butterball Potato and Leek Soup Demi Tasse
Roasted Hawaiian Squash, Lemongrass and Rum Soup Demi Tasse
Grilled Chicken and Fuyu Persimmon Satay with Spiced Cranberry Chutney
Swiss Gruyere Quiche with Alder Smoked Salmon
\$6.00 each item

Ahi Tuna Tartar with Yuzu Tobiko, Siracha and a Persian Cucumber Disk
Cured Wild King Salmon Graved Lax with Classic Mustard-Dill Sauce Served on Mini Black Bread
Lacquered Beef Satay with Toasted Chestnut- Red Chili Dipping Sauce
White Asparagus Wrapped with Imported Prosciutto
\$7.00 each item

Sweet and Sour Escargot Won Ton
Harris Ranch Beef Carpaccio with Juniper Berry Aioli Served on Mini Rye Bread
Snow Crab Claws with Passion Fruit Cocktail Sauce
Petite Pan Fried Crab Cakes with Saffron- Roasted Garlic Sauce
Seared Ahi Tuna Slider with Wasabi Cream and Asian Slaw
Buckwheat Blinis with American Sturgeon Caviar, Crème Fraiche and chives
\$8.00 each item

Maine Lobster and Tempranillo Sherry Bisque Demi Tasse
Waygu Beef and Dried Cranberry Sliders with Chipotle BBQ Sauce
Molasses and Pecan Smoked Pulled Pork Sliders with creamed Horseradish
Waygu Beef Tartar with Capers and Cornichon on Petite Rye Bread
\$9.00 each item

PREMIUM DINNER OPTIONS

Dutch Potato and Triple Cream Brie Soup
Chilled Asparagus Salad with Wildflower Vinaigrette
Pecan-Smoked Tri Tip of Beef with Hatch Chile and Tomatillo Salsa
Slow-Cooked Free-Range Chicken Thighs with Cajun Andouille Sausage and Gumbo File
Baked Ziti with San Marzano Tomatoes and Burrata Cheese
Roasted Winter Root Vegetables with Freshly Snipped Herbs
Turnip and Cauliflower Puree with Ground Nutmeg
Freshly Baked Rolls and Butter
\$37.00 per person

Colorado Buffalo and Pumpkin Chili Soup
Mixed Fall Greens, Sun Dried Cranberries and Spiced Pecans with Sherry Vinaigrette
Hand-Carved Beef Tenderloin Roast with a Creole Mustard Sauce
Oven-Roasted Shelton Chicken with a Pomegranate Molasses-Ginger Lacquer
Pappardelle Pasta with Roasted Asparagus and Wild Mushrooms
Oven-Roasted Brussels Sprouts and Roasted Sweet Peppers with Pancetta
Vanilla Bean-Ricotta Mashed Potatoes
Assorted Freshly Baked Rolls and Butter
\$45.00 per person

PRESENTATION STATION

~ Pasta Bar ~

Pastas- Penne, Linguini and Angel Hair
Sauces- San Marzano Tomato Marinara, Sweet Basil Pesto, Carbonara
Mushrooms, Olives, Diced Tomato, Garlic, Basil Chiffonade,
Italian Sausage, Green Peas, Artichoke Hearts and Chopped Clams
Freshly Grated Parmesan Cheese
\$14.00 per person

20% Service Fee and Applicable Sales Tax will be added to Final Invoice