

Hot Hors d'oeuvres

Per Tray (serves 40)

Scallops Wrapped in Applewood Smoked Bacon \$86.00

Chicken Tandori \$64.00

Spinach and Cheese Triangles \$62.00

Spinach and Pepper Jack Stuffed Mushrooms \$62.00

Crispy Shrimp Beignet \$94.00

Smoked Chicken Beignet \$80.00

Mini Beef Wellingtons \$118.00

Mini Crab Cakes with Mustard Sauce \$105.00

Pancetta Wrapped Grilled Shrimp \$100.00

Baby Lamb Racks \$160.00

Warm Artichoke Dip, Grilled Pita Chips \$70.00

Maple Scented Baked Brie en Croute \$40.00 (each)

Minimum order is Half Tray.

All menu items are subject to 9.25% Sales Tax and a 20% Service Charge.

Cold Hors d'oeuvres

Per Tray (serves 40)

Jumbo Shrimp Cocktail \$100.00

Tomato Basil Bruschetta \$50.00

Smoked Trout, Potato Salad on Endive \$66.00

Melon wrapped in Parma Ham \$80.00

Poached Asparagus and Herb Cheese Crepe \$53.00

Prosciutto Wrapped Asparagus \$63.00

Maine Smoked Salmon with Traditional Accompaniments \$110.00

Array of Imported and Domestic Cheeses, Fruits and Berries \$120.00

Vegetable Crudites, Herb Dip \$60.00

Roasted Red Pepper Hummus, Bakeshop Crostini \$70.00

Deli Platter Station with Salami, Ham, Cheeses, Rolls and Condiments \$100.00

Foie Gras Torchon, Brioche Toast, Fig Preseroe \$160.00

Minimum order is Half Tray.

All menu items are subject to 9.25% Sales Tax and a 20% Service Charge.

Meeting Breaks

Priced per person

Fresh Sliced Fruit and Berries

\$5.50

Array of Imported and Domestic Cheeses

Chef's Selected Cheeses, Assorted Crackers and Bread, Fig Preserves

\$6.75

Croissants and Assorted Muffins

\$4.25

Assortment of Freshly Baked Cookies and Brownies

\$4.25

Spinach Tortilla Pinwheels

Sliced Smoked Ham or Turkey, Cheddar Cheese, Herb Mayo

\$7.25

Deluxe Mixed Nuts

\$2.25

Petite Fours, Mini Cheese Cakes and Mini Crème Brulees

\$7.75

All Day Break Station

Coffee, Decaf, Hot Tea (on request), Assorted sodas and Bottled Water

9.50

Half Day Break Station

\$6.00