

A Classic Room Temperature Buffet

Hors d'Oeuvres Passed Butler Style

Mini Sliders with Dijon Relish
Pulled Pork Tostadas with Guacamole
Mini Maine Lobster Rolls
Fresh Tomato and Basil Bruschetta cups
Asparagus Wrapped with Provolone & Prosciutto
Shrimp Cocktail

Stationary Hors d'Oeuvres

Bread Bowl with Spinach Dip and Vegetables
Assorted Imported Cheese Platter with Crackers

Room Temperature Buffet

Filet Mignon Rubbed with Garlic and Dijon Mustard, Sliced and
Served with Horseradish Sauce
Honey and Lime Glazed Salmon Filets Garnished with Fresh Pineapples and Limes
Or
Grilled Chicken Milanese
A Classic Chopped Salad, Tomatoes, Cucumbers, Red Onions, Olives, and Roasted
Peppers Served with a White Balsamic Vinaigrette
Summer Pearl Pasta Salad
Sesame Green Bean Salad with Roasted Potatoes, Cherry Tomatoes, and
Soy Vinaigrette
Assorted Rolls and Butter

Dessert

Fresh Fruit Platter with Raspberry Sauce
Assorted Cookie Platter
Or
Chocolate Dipped Strawberries (additional \$2 per person)
Regular and Decaffeinated Coffees and Teas, Cream, Sugar, and Sweet-n-Low.
Included in price: ice, lemons, limes, cocktail napkins, and serving trays.

This is a suggested menu. Substitutions from our main menu are welcome.

Prices are based on a Minimum of 20 Guests.

Smaller Groups are welcome to order a la carte from the Main menu.

Price per person is \$46.50 plus tax. Price per person does not include service staff or rental equipment. Service staff rate is \$25.00 per hour per server plus gratuity.