



A Classic Room Temperature Buffet

Hors d'Oeuvres Passed Butler Style

Asparagus Wrapped with Provolone & Prosciutto
Franks in Pastry with Spicy Mustard
Mini Cheeseburger Sliders with Shallot Dijon Relish
Peking Duck Quesadillas with Duck Sauce
Pulled Pork Tostadas with Guacamole and Coleslaw
Shrimp Cocktail with Cocktail Sauce

Stationary Hors d'Oeuvres

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

Room Temperature Buffet

Grilled London Broil with Horseradish Sauce
Honey and Lime Glazed Salmon Filets Garnished with Fresh Pineapples and Limes

OR

Grilled Chicken Milanese
Chopped Salad with Tomatoes, Cucumbers, Red Onions, Olives and White Balsamic Vinaigrette
Sesame Green Bean Salad with Roasted Potatoes, Cherry Tomatoes, and Sesame Soy Vinaigrette
Summer Pearl Pasta Salad
Assorted Rolls and Butter

Also Available: Filet Mignon Rubbed with Garlic and Dijon Mustard Served with Horseradish Sauce
(additional \$5.00/person)

Dessert

Assorted Cookie Platter
Fresh Fruit Platter with Raspberry Sauce
Regular and Decaffeinated Coffees and Teas, Milk, Sugar, and Sweet-n-Low.

Culinary Studio to provide: lemons, limes, cocktail napkins, serving trays,
and 40lbs. of ice per 25 guests. Additional ice available upon request.

Price per person is \$46.50 plus tax.

Price per person does not include rental equipment or service staff.

Service staff rate is \$30.00 per hour per server, with a minimum of four hours, plus gratuity.

**Price per person is based on a minimum of 30 guests.
Smaller groups are welcome to order a la carte from the main menu.**