



A Classic Room Temperature Buffet

Hors d'Oeuvres Passed Butler Style

Asparagus Wrapped with Provolone & Prosciutto

Shrimp Cocktail with Cocktail Sauce

Filet Mignon en Croute

Sesame Seared Tuna on a Mini Rice Cracker with Wasabi Dip

Apricot Chutney Chicken Tartlets in a Cucumber Cup

Caprese Skewers with a Balsamic Glaze

Stationary Hors d'Oeuvres

Assorted Imported Cheese Platter with Crackers

Fresh Crudite Platter with Spinach Dip

Room Temperature Buffet

Grilled London Broil with Horseradish Sauce

Grilled Salmon Filets Garnished with Lemon and Capers served with Steamed Asparagus

OR

Grilled Lemon Basil Chicken Breast served on bed of Spinach

Tri Color Salad with Radicchio, Arugula, and Endive with Shaved Parmesan & Red Wine Vinaigrette

Sesame Green Bean Salad with Roasted Potatoes, Cherry Tomatoes, and Sesame Soy Vinaigrette

Ozro with Asparagus, Arugula and Cherry Tomato

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

Coffee Service (\$2.50 per person/Minimum 20 guests)

Regular and Decaffeinated Coffees and Teas, Milk, Sugar, and Sweet-n-Low and Urns.

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 \$48.50 plus tax.

There is a 3.5% credit card convenience fee on all charges.

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 25 guests.
Smaller groups are welcome to order a la carte from the main menu.**