



## **A Classic Room Temperature Buffet**

### **Hors d'Oeuvres Passed Butler Style**

Asparagus Wrapped with Provolone & Prosciutto  
Shrimp Cocktail with Cocktail Sauce  
Grapes en Fromage  
Sesame Seared Tuna on a Mini Rice Cracker with Wasabi Dip  
Filet Mignon en Croute with Horseradish Sauce  
Caprese Skewers with a Balsamic Glaze

### **Stationary Hors d'Oeuvres**

Seven Layer Mexican Dip with Tortilla Chips  
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  
Orzo 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 \$8.00/person)

### **Dessert**

Assorted Cookie Platter

**OR**

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.

Prestige Disposables Available. \$6.00/person.

Culinary Studio to provide: lemons, limes, cocktail napkins, and serving trays.  
Ice available upon request: \$40 per 40 pound bag.

Price per person is \$55.50 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 \$35.00 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.**