



A Classic Room Temperature Buffet

Hors d'Oeuvres Passed Butler Style

Asparagus Wrapped with Provolone
Shrimp Cocktail with Cocktail Sauce
Grapes en Fromage
Buffalo Chicken Wonton
Brie & Apricot Puff Pastry
Caprese Skewers with a Balsamic Glaze

Stationary Hors d'Oeuvres

Seven Layer Mexican Dip with Tortilla Chips
Soft Pretzels Bites with Cheese Sauce

Room Temperature Buffet

Grilled London Broil with Horseradish Sauce
Grilled Salmon Filets Garnished with Lemon and Capers served on a bed of Arugula

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
Marinated Vegetables with Carrots, Broccoli, Zucchini, Yellow & Red Cherry Tomato, Cauliflower and White Balsamic
Pesto Pasta with Fresh Basil, Cherry Tomatoes and Mozzarella
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 (\$3.00 per person/Minimum 20 guests)

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

Prestige Disposables Available. \$7.00/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 \$59.50 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.

Prices are subject to change.