

Fall/ Winter 2016



Hors D'Oeuvres

Minimum of 50 pieces each

Hot

Italian Style Meatballs	\$85.00
Chicken & Vegetable Eggrolls	\$80.00
Spinach & Crab served on mini puff pastry	\$95.00
Mushroom Cap filled with beef tenderloin, Bleu Cheese & Walnuts	\$105.00
Baked Shrimp Lejon	\$140.00
Scallops Wrapped with Bacon	\$135.00
Hoisin BBQ London Broil on Skewers	\$95.00
Beef & Cheese Taquitos Sour Cream and Tomato Salsa	\$75.00
Chicken Potstickers	\$87.00
Buffalo Wings with Celery and Bleu Cheese	\$88.00
Breaded Chicken Tender with Honey Mustard Sauce	\$85.00
Kennett Mushroom Strudel	\$85.00
Mini Crab Cakes with Verdi Sauce	\$135.00
Baked Stuffed Brie with Raspberries	\$95.00
Clams Casino	\$75.00
Butterfly Crispy Breaded Shrimp	\$70.00

Chilled

40 Jumbo Shrimp with Cocktail Sauce and Lemon	\$140.00
Assorted Cheese Tray with Crackers and Fresh Fruit (serves 25-30)	\$75.00
Crudite: Deluxe selection of Fresh Vegetables offered with Verdi Sauce and Bleu Cheese (serves 25-30)	\$85.00

Oysters (subject to change) 3.25 each

Selection of freshly shucked oysters on the half shell with cocktail sauce and cucumber mignonette

Prices Subject to 20% Gratuity and 6% Sales Tax