

Catering Menu-Meeting Breaks



ALA CARTE MENU

Whole Fruit	\$14 per Dozen
Crescent Brownie	\$24 per Dozen
Assorted Danish	\$20 per Dozen
Assorted Cookies	\$18 per Dozen
Yogurt Mini Cups	\$14 per Dozen
Muffins	\$20 per Dozen
Assorted Cups of Cereal	\$18 per Dozen
Chocolate-Covered Strawberries (in season)	\$35 per Dozen
Mini Croissants with War Eagle Mill Jams & Jellies	\$20 per Dozen
Chex Mix	\$20 per Bowl
Mixed Nuts	\$30 per Bowl
Potato Chip with Dip	\$20 per Bowl
Tortilla Chips & Salsa	\$20 per Bowl



APPETIZERS

Beef Satay

Per Dozen \$26

Chicken Satay

Per Dozen \$23

Seafood Satay

Per Dozen \$26

Polpetta (meatball) Kabobs

Per Dozen \$20

Antipasto Kabobs

Per Dozen \$28

Walnut Gorgonzola Puff Pastry Tartlets

Per Dozen \$18

Mini Egg Rolls Served with Sweet & Sour Sauce

Per Dozen \$16

Buffet Size Egg Rolls served with Sweet & Sour Sauce

Per Dozen \$21

Catering Menu-Reception Appetizers



Southwestern Egg Rolls served with a Picante Sauce

Per Dozen \$22

Southwestern Chicken Quesadillas

Per Dozen \$17

Fresh Mozzarella & Ham Flatbread Points

Fresh Sliced Mozzarella drizzled with Balsamic Vinegar and served with Prosciutto Ham on a Olive Oil-brushed Flatbread Triangle

Per Dozen \$19

Prosciutto-Wrapped Melon Balls

Per Dozen \$20

California Roll (Cold) per Dozen \$16

Sushi Rice and Julienne Vegetables wrapped in Nori with a sauce drizzled in the mix for a light refreshing taste

With Chicken per Dozen \$20

With Shrimp or Crab per Dozen \$22

Catering Menu-Reception Appetizers



Prosciutto-Wrapped Sea Scallops (Hot)

Massive U-10 Sea Scallops wrapped with Italian Hard Ham

Per Dozen \$40

Oyster Shooters

Pending availability and at market price at time of event

Succulent Oysters on ice with a dollop of our Special Cocktail Sauce

Per Dozen \$27

Mini Crab Cakes

Per Dozen \$26

Spinach and Artichoke Stuffed Mushrooms

Per Dozen \$26

Catering Menu-Reception Appetizers



STUFFED SILVER DOLLAR ROLLS

2 ounces of chosen meat, sliced paper thin, presented on a Silver Dollar Roll, with a slice of Roma Tomato

Herbed Aioli & Dijon Mustard served as Condiments

Tender Ham \$24 per Dozen

Oven Roasted Turkey \$24 per Dozen

Herbed Italian Roast Beef \$26 per Dozen

In addition to the condiments listed above, this selection is presented with a Zesty Horseradish Cream Sauce.

Savory Petite Choux (Finger Pastry Sandwiches)

Ham Salad

Per Dozen \$13

Chicken Salad

Per Dozen \$13

Shrimp Salad

Per Dozen \$15

Tuna Salad

Per Dozen \$13

Herbed Cream Cheese and Water Chestnuts

Per Dozen \$14

Catering Menu-Beverage



BEVERAGE PRICING GUIDE

Beer, Wine & Soda tax is 11.75%

Liquor tax is 33%

Service Charge is 19.875%

	Host Bar <i>Host Bar prices do not include tax or service charge</i>	Cash Bar Includes Tax - A tip jar will be placed on the bar
Top Shelf Jack Daniels Single Barrel Bourbon Johnny Walker Black Scotch Bombay Sapphire Gin Grey Goose Vodka Cuervo 1800 Tequila Ron Matusalem Reserve Rum	\$9 per drink	\$12 per drink
House Jim Beam Bourbon Dewars or Johnny Walker Red Scotch Beefeaters Gin Absolut Vodka Jose Cuervo Tequila Bacardi Light Rum	\$6 per drink	\$8 per drink
Beer Domestic Kegs available in Bud Lite, Miller Lite, Coors Lite, Boulevard Wheat & Heineken	Domestic Keg-\$250 Imported Specialty Keg-\$325 (serves 160 12-oz. beers) Domestic Bottle \$4 Imported Bottle \$5	Domestic Bottle \$4.50 Imported Bottle \$5.50
Wine Cabernet, Merlot, Pinot Noir, Pinot Grigio, Chardonnay, White Zinfandel House Wine varies based on availability	\$35 per bottle \$ 6 per glass A large wine list is available upon request	\$7 per glass (house wines)

Catering Menu-Beverage



BEVERAGE PRICING GUIDE

Beer, Wine & Soda tax is 11.75%

Liquor tax is 33%

Service Charge is 19.875%

	Host Bar <i>Host Bar prices do not include tax or service charge</i>	Cash Bar Includes Tax - A tip jar will be placed on the bar
Specialty Drinks – Champagne Toast 10 Toasting Glasses per Bottle Mimosa Punch (30 servings)	\$20 per bottle \$45 per gallon	N/A
Non-Alcoholic Beverages Sold by the gallon Serves 25 6-oz. drinks	Sherbet Punch \$30 Fruit Punch \$20 Lemonade \$20 Iced Tea \$20 Coffee \$20 Assorted Canned Sodas \$2 each	N/A

Catering Menu-Breakfast



CONTINENTAL BREAKFAST

\$9 PER PERSON

Assorted Breads	Cream Cheese
Bagels	Creamy Butter
Muffins	Coffee & Tea
Fresh Fruit	Orange Juice
Assortment of War Eagle Mill Jams & Jellies	

WAR EAGLE BREAKFAST BUFFET

Fresh scrambled eggs, crispy bacon, country sausage, breakfast potatoes,
biscuits & creamy pepper gravy

\$9.95 per person

ADD A MANNED OMELET STATION TO ANY OF THE ABOVE SELECTIONS

The cooked-to-order omelet station includes the following fresh ingredients:

Diced Ham Minced Bacon Chopped Sausage

Catering Menu-Breakfast

Diced Red Onion Diced Peppers Jalapeños Diced Tomato
Shredded Cheddar Cheese

\$50 CHEF FEE for up to 50 Guests; an additional CHEF FEE for 51 guests and up
\$6 PER PERSON

(Billing will reflect that all guests will enjoy this station)



PLATED BREAKFAST

FRENCH TOAST

French toast with syrup
Bacon

Seasonal fruit

\$10 per person

SKILLET BREAKFAST

Scrambled eggs
Potatoes
Ham
Cheese
Diced Tomatoes

Onions
Peppers
Served with Toast and Fruit
Garnish

\$10 per person



SPECIALTY MENUS

For additional options see also "meeting breaks" menus.

LITE BRUNCH

WATER CRACKERS, CREAM CHEESE & SMOKED SALMON SANDY'S STYLE

SEASONAL FRUIT

BREAKFAST CROISSANTS WITH WAR EAGLE JAMS AND PRESERVES

EGGS ALA CRESCENT CASSEROLE

BREAKFAST POTATOES

SERVED WITH COFFEE AND ASSORTED TEAS

\$20 ++ PER PERSON

MINIMUM 25 PEOPLE

Catering Menu-Lite Brunch, A.M. and P.M. Tea



MORNING TEA

SCONES

BISCUITS

SEASONAL FRUIT

YOGURT AND GRANOLA

CRESCENT CHOCOLATE DIPPED COOKIE

SPECIALTY TEAS

PRICE \$20 PER PERSON

MINIMUM OF 25 PEOPLE

AFTERNOON TEA

SCONES

PETIT FOURS

SEASONAL FRUIT

ASSORTED FINGER SANDWICHES

CRESCENT CHOCOLATE-DIPPED COOKIES

SPECIALTY TEAS

PRICE \$18 PER PERSON

MINIMUM OF 25 PEOPLE



CHOCOLATE FOUNTAIN

Beautiful Three-Tier Chocolate Fountain

\$450

Chocolate Fountain Displays

Fresh Strawberries (Seasonal Item)-Pineapple Chunks-Lady Fingers-
Pretzels & Oreo Cookies

Appetizer Presentation - 1 Pound of Each Item \$110

Hors d'oeuvre Presentation - 2 Pounds of Each Item \$220

Buffet Presentation – 4 Pounds of Each Item \$385



DESSERT ACTION STATION

End your event in Style with a Chef preparing these Classic Desserts

Cherries Jubilee served with Vanilla Bean Ice Cream

Bananas Foster served with Vanilla Bean Ice Cream

Brandy Flamed Crepes served with Vanilla Bean Ice Cream

All Desserts above are \$12 per Person



Catering Menu-Desserts

DESSERTS

\$5 PER PERSON

Strawberry Trifle

Fruit Cobbler (Peach-Apple-Cherry-Blackberry)

Traditional Cheesecake with Chocolate, Strawberry or Raspberry Sauce

Crescent Brownie served with Chocolate Sauce & Whipped Cream

Mousse (Chocolate-Strawberry-Raspberry)

Bread Pudding with a Bourbon Sauce



DESSERT BITES

Brownie Bites \$22 per dozen

Cheesecake Bites \$22 per dozen

Lemon Pudding Bars \$22 per dozen

Petit Fours \$42.75 per dozen

Puffed Pastry Dessert Bars \$22 per dozen

(Chocolate or Strawberry Mousse)

Catering Menu-Buffer Dinner



Dinner Buffet

All Buffets require a minimum of 25 people

PASTABILITIES

\$22 PER PERSON/\$24 PER PERSON-REPLENISHED SERVICE

This Buffet includes a Salad consisting of a Bowl of Fresh Mixed Lettuce and Field Greens, Parmesan Cheese, Croutons, our House Dressing & Ranch Dressing. Also includes Hot Herbed Italian Bread, Coffee, Iced Tea & Water service

Pasta, Sauce, and Meat Options:

Pasta: Fettuccini – Bow Tie – Penne

Sauces: Marinara – Alfredo – Pesto Alfredo

Meats: Meat Balls – Strips of Herbed Chicken – Italian Sausage

Catering Menu-Buffer Dinner



BBQ BUFFET

One Meat: \$18 per person/\$20 Replenished Service

Two Meats: \$20 per person/\$22 Replenished Service

Three Meats: \$22 per person/\$24 Replenished Service

Meat Choice

Beef Brisket

BBQ Chicken

BBQ Pork Ribs

This Buffet also includes:

Creamy Cole Slaw

Garden Salad

Baked Beans

Texas Sliced Bread

Potato Salad

Coffee & Iced Tea



Catering Menu-Buffer Dinner

SOUTHWESTERN

One Meat \$18 per person / \$20 Replenished Service

Two Meats \$20 per person / \$22 Replenished Service

Three Meats \$22 per person / \$24 Replenished Service

This Buffet includes: Shredded Lettuce, Diced Tomatoes, Diced Onion, Guacamole, Sour Cream, Shredded Cheddar Cheese, Homemade Salsa, Refried Beans, Crispy Taco Shells, Spanish Rice, Tri-Color Chips for Nachos and Soft & Hot Tortillas for Burritos or Soft Tacos.

Choices of Meats

Seasoned Taco Meat

Seasoned Strips of Chicken

Seasoned Strips of Beef

Add a Manned Fajita Station for \$6 per person additional fee

\$50 Chef Fee

This Chef will fire up marinated Flank Steak or marinated Chicken in strips of Peppers and Onions flamed with or without Cuervo Gold Tequila



BAKED POTATO BAR

This menu is not a stand-alone menu option.
This menu is an add-on to another buffet option.

\$9

Buffet includes:

1-lb. Salt-Encrusted Baked Potatoes

Fillings

Crescent Chili

Broccoli in a thick & rich Cheese Sauce

Toppings

Shredded Cheddar Cheese

Diced Red Onion

Diced Scallion

Minced Bacon

Butter

Sour Cream



ALL TIME FAVORITE BUFFET

This option allows you to choose from the following main Entrée items. All prices are per person. Includes Choice of One Vegetable, Choice of One Starch, Salad Bar of Fresh Tossed Organic Field Greens & Romaine-Parmesan Cheese-Croutons

Catering Menu-Buffer Dinner

and our Signature House Dressing & Ranch Dressing. Iced Tea, Coffee & Decaf are included.

Roasted Sirloin \$28	Herbed Baked Chicken \$22	Baked Salmon \$24
Pot Roast \$22	Fried Chicken \$20	Baked Halibut \$23
Beef Tips Diane \$25	Lemon Pepper Chicken Breast \$21	

Vegetarian Pasta with choice of Marinara or Alfredo Sauce \$20

Vegetarian Lasagna \$19

Choose Two Entrees and add only \$5 per person, ask your Sales Manager about details. Additional Starch or Vegetable is \$3 per person per item.

Choices of Starches and Vegetables

Wild Rice	Crescent Green Bean Medley
Herbed Couscous	Steamed Cauliflower
Baked Potato	Grilled Asparagus Spears
Scalloped Potato	Limas & Pearl Onions
Pasta Salad	Sautéed Seasonal Vegetables
Herb Roasted New Potatoes	(Squash/Zucchini/Onions)
Garlic & Parmesan Mashed Potatoes	Florentine Saute
	Steamed Broccoli



ENHANCEMENTS TO YOUR BUFFET

Salad Bar as a Side

\$4 per Person

This option includes Fresh Organic Field Greens tossed with Crispy Romaine
Shredded Parmesan Cheese-Croutons
House & Ranch Dressings

Salad Bar- Buffet Presentation

\$6 per Person

This option includes Fresh Field Greens tossed with Crispy Romaine
Shredded Parmesan Cheese-Croutons-Tomato Wedges-Sliced Cucumbers-Sliced
Red Onion- Diced Egg
House & Ranch Dressings

OTHER SIDES \$3 per Person

Mustard Potato Salad

Black Bean Southwestern Salad

Cole Slaw

Fruit Salad

Au Gratin Potatoes

Pasta Salad

Baked Beans

1-lb. Salt-Encrusted Baked Potato
(served with Butter & Sour Cream)

Seasonal Sautéed Vegetable



DESSERT FOR YOUR BUFFET

Strawberry Trifle *(served in a large glass bowl)*

Fruit Cobbler *(Peach-Apple-Cherry-Blackberry—served as a whole cobbler or as individual servings)*

Traditional Cheesecake *(Sauces: Chocolate-Strawberry-Raspberry—individual servings)*

Crescent Brownie served with Fudge Sauce & Whipped Cream *(individual servings)*

Mousse *(Chocolate-Strawberry-Raspberry—individual servings)*

Bread Pudding with a Bourbon Sauce *(served as one large presentation or individual servings)*

\$5 per Person

Catering Menu-Lunch Buffet



LUNCH BUFFETS

Deli Buffet

Served with Coffee & Iced Tea

The Traditional Presentation

\$15 per person/\$17 per person Replenished Service

Roast Beef, Smoked Turkey & Ham

American, Swiss & Cheddar

Potato Salad

The Italian Presentation

\$17 per person/\$19 per person Replenished Service

Hard Salami, Cappicola, Italian Seasoned Roast Beef

Provolone, Cheddar & Pepper Jack

Pasta Salad

All of the above Deli presentations are complimented with:

Fresh Crisp Lettuce Leaves, Sliced Tomato, Sliced Red Onion,

Sliced Pickles, Slices of Marbled Rye, Pumpernickel and Deli Rolls, Mayo, Dijon

Mustard, Fresh Potato Chips

Add Your Choice of soup for only \$3 per Person

Chili

New England Clam Chowder

Tomato Basil

Chicken Tortilla Soup

Beef Vegetable

Chicken Vegetable



PASTABILITIES

\$18 per person/\$20 per person Replenished Service

This Buffet includes a Salad consisting of a Bowl of Fresh Mixed Lettuce and Field Greens, Parmesan Cheese, Croutons, our House Dressing & Ranch Dressing. Also includes Hot Herbed Italian Bread, Coffee, Iced Tea & Water service

Pasta, Sauce, and Meat options:

Pasta: Fettuccini – Bow Tie – Penne

Sauces: Marinara – Alfredo – Pesto Alfredo

Meats: Meat Balls – Strips of Herbed Chicken – Italian Sausage



MORNING AND AFTERNOON BREAKS

CRUNCHY SNACKS \$7 per Person

Chex Mix
Peanuts

Pretzels
Chips

SWEET SNACKS \$7 per Person

Fresh Baked Cookies
Crescent Brownie Bites

BUILD YOUR OWN SUNDAE \$9 per Person

Our Vanilla Bean Ice Cream & Our Chocolate Chip Chocolate Ice Cream
Hot Fudge-Hot Caramel-Chopped Nuts-Maraschino Cherries-Whipped Cream



HEALTHY SNACKS \$7 per PERSON

Assorted Granola Bars or Trail Mix
Fresh Vegetables with a Hummus Dip

DAY STARTER SNACKS \$9 per PERSON

Assorted Large Muffins
Bowl of Seasonal Fruit
Oatmeal Raisin Cookies

CHOCOLATE FONDUE \$12 per PERSON

A Tureen of Melted Chocolate ready for:

Marshmallows
Cherries
Bananas

Pretzel Sticks
Oreo Cookies

Catering Menu-Plated Dinner



PLATED DINNER

All plated dinners served with House Salad, Choice of Vegetable & Starch
Coffee and Iced Tea, Bread & Butter Service

Sold to groups of 25 people or more. Choose up to 2 entrée items for your group.

Capon du Vin

Tender Breast of Chicken with Marsala – Mushroom Sauce

\$231 per Person

Poulet fain Boursin

A hand-flattened Chicken Breast filled with rich and creamy French Boursin Cheese. This cheese is blended with chopped walnuts and a unique blend of herbs. This has been a Signature Entrée for many years.

\$253 per Person

Legume Eureka

Vegetables add flavor and texture to any dish, this one is no exception. Tender artichokes in a rich sauce top this Eureka Chicken Classic.

\$22 per Person

Wild Mushroom Stuffed Ravioli

This pasta is served al Fresco, tossed in olive oil, diced tomatoes, black olives and topped with Parmesan cheese.

\$19

Catering Menu-Plated Dinner



Beef Tenderloin Filet

8 ounce hand sliced USDA Choice perfection

\$49 per Person

Pot Roast

Fork tender, melt on your palate Beef, simmered in a rich demi-glaze

\$27 per Person

Prime Rib

Sliced from the primal cut, roasted in specially selected blend of herbs and spices to enhance this King of Cuts

\$39 per Person

KC Strip

A great cut of beef, lots of flavor from the marbling – always a classic, always a favorite

\$39 per Person

ADDITIONS

Add Two Prawns to any Steak \$6 per Steak

Add Hollandaise or Béarnaise Sauce to any Steak \$2 per Steak

Add Sautéed Mushrooms \$2 per Steak

Add Sautéed Onions \$1 per Steak

Steak Oscar preparation: Crabmeat and Hollandaise Sauce \$5 per Steak

Catering Menu-Plated Dinner



SEAFOOD CHOICES

In this section, we offer the following choices of fish, prepared in 4 different styles; choose one Fish and one style of preparation

Salmon	\$35 per Person
Halibut	\$34 per Person

Pensacola Sauce

Rich heavy cream sauce with diced Tomato, tender baby Shrimp and diced Avocado

Blackened

A special In-House blend of seasonings and spices coat the fillet to give it that one-of-a-kind Zip and Spiciness that comes from Cajun Country

Pecan Encrusted

Your fillet is coated with fresh Pecans and drizzled with a Coffee-Caramel Sauce

Seared & Seasoned

Simple, with all the straightforward flavors of the fillet accented with Fleur de Sal and fresh Ground Pepper

Catering Menu-Plated Dinner



COMBO PLATES

Combination Plates are the perfect choice when serving a large group
(50 or more guests) a plated meal

Choose one option from below for your group

Includes bread service, house salad, coffee and iced tea

Includes your choice of two items from the listing of starches & vegetables below

- 4-oz. Beef Tenderloin Filet & Chicken Boursin \$46 Per Person
- 4-oz. Beef Tenderloin Filet & Pecan Encrusted Salmon \$49 Per Person
- Herbed Chicken with a Citrus Marinated Flank Steak \$41 Per Person
- Beef Tenderloin Filet and 4 Grilled Prawns \$49 Per Person
- 3-oz. Filet, ½ Chicken Boursin, Pecan Encrusted Salmon \$50 per person

Choices of Starches and Vegetables

Wild Rice	Herb Roasted New Potatoes
Vegetable Cous Cous	Steamed Broccoli
Cous Cous	Steamed Cauliflower
Baked Potato (Smaller for Luncheon)	Grilled Asparagus Spears
Scalloped Potato	Limas & Pearl Onions
Garlic & Parmesan Mashed Potatoes	Sautéed Seasonal Vegetables (Squash/Zucchini/Onions)
Pasta Salad	Florentine Saute
Crescent Green Bean Medley	

Catering Menu-Plated Lunch



LUNCH

Includes Coffee & Iced Tea

Soup & Sandwich

\$14

Choice of Soup

Chili
New England Clam Chowder
Tomato Basil

Chicken Tortilla Soup
Beef Vegetable
Chicken Vegetable

Sandwich Pairings

Ham & Swiss on a Croissant
Corned Beef on Rye
Tuna Salad

Chicken Salad
Ham Salad

All of our Sandwich Choices include appropriate Condiments, Chips and Pickle

Includes Coffee & Iced Tea



Catering Menu-Plated Lunch

Plated Lunches

Includes Coffee & Iced Tea, Bread & Butter,
and your choice of a Side Salad or a Dessert (Chef's Choice);
Choose up to 2 entrees for your group

Chicken Eureka \$14

A grilled Chicken Breast topped off with our own Artichoke Cream Sauce
A creation all Eureka; choose your own starch and vegetable

Grilled Chicken with Mango Salsa \$14

A Jerk-seasoned grilled Chicken Breast topped with our own Mango Salsa
Zesty & Light
Choose your starch and vegetable

Marinated Shrimp Kabob \$17

Two skewers of 4 Key Lime Marinated Shrimp served over Wild Rice, just choose
your vegetable

Scallops \$19

Tender Bow-Tie Pasta with a rich Primavera Sauce topped with Italian Seasoned
Seared Scallops (This entrée is not offered with a starch or vegetable)

Pecan Encrusted Salmon Filet \$19

Served over a salad of Field Greens tossed in our classic Honey & Roasted Shallot
Balsamic Vinaigrette
Choice of Starch



Catering Menu-Plated Lunch

Beef Pot Roast \$15

This entrée is ever so savory and satisfying, served with a rich Beef Demi-Sauce
Choose your own starch and vegetable

Flat Iron Steak with Grilled Onions & Mushrooms \$21

Eight ounces of choice Beef, charbroiled to Medium, topped off with grilled
Onions and sautéed Mushrooms
Choose you own starch and vegetable

Oven Roasted Herbed Pork Loin \$15

Tender, Juicy and Lean
Choose your own starch and vegetable

Choices of Starches and Vegetables

Wild Rice
Cous Cous
Baked Potato (Smaller for Luncheon)
Scalloped Potato
Pasta Salad
Crescent Green Bean Medley
Steamed Broccoli
Steamed Cauliflower
Grilled Asparagus Spears
Limas & Pearl Onions
Sautéed Seasonal Vegetables (Squash/Zucchini/Onions)
Florentine Saute
Garlic & Parmesan Mashed Potato
Herb-Roasted New Potato



RECEPTION PLATTERS AND DISPLAYS

CHEESE

Appetizer Presentation -\$110

1 Pound of Cubed Cheddar
1 Pound of Cubed Colby
1 Pound of Cubed Pepper Jack
One 8-ounce Wheel of Boursin
Assortment of Water Crackers

Hors d'oeuvre Presentation -\$165

2 Pounds of Cubed Cheddar
2 Pounds of Cubed Colby
2 Pounds of Cubed Pepper Jack
2 8-oz. Wheels of Boursin Cheese
Assortment of Water Crackers

Buffet Presentation -\$220

4 Pounds of Cubed Cheddar
4 Pounds of Cubed Colby
4 Pounds of Cubed Pepper Jack
4 8-oz. Wheels of Boursin Cheese
Assortment of Water Crackers



CRUDITE PLATTERS

Appetizer Presentation \$65

1 Pound of each of the following vegetables:

Celery
Carrots
Broccoli Florets
Cauliflower Florets
Tomatoes
8 ounces of Ranch Dressing for dipping

Hors d'oeuvre Presentation \$120

2 Pounds of each of the following vegetables:

Celery
Carrots
Broccoli Florets
Cauliflower Florets
Tomatoes
16 ounces of Ranch Dressing for dipping

Buffet Presentation \$225

4 Pounds of each of the following vegetables:

Celery
Carrots
Broccoli Florets
Cauliflower Florets
Tomatoes
24 ounces of Ranch Dressing for dipping



FRUIT PLATTERS

Appetizer Presentation \$110

- 1 Pound of Sliced Honeydew Melon
- 1 Pound of Sliced Cantaloupe Melon
- 8 Ounces of Kiwi
- 1 Pound of FRESH Pineapple Chunks
- 1 Pound of Grapes (Chef's Choice depending on availability)
- 1 Pound of Strawberries
- 8 ounces of a Honey Strawberry Yogurt Dipping Sauce

Hors d'oeuvre Presentation \$165

- 2 Pounds of Sliced Honeydew Melon
- 2 Pound of Sliced Cantaloupe Melon
- 1 pound of Sliced Kiwi
- 2 Pounds of FRESH Pineapple Chunks
- 2 Pounds of Grapes (Chef's Choice depending on availability)
- 2Pounds of Strawberries
- 16 ounces of a Honey Strawberry Yogurt Dipping Sauce

Buffet Presentation \$220

- 4 Pounds of Sliced Honeydew Melon
- 4 Pounds of Sliced Cantaloupe Melon
- 2 Pounds of Sliced Kiwi
- 4 Pounds of FRESH Pineapple Chunks
- 4Pounds of Strawberries
- 4 Pounds of Grapes (Chef's Choice depending on availability)
- 24 ounces of a Honey Strawberry Yogurt Dipping Sauce



ANTIPASTO PLATTERS

Appetizer Presentation-\$110

1 Pound of Sliced Hard Genoa Salami
1 Pounds of Sliced Cappacolla
1 Pound of Italian Sliced Beef
8 ounces of Julienne Peppers
8 ounces of Pepperocini
1 Pound of Sliced Italian-Style Fresh Mozzarella
Served with 25 Fresh Baked Petit-Beurre and condiments

Hors d'oeuvre Presentation-\$190

2 Pounds of Sliced Hard Genoa Salami
2 Pounds of Sliced Cappacolla
2 Pounds of Sliced Italian Beef
1 Pound of Julienne Peppers
1 Pound of Pepperocini
2 Pounds of Sliced Italian-Style Fresh Mozzarella
Served with 50 Fresh Baked Petit-Beurre and condiments

Buffet Presentation-\$330

4 Pounds of Sliced Hard Genoa Salami
4 Pounds of Sliced Cappacolla
4 Pounds of Sliced Italian Beef
2 Pounds of Julienne Peppers
2 Pound of Pepperocini
4 Pounds of Sliced Italian-Style Fresh Mozzarella
100 Fresh Baked Petit-Beurre and condiments



CHILLED SEAFOOD PLATTER

Seafood Platters Served with Wrapped Lemon Wedges, Crescent Cocktail Sauce and Water Crackers. All of our seafood is smoked in-house to maintain absolute perfection in quality and flavor.

Appetizer Presentation \$220

- 1 Pound of Peeled Prawns (16-20 pieces)
- 25 Oyster Shooters
- 1 Pound of Flaky Smoked Salmon
- 1 Pound of Smoked Chunked Lobster Meat
- 1 Pound of Smoked Scallops

Hors d'oeuvre Presentation \$385

- 2 Pounds of Peeled Prawns (32-40 pieces)
- 50 Oyster Shooters
- 2 Pounds of Flaky Smoked Salmon
- 2 Pounds of Chunked Lobster Meat
- 2 Pounds of Smoked Scallops

Buffet Presentation \$550

- 4 Pounds of Peeled Prawns (64-80 pieces)
- 100 Oyster Shooters
- 4 Pounds of Flaky Smoked Salmon
- 4 Pounds of Chunked Lobster Meat
- 4 Pounds of Smoked Scallops

Chilled Shrimp Platter Market price at time of event

- Served with cocktail sauce and lemon wedges
- 16-20 shrimp per pound



CAPRISI SALAD PLATTER

A fresh display of sliced Roma Tomatoes and Buffalo Mozzarella Cheese, drizzled with Balsamic Vinegar and topped with Fresh Ground Pepper

Appetizer Presentation \$82

Two Pounds of Romas and Two Pounds of Mozzarella

Hors d'oeuvre Presentation \$160

Four Pounds of Romas and Four Pounds of Mozzarella

Buffet Presentation \$220

Six Pounds of Romas and Six Pounds of Mozzarella