



HORS D'OEUVRES & STATIONS MENU

Hot

Per piece, served in 25 piece increments

Spanakopita

Baked Greek Phyllo-Spinach-Cheese Triangles

Scallops Wrapped in Bacon

Jumbo Fresh Sea Scallops, Apple Wood Bacon

Mini Crab Cakes

Sweet Crabmeat, a touch of Panko and seasonings

Coconut Shrimp

Plump coconut crusted, golden fried medium shrimp/Thai Chile Sauce)

Sausage and Cheddar Stuffed Mushrooms

Sweet sausage, apple, sharp Cheddar, bread crumb stuffing

Spinach Florentine Mushroom Caps

Spinach, mushroom, cheese, anisette, bread crumb stuffing

House Made Meatballs (sweet and sour, marinara, stroganoff)

Classic house made Old World veal-beef-pork-cheese meatballs

Beef Short Rib Risotto Cakes

Pan fried Arborio rice cakes with tender slow braised Beef

Mini Chicken Quesadilla Rolls

Southwest chicken, roasted red peppers and onions, Cheddar & Jack cheeses)

Sesame Chicken Satay w/ Peanut Sauce

Skewers of chicken, pineapple, peppers...spicy Thai peanut sauce glaze

Teriyaki Chicken Yakitori

Teriyaki chicken and scallion skewers

Teriyaki Beef Yakitori

Teriyaki lean beef and scallion skewers

Mini Beef Wellington

Tender beef and mushroom Duxelle baked in puff pastry

Grilled Lamb Lollipops

Tender New Zealand lamb chops; mint jelly, red grapes, Dijon

Seafood Rangoons

Shrimp, crab, scallion and cream cheese fried in ravioli

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Boneless Buffalo Chicken Bites

Fresh all white chicken, golden fried, tossed in Buffalo sauce

Honey Garlic Chicken Bites

All white chicken, golden fried, Honey Garlic sauced, sesame seeds and scallions

Asparagus Spears wrapped in Prosciutto

Asparagus spears wrapped in Prosciutto, grilled, EVOO & Balsamic Glaze

Caribbean Roasted Chicken Bites

Caribbean Jerk marinated all white chicken, fresh fruit salsa

Pulled Pork Sliders

Tender Coca Cola BBQ pulled pork, finger rolls, a touch of fresh Cole slaw

Shrimp Wrapped in Prosciutto

Jumbo tail on shrimp grilled with Prosciutto wrapper

Seafood Chowder - Cup

Award winning, gluten free; brimming with lobster, shrimp, scallops, clams, haddock and veggies in a rich lobster cream stock)

Clams Casino

Cherrystone clams, baked with bacon, spiced crumbs and garlic

Oysters Rockefeller

Fresh oysters in the shell, baked with a spinach-cheese-crumb topping

Cold

Beef Filet Mignon on Potato Pancakes/ HR Cream

Chilled & sliced on house made Pancakes with horseradish sour cream

Jumbo Cocktail Shrimp Shooters

Perfectly poached and chilled U-15 shrimp in a spicy Cocktail sauce shot

Smoked Salmon / Cucumber Bites

Smoked salmon on cucumber slice with fresh dill sour cream and capers

Caprese Salad Skewers (2pc. Per person)

Mozzarella, Basil leaf, ripe Grape tomato skewer; EVOO & aged Balsamic

Lobster Salad Sliders

(current mkt. price)

Fresh local lobster, lightly dressed, fresh finger rolls

Oysters on the Half Shell

Fresh Oysters, spicy Cocktail sauce and fresh Mignonette

Clams on the Half Shell

As local as possible Little neck or Count neck clams, spicy Cocktail sauce

House Marinated Mushroom Skewers (2 per)

Fresh mushrooms, house marinated, chilled and skewered



STATIONARY PLATTERS

Serves approx. 25 guests

Middle Eastern Hummus Platter

Antipasto Salad Platter

Warm Crab, Artichoke Heart, Cheese Dip

Assorted Flatbread Pizzetta (1 per 3 adults approx.)

Fried Brie Platter with Crackers, Fruits, Hot Pepper Jelly

Fruit Cheese and Cracker Tray

Vegetable Crudité with Dips

Raw Shellfish Bar MKT

Assorted Finger Sandwich Tray (turkey/r b/cran chic salad)

Jumbo Cocktail Shrimp Tower (50 pc.)

Caprese Salad Platter

Asian Tuna Tartare Wontons

Mediterranean Cold Cut Skewers (50 pcs)

Chilled Filet Mignon w/ Bruschetta, HR sour cream (25 pcs)

Smoked Salmon Platter



ACTION STATIONS

Stir Fry Station:

**Chicken, Beef or Shrimp, Sweet Thai Chile Sauce, Asian Vegetable
Medley with choice of Jasmine Rice or Lo Mein Noodles**

Pasta Station:

Select two of the following:

Cheese Tortellini w/ Tomato basil Cream

Penne Cacciatore w/ Local Sausages

Local Fettuccine Florentine w/ Grilled Chicken

Spaghetti and Meatballs Marinara

Local Fettuccine Alfredo w/ Shrimp Broccoli and Red Peppers

Local Fettuccine Primavera w/ Nut Free Pesto

Carving Stations (25ppl Min.)

Plus Carvers Fee of \$ 50

Roast Turkey w/ Pan Gravy and Cranberry Orange Relish

Slow Roasted Prime Rib au Jus w/ HR sauce

Roasted New York Sirloin w/ Mushroom Demi-glace

Baked Fleur de Lis Ham w/ HR Mustard sauce

Prosciutto Wrapped Pork Tenderloin w/ Balsamic Glaze

Apple Stuffed Pork Loin w/ Cranberry Glaze

Roasted Beef Tenderloin w/ Balsamic Caramelized Onions and Horse Radish Sour Cream