



## Hot Hors d'oeuvres served butler-style for one hour \$17.00 per person (8 pieces per person)

Chef's selections include ... (please choose five) Fried Shrimp, Egg Rolls, Tempura Vegetables, Sweet & Sour Meatballs, Mini Quiche, Pineapple wrapped in bacon, Sesame Chicken Filets, Andouille Sausage in puff pastry, Spinach Feta turnover, Focaccia with tomato & mozzarella, Crispy Rock Shrimp with sweet chili sauce

#### Buffet Style cold Hors d'oeuvres Selections \$12.00 per person

Assorted Imported and Domestic Cheese with Fresh Fruit and Crackers Assorted Fresh Crudite with Dip Olives, Tomato Garlic Bruschetta, Marinated Artichoke & Mushrooms

## Additional Hot Hors d'oeuvres Selections (per 25 pieces, butler or buffet style)

Sea Scallops wrapped with bacon	\$75.00
Clams Casino	\$75.00
Oysters Rockefeller	\$80.00
Crab Imperial Stuffed Mushrooms	\$80.00
Beef Wellington, Mushroom Duxelle, Puff Pastry	\$80.00

## Additional Cold Hors d'oeuvres Selections (per 25 pieces, butler or buffet style)

Deviled Eggs	\$40.00
Oysters on the Half Shell	\$60.00
Clams on the Half Shell	\$60.00
Crab Meat Cocktail	Market
Jumbo Cocktail Shrimp	\$3.00 per piece
Side of Smoked Salmon	\$125.00
with cream cheese, capers, mustard sauce	
Seafood Buffet	\$40.00 per person
(minimum 30 people) - oysters on the half shell, clams on	the half shell,
smoked salmon, jumbo shrimp, snow crab claws	



# BEVERAGES

## HOST SPONSORED OPEN BAR



Unlimited quantities served within the hours specified. Bars will be stocked with house and name brand varieties of Rye, Gin, Vodka, Scotch, Bourbon, Rum, Domestic Wines, as well as Beer, made-to-order Martinis, Manhattans, Sours and all popular Highballs.

Domestic Cordials are available on the Premium Bar and Imported Cordials are available on the Deluxe Bar.

	Name Brands	Premium Brands	Deluxe Bar
First Hour	\$20.00	\$25.00	\$30.00
Second Hour	\$10.00	\$15.00	\$20.00
Third Hour & Each Additional Hour	r \$10.00	\$10.00	\$10.00

## HOST SPONSORED TAB BAR

A tab can be kept according to your guests' consumption.

## CASH BAR

The guests will pay as drinks are consumed.

The prices are consistent with the restaurant's established prices.

### BARTENDER LABOR CHARGES

One bartender will be provided per 75 guests attending.
All bartenders will be provided at a
Labor Charge of \$75.00 each

#### SODA BAR

\$5.00 per person, plus \$75.00 bartender fee

### **PUNCH SUGGESTIONS**

Fruit Punch: \$30.00 per bowl Alcoholic Punch: \$60.00 per bowl

## WINE SERVICE

Fine selections are available from our wine cellar. See your Banquet Coordinator for details.