

Wedding Hors d'oeuvres

Hot Items

2.95	<i>Fried Grouper Fingers served with Tartar Sauce</i>
2.25	<i>Conch Fritters served with Picante Sauce</i>
2.50	<i>Fried Cajun Spiced Oysters served with Cocktail Sauce</i>
2.95	<i>Coconut Chicken Fingers</i>
3.25	<i>Crabmeat Stuffed Mushrooms</i>
3.95	<i>Italian Sausage Cream Cheese Stuffed Mushrooms</i>
3.25	<i>Miniature Crab Cakes</i>
3.25	<i>Beef Brochette</i>
3.25	<i>Chicken and Cheese Quesadilla</i>
3.25	<i>Tex-Mex Platter: Corn Tortilla Chips served with Chili, Black Beans, Shredded Lettuce, Tomato, Guacamole, Sour Cream and Nacho Cheese</i>
	<i>Add Ground Beef for \$3.50</i>
2.75	<i>Baked Brie en Croute</i>
2.50	<i>Swedish Meatballs</i>
4.95	<i>Marinated, Seared Steak Bites</i>
2.95	<i>Batter Fried Chicken Fingers served with Honey Mustard Sauce</i>
2.95	<i>Teriyaki Marinated Chicken Satay</i>
5.25	<i>Bacon Wrapped Shrimp</i>
4.75	<i>Bacon Wrapped Scallops</i>
2.50	<i>Baked Artichoke Dip with Crackers</i>
2.50	<i>Baked Spinach/Artichoke Dip with Tortilla Chips</i>
2.75	<i>Oriental Egg Rolls</i>
2.75	<i>Phyllo Bundles with Prosciutto Ham and Ricotta Cheese</i>
2.50	<i>Assorted Miniature Quiche</i>
4.95	<i>Blackened Shrimp with Bleu Cheese Grits</i>

Cold Items

4.25	<i>Marinated Shrimp, Mushrooms and Red Onions</i>
4.95	<i>Chilled Jumbo Shrimp Display, with Cocktail Sauce</i>
3.25	<i>Sliced Smoked Salmon, Mini Bagels, Cream Cheese, Chopped Onion & Capers</i>
2.25	<i>Sun-dried Tomato, Pesto and Cream Cheese Torte. Layered puree of sundried tomato with basil, garlic, cream cheese and pine nuts.</i>
4.25	<i>Potato Pancakes with Smoked Salmon & Chive Sour Cream</i>
2.25	<i>Bruschetta: Plum tomato, balsamic vinegar, olive oil and basil garlic. Served with Croutons</i>
2.25	<i>Deviled Eggs</i>
2.75	<i>Assorted Finger Sandwiches</i>
Market Price	<i>Blanched Fresh Asparagus (in season) with Ranch Dipping Sauce</i>
2.25	<i>Crudite with Bleu Cheese Dipping Sauce</i>
3.95	<i>Endive with Whipped Goat Cheese & Pico De Gallo</i>
2.95	<i>Imported and Domestic Cheese Tray served with Assorted Crackers</i>
3.25	<i>Tropical Fruit Display</i>
3.95	<i>Tropical Fruit Display with Chocolate Fondue</i>
4.95	<i>Assorted Sweets Table</i>

Wedding Hors d'oeuvres (continued)

4.25	<i>Pork & Guava Canapés with Monchego Cheese</i>
2.95	<i>Chef's Selection of Assorted Canapés</i>
3.50	<i>Grilled Side of Salmon served with poached whole salmon Chaud Froid. Served with a Key Lime Mustard Sauce.</i>
4.95	<i>Poached Whole Atlantic salmon</i>
4.00	<i>Pate En Croute</i>
4.25	<i>Italian Anti Pasto Platter – Sliced Italian Meats, Cheese and Appropriate Garnishes</i>

Gourmet Pasta Station

\$75 Attendant Fee for Pasta Station

Chef's choice of fresh, seasonal pastas

3.95 *Two Item*

4.95 *Three Item*

Culinary Action Stations

\$75 Attendant Fee for Each Station

All Carved items are accompanied by Assorted Condiments

5.95	<i>Whole Roasted Tenderloin</i>
3.50	<i>Whole Steamship of Beef (150 person Minimum)</i>
4.25	<i>Slow Roasted Prime Rib</i>
3.50	<i>Roasted Pork Loin</i>
3.25	<i>Roasted Turkey</i>
3.25	<i>Virginia Ham</i>
4.95	<i>Caribbean Roasted Pig</i>
5.95	<i>Carved, Seared Tuna Loin</i>
3.25	<i>Fajitas Station</i>
4.50	<i>Grilled Pizza Station</i>