



Reception Displays

(Per Person Pricing)

- Artisan cheese display with seasonal accompaniments \$2.50**
- Artisan cheese and sausage display with seasonal accompaniments \$3.50**
- Fresh fruit display, with seasonal melons, berries and other fruits \$3.00**
- Fresh vegetable crudités with a ranch dip \$2.00**
- Grilled Anti-pasta with vegetables, cheeses and meats \$3.75**
- Smoked salmon, smoked trout, and smoked white fish display \$3.75**
- Shrimp cocktail served with a zesty cocktail sauce \$2.75 per piece**
- Japanese Sushi Display, California and Sushi Rolls \$3.75**

Displayed and Passed Hors D'oeuvres

(Per Piece Pricing)

Cold Hors D'oeuvres

- Deviled Eggs \$1.00**
- Tomato and Eggplant Bruschetta \$1.50**
- European Cucumber Cups with Fennel \$1.50**
- California Rolls \$1.75**
- Sushi Rolls \$2.00**
- German Potato Salad Filled Fingerlings \$2.00**
- Smoked Salmon Crostini with Dill Crème Fresh \$2.25**
- Citrus Soy Ceviche, in a Cucumber Cup with Ginger \$2.25**

Hot Hors D'oeuvres

- Chorizo, Date and Apple in a Puff Pastry \$2.75**
- Pork Loin, Walnuts and Dates wrapped in a Crispy Pastry \$2.75**
- Chicken Satay with a Thai Peanut Sauce \$2.25**
- Beef Satay with a Sweet Soy Glaze \$2.50**
- Tempura Skewered Shrimp with Sweet Soy Orange \$2.75**
- Fried Crab Cakes with a Mango and Jalapeno Salsa \$2.50**
- Bacon Wrapped Scallops \$2.75**
- Fried Vegetable Spring Roll with Spicy Orange Sauce \$2.00**
- Fried Pork and Cabbage Egg roll \$2.25**
- Pheasant Confit, Arugula, Cashew Vinaigrette on Pumpernickel \$2.50**

*****All prices subject to tax and service charge*****