

Hors d'Oeuvres

These items may be served prior to the Lunch or Dinner Menu

Hot Buffet Style Hors d'Oeuvres

(All Included)

Substitutions available

\$9.50 per person

Fried Calamari offered with a Spicy Red Sauce

Eggplant Rollatini

Thinly Sliced Marinated Flank Steak au jus

Orecchiette Pasta tossed in a Pink Vodka Sauce

Cold Buffet Style Hors d'Oeuvres

(Priced per selection)

International Cheeses, Seasonal Raw Vegetables with Dip and Assorted Fresh Cut Fruit

\$5.50 per person

Unlimited Chilled Fresh Shrimp with Cocktail Sauce and Lemon Wedges

\$10.50 per person

Sliced Italian Meats and Cheeses, Mozzarella with Roasted Red Peppers,

Bruschetta al Pomodoro, Marinated Artichoke Hearts

\$8.50 per person

Butler Served Hors d'Oeuvres

(All Included)

Passed on Antique Silver Trays

\$9.50 per person

Miniature Beef Wellington, Mushroom Duxelle

Shrimp Wrapped in Puff Pastry

Asian Spiced Chicken Satay

Pepperjack Quesadilla with Mexican Tomato Salsa

Prosciutto and Honey Mustard Palmiers

Saffron Crusted Sea Scallops Tempura on a Sugar Cane Skewer

Crisp Wonton filled with Stir Fried Vegetables with Plum Sauce

Maine Lobster Tail Medallion

Stuffed Mushroom with Crabmeat Mousse

New Jersey State Sales Tax, 20% Service Charge Not Included