

U P T W N

E N T E R T A I N M E N T

INDEPENDENT HORS D'OEUVRES

Chef presented items are \$50 per station but can often be combined into fewer total stations.

Butler passed items are \$25 per passer with 1 passer required for every 20 guests.

Pricing per guest *50 Guests Minimum 1 ½ hour presentation.

Fresh Cut Fruit and Seasonal Berries	\$2.75
Vegetable Crudités with Herbed Dip	\$2.50
Imported and Domestic Cheeses with Fancy Crackers	\$3.25
Crispy Vegetarian Spring Roll with Plum Sauce	\$2.50
Prosciutto Wrapped Medjool Date Stuffed with Roasted Garlic Boursin Cheese	\$3.25
Italian Sausage Stuffed Mushroom Cap	\$2.85
Tomato, Fresh Basil Leaves and Melted Mozzarella S'Mores	\$3.25
Ham & Spinach Canapé and Corned Beef & Swiss Canapé	\$2.25
Smoked Salmon & Cucumber Canapé and Goat Cheese & Olive Canapé	\$2.25
Seared Jumbo Sea Scallop Wrapped in Bacon and Onion	\$3.95
Chicken and Wild Mushroom Strudel	\$3.50
Artichoke Parmesan Dip and Garlic Salt Bagel Chips	\$2.75
Finger Eggplant Rollotini with Angel Hair Pasta, Pesto and Pine Nuts	\$3.50
Petite Crab Cake with Red Pepper Coulis and Spicy Remoulade	\$3.50
Spinach and Feta Cheese in Phyllo Pastry	\$2.75
Meatballs Bordelaise, BBQ or Sweet and Sour	\$2.75
Vegetarian California Roll with Wasabi	\$6.50
Rueben Mini with Pastrami, Sauerkraut, Swiss Cheese and Russian Dressing	\$3.00
Assorted Miniature Quiche	\$3.00
Lime Shrimp Skewer with Sweet Chili Dip Sauce	\$4.15
Crab Rangoon with Mango Pepper Salsa	\$3.50
Grape Leaf Dolmades with Lemon Yogurt Sauce	\$3.50
Guacamole Tortilla Cone topped with Sour Cream and Pico de Gallo	\$2.95
Coconut Shrimp with Orange Horseradish Sauce	\$3.95
Pineapple Chicken Brochette	\$2.95
Beef Teriyaki Skewer	\$2.95
Cocktail Beef Frank Wellington with Dijon Mustard	\$2.75
Brie Tartlet with Apricot Preserve	\$2.25
New Potato filled with Sour Cream and Caviar	\$4.50
Red Skin Potato Boat filled with Smoked Cheddar, Crispy Bacon and Scallions	\$3.25
Potstickers Tossed with Sesame Oil and Rice Vinegar	\$3.00
Chicken Satay with Thai Peanut Dip Sauce	\$2.95
Tenderloin of Beef Carpaccio with Bleu Cheese	\$3.50
Chicken Tabbouleh Salad in a Lavosh Cone	\$3.00
Salami and Olive Cream Cheese Cornucopia	\$2.25
Baby Lamb Chops with Crispy Rosemary and Pomegranate Balsamic Glaze	\$9.00

All food and beverage is subject to six percent sales tax and twenty percent service charge.

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HORS D'OEUVRE PACKAGES

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FABULOUS PICKS

Skewered Coconut Chicken
Meatballs served in a Bordelaise Sauce
Crab Stuffed Mushroom Caps
Baked Brie with Apricots & Walnuts and Assorted Fancy Crackers
Spanikopitas – Spinach and Feta Cheese in Phyllo Pastry
\$19.95

PALLETTE PLEASERS

Tempura Shrimp and Cocktail Sauce
Teriyaki Glazed Chicken Pineapple Brochettes
Vegetable Spring Rolls with Plum Sauce
Sweet and Sour Meatballs
Crab Rangoons
\$19.95

DELICIOUS FAVORITES

Walnut Crusted Salmon with Lemon Caper Sauce
California Avocado Chicken
Grilled and Roasted Vegetables and Red Skins
Baby Cucumbers with Red & Yellow Tomatoes, Fresh Fennel,
Fresh Mozzarella topped with Olive Oil and Champagne Vinegar Dressing
Imported & Domestic Cheeses and Baguettes and Crackers
With Marinated Garlic Olives
\$30.50

THE LITTLE BLACK DRESS

Garden Vegetable Crudités and Herbed Dip
Imported & Domestic Cheese with Assorted Fancy Crackers
Caprese Kabob Drizzled with Extra Virgin Olive Oil Pesto
Seasonal Fresh Fruit and Tuxedo Strawberries
\$17.95

THE DINNER JACKET

Starts with the Little Black Dress, then add...
Marsala Chicken Meatballs and Mini Beef Wellington
Chef Carved Ham with Mini Biscuits and Apricot Mustard
Seared Petite Crab Cakes with Mango Pepper Salsa
Baby Cheese Ravioli in a Lobster Cream Sauce
\$35.00

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HORS D'OEUVRES SELECTIONS

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THE PREQUEL RECEPTION

Crispy Crudités with Ranch and Hummus Dip
Domestic & Imported Cheese with Baguettes and Fancy Assorted Crackers
Fresh Seasonal Fruit with Pina Colada Dip Sauce
Spanakopita – Phyllo Dough Triangles of Feta Cheese and Spinach
Crisp Vegetarian Spring Rolls with Sweet & Sour Sauce
Mini Kosher Beef Franks Wrapped in Puffed Pastry with Yellow Mustard
Assorted Mini Quiche to include Meatball, Pizza and Egg
Swedish Meatballs or Traditional Italian Meatballs
Southwest Chicken Twist
Firecracker Chicken Tenders

Selection of Three @ \$9.95 ~ Selection of Four @ 10.95 ~ Selection of Five @ 12.95

THE CAMEO RECEPTION

Artichoke Hearts and Garden Vegetables with Herb Dip
Domestic & Imported Cheese with Baguettes and Fancy Assorted Crackers
Assorted Bruschetta to include Tomato-Basil, Pesto-Olive, and Artichoke-Saffron Aioli
Fresh Seasonal Fruit and Pina Colada Dip Sauce
Beef Brochettes
Chicken Brochettes
Assorted Mini Quiche to include Meatball, Pizza and Egg
Baked Brie Wrapped in Phyllo Dough with Apricot Preserve
Smoked Salmon on Cold Cucumber Canapé

Selection of Three @ \$12.95 ~ Selection of Four @ 13.95 ~ Selection of Five @ 15.95

THE OSCAR RECEPTION

Mini Crab Cakes with a Chipotle Remoulade
Crispy Calamari with Saffron Aioli
Eggplant Rolletini
Beef Tenderloin Roulade with Boursin Cheese
Mini Beef Wellington with Fresh Rosemary Sauce
Brie and Fresh Raspberries in Phyllo Purse
Domestic & Imported Cheese with Baguettes and Fancy Assorted Crackers
Crab Quesadilla with Monterey Jack Cheese and Papaya Salsa
Shrimp and Lobster Summer Rolls
Malaysian Chicken Tender Sate with Piquant Peanut Sauce

Selection of Three @ \$16.95 ~ Selection of Four @ 17.95 ~ Selection of Five @ \$19.95

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