

Hors' D'Oeuvres

HORS' D'OEUVRES ARE A GREAT WAY TO START ANY GATHERING. OUR BUTLER STYLE ITEMS ARE SERVED ON TRAYS BY YOUR WAIT STAFF; WHILE OUR PLATTERS ARE PREPARED WITH CARE & BEAUTIFULLY DISPLAYED

BUTLER STYLE PASSED HORS' D'OEUVRES

100 PIECES

FRIED MOZZARELLA...\$80
MARYLAND CRAB CAKES...\$MP
CHICKEN TEMPURA...\$95
PROSCIUTTO & MELON...\$65
IRISH SAUSAGE ROLLS...\$85
TOMATO BRUSCHETTA...\$65
BEEF SKEWERS...\$MP
RISOTTO CAKES...\$80
ORIENTAL SPRING ROLLS...\$75
SHRIMP SHUMAI...\$85
SPANIKOPITA...\$95
STEAK HIBACHI...\$115
FILO ASPARAGUS...\$80
DRAGON CHICKEN...\$100
BABY BAKED POTATOES...\$70
OINKS IN A SNUGGIE...\$85
MINI FISH - N - CHIPS...\$90

SOUTHERN FRIED CHICKEN...\$90
WATERMELON GAZPACHO...\$55
QUESO SQUARES...\$60
BACON & BLEU MEATBALLS...\$90
MUSHROOM RISOTTO CRISPS...\$70

50 PIECES

FILET TIDBITS, GARLIC TOAST...\$145
COCONUT SHRIMP...\$100
FRIED SHRIMP...\$100
LOBSTER SALAD...\$MP
OYSTERS ROCKAFELLER...\$MP
BABY LAMB CHOPS...\$MP
BACON CRUSTED SCALLOPS...\$MP
SMOKED SALMON BRUCHETTE...\$MP
SEAFOOD MUSHROOMS...\$MP
MINI BEEF WELLINGTON...\$MP
LAMB & ROSEMARY ROULADE...\$MP

STATIONARY PLATTERS

CHEESE & FLATBREADS BOARD...\$90
GOURMET CHEESE BOARD...\$170
VEGETABLE CRUDITE...\$70
FRESH FRUIT PLATTER...\$90
FRESH MOZZARELLA & TOMATO...\$90
SWEDISH MEATBALLS...\$85
LONG ISLAND BAKED CLAMS...\$MP
SALT & PEPPER FRIED CALAMARI...\$90
BACON STUFFED MUSHROOMS...\$90
SHRIMP COCKTAIL...\$MP
TEMPURA CHICKEN...\$90
CHICKEN POT STICKERS...\$90
DUCK WON TONS...\$90
GUINNESS STEAK TIPS...\$95
CLAMS CASINO...\$MP
MAC & CHEESE CROQUETTES...\$80

OUR EXECUTIVE CHEF WOULD BE HAPPY TO MAKE ORDERING SUGGESTIONS BASED ON YOUR GUEST LIST
PLATTERS SERVE ROUGHLY 25 GUESTS DEPENDANT ON THE AMOUNT OF PLATTERS ORDERED - *PRICES SUBJECT TO CHANGE

Brunch Package

3 & 4 HOUR OPTIONS
PRICES ARE EXCLUSIVE OF
22% ADMINISTRATION FEE & SALES TAX
CREDIT CARDS ADD A 3% PROCESSING FEE

YOUR PACKAGE INCLUDES

ASSORTED FRESHLY BAKED ROLLS, MUFFINS, DANISH & BAGELS
SERVED WITH BUTTER, CREAM CHEESE & ASSORTED JAMS & JELLIES
FRESH FRUIT PLATTER & FIELDS OF ERIN HOUSE SALAD

SEVEN HOT ENTREES

INCLUDES HASHED BROWN POTATOES & SCRAMBLED EGGS

YOUR CHOICE OF THREE BREAKFAST ITEMS

VANILLA BEAN FRENCH TOAST
WITH FRESH WHIPPED CREAM
BUTTERMILK PANCAKES
STRAWBERRIES & CREAM
CORNEB BEEF HASH

BACON & SAUSAGE
EGGS BENEDICT
CLASSIC HOLLANDAISE SAUCE
OMELET STATION
ADDITIONAL CHEF FEE OF \$75

ASSORTED PAN FRIED OMELETS
BELGIAN WAFFLES
SERVED WITH FRESH WHIPPED CREAM
QUICHE LORRAINE & FLORENTINE
MAPLE CURED HAM

YOUR CHOICE OF TWO LUNCH ENTREES

PENNE ALA VODKA
FETTUCCINE ALFREDO
ARTICHOKE CANNELONI

CHICKEN SCARPARELLO
CHICKEN FRANCAISE
CHICKEN MARSALA

SALMON DIJONNAISE - ADD \$MP PP
SOLE FLORENTINE
LEMON CRUSTED FLOUNDER

DESSERT

SPECIALIZED OCCASION CAKE WITH YOUR CHOICE OF FILLING & INSCRIPTION
OR CHOICE OF ONE: APPLE STREUDEL A LA MODE, CHOCOLATE MOUSSE OR NY CHEESECAKE ADD \$2
CARAFES OF BLOODY MARY'S - \$24 - CARAFES OF MARGARITAS - \$24 - PUNCH BOWL OF SANGRIA \$100
INCLUDES UNLIMITED MIMOSA, JUICES, TEA, COFFEE & SODA