

Hors' D'Oeuvres

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

BUTLER STYLE PASSED HORS' D'OEUVRES

100 PIECES

FRIED MOZZARELLA...\$80
MARYLAND CRABCAKES...\$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...\$MP
COCONUT SHRIMP...\$100
FRIED SHRIMP...\$100
LOBSTER SALAD...\$MP
OYSTERS ROCKERFELLER...\$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 ...\$90
SWEDISH MEATBALLS...\$85
LONG ISLAND BAKED CLAMS...\$MP
SALT & PEPPER CALAMARI...\$90
BACON STUFFED MUSHROOMS...\$90
SHRIMP COCKTAIL...\$MP
TEMPURA CHICKEN...\$95
MINI FISH & CHIPS...\$90
CHICKEN POT STICKERS...\$90
DUCK WON TONS...\$90
ORIENTAL SPRING ROLLS...\$75
GUINNESS STEAK TIPS...\$95
CLAMS CASINO...\$MP
MAC & CHEESE CROQUETTES...\$80

PLATTERS SERVE ROUGHLY 25 GUESTS DEPENDANT ON THE AMOUNT OF PLATTERS ORDERED

* PRICES MAY BE SUBJECT TO CHANGE

Buffet Package

35 Guest Minimum

FOR THE JURY ROOM & 65 MINIMUM

FOR THE COURT ROOM

\$37.95 Per Guest

4 HOUR FUNCTION

COLD TABLE

STRAWBERRY FIELDS & CAESAR SALADS
FRESHLY BAKED ROLLS & BUTTER
CHILLED PASTA SALAD

CHOICE OF ONE CARVING

ROAST TOP ROUND
with Pan Gravy

ROAST TURKEY
with Sage Stuffing

FRESH VIRGINIA HAM
with Brandy Raisin Sauce

LOIN OF PORK
Apple Cider Marinated

CHOICE OF THREE ENTREES

SERVED WITH VEGETABLES & POTATOES

BAKED LASAGNA
CHOICE OF STYLE
CHICKEN MARSALA
SHEPHERDS PIE
CHICKEN TIKKI MASALA
CHICKEN FRANCAISE
TERIYAKI BEEF STIR FRY
CRAB STUFFED FLOUNDER ADD \$2

PASTA PRIMAVERA
SALMON DIJONNAISE ADD \$2 PP
CHICKEN SORRENTINO
LEMON HERB FLOUNDER
BEEF BOURGUIGNON ADD \$2 PP
EGGPLANT ROLLATINI

PENNE A LA VODKA
CHICKEN PORTOBELLO
SOLE FLORENTINE
BEEF STROGANOFF
FETTUCINI ALFREDO
HERB ROASTED CHICKEN
BAKED STUFFED SHELLS

DESSERT

CUSTOMIZED OCCASION CAKE CREATED TO YOUR LIKING, SERVED WITH TEA & COFFEE
UNLIMITED SODA & CHAMPAGNE PUNCH INCLUDED - EXCLUDES 22% ADMINISTRATION FEE & SALES TAX