

A La Cart Displays and Carving Station

Garden Vegetable Crudités

Served with Bleu Cheese and Spice Herb Dip

Small (Approximately 40 – 50 guests)..... \$125.00

Large (Approximately 60 – 90 guests).....\$225.00

Seasonal Fresh Fruit

Small (Approximately 40 – 50 guests).....\$155.00

Large (Approximately 60 – 90 guests)..... \$255.00

Chocolate Fondue.....\$115.00

Imported & Domestic Cheese with Fruit

Small (Approximately 25-35 guests)..... \$165.00

Medium (Approximately 40- 55 guests)..... \$185.00

Large (Approximately 60 -90 guests).....\$285.00

Tropical Pineapple Tree

Pineapple Tree Skewered with Seasonal Fruit, with Espresso Chocolate Fondue

Approximately 50- 70 guests..... \$290.00

Smoked Salmon

Sliced Norwegian Smoked Salmon with Capers, Eggs, Olives, and Scallions, Served with Cream Cheese and Toasted Lavash

Approximately 50- 70 guests..... \$295.00

Roasted Tom Turkey Breast *

Served with Silver Dollar Rolls and Citrus Cranberry

Relish Small (Approximately 25 guests)..... \$300.00

Honey and Brown Sugar Glazed Ham*

Served with Hawaiian Rolls and Apricot Sauce

(Approximately 50 guests)..... \$325.00

Slow Roasted Prime Rib Au Jus*

Served with Silver Dollar Rolls and Horseradish Sauce

(Approximately 45 guests)..... \$385.00

Herb Crusted Tenderloin of Beef*

Served with Silver Dollar Rolls and Rosemary Demi

(Approximately 20 guests)..... \$385.00

Marinated Pork Tenderloin*

Served with Silver Dollar Rolls and Apple Cider Glaze

(Approximately 25 guests)..... \$225.00

***Chef Attendant is required for carving at 85.00**



A La Carte Hors D' oeuvres

Cold Hors D' oeuvres | Prices are per 100 pieces

<i>Tomato & Fresh Mozzarella Bruschetta.....</i>	<i>\$175.00</i>
<i>Roasted Vegetables in Phyllo p Cup.....</i>	<i>\$185.00</i>
<i>Mozzarella, Olives and Tomato Kabobs.....</i>	<i>\$185.00</i>
<i>Deviled Eggs.....</i>	<i>\$155.00</i>
<i>Artichoke & Olive Tapenade on Crostini.....</i>	<i>\$165.00</i>
<i>Smoked Turkey & Gouda Pinwheels.....</i>	<i>\$185.00</i>
<i>Grilled Chicken Caesar Finger Sandwiches.....</i>	<i>\$190.00</i>
<i>Beef Carpaccio on Parmesan Crostini.....</i>	<i>\$325.00</i>
<i>Smoked Salmon Canapé's.....</i>	<i>\$275.00</i>
<i>Sesame Seared Tuna Sashimi.....</i>	<i>\$335.00</i>
<i>Herb Seared Shrimp on Pita Points.....</i>	<i>\$225.00</i>
<i>Iced Jumbo Gulf Shrimp.....</i>	<i>\$390.00</i>
<i>Stone Crab (In Season).....</i>	<i>\$1,890.00</i>

Dessert Station

Chef's Selections of Assorted Mini Pastries, Cup Cakes and Petite Fours..... \$15.00 Per Guest

Hot Hors D' oeuvres | Prices are per 100 pieces

<i>Hawaiian Chicken Skewers.....</i>	<i>\$225.00</i>
<i>Chicken Lemongrass Pot stickers.....</i>	<i>\$245.00</i>
<i>Buffalo Style Wings.....</i>	<i>\$210.00</i>
<i>Chicken Cashew Spring Rolls.....</i>	<i>\$285.00</i>
<i>Chicken Samosa.....</i>	<i>\$235.00</i>
<i>Southwest Chicken Empanadas.....</i>	<i>\$275.00</i>
<i>Hibachi Beef Skewers.....</i>	<i>\$285.00</i>
<i>Mini Beef Wellingtons.....</i>	<i>\$350.00</i>
<i>Italian or Swedish Balls.....</i>	<i>\$175.00</i>
<i>Cheese Steak Spring Rolls.....</i>	<i>\$225.00</i>
<i>Mushroom Caps with Chorizo Sausage.....</i>	<i>\$255.00</i>
<i>Sausage in Puff Pastry.....</i>	<i>\$245.00</i>
<i>Mini Crab Cakes.....</i>	<i>\$285.00</i>
<i>Scallop Wrapped in Bacon.....</i>	<i>\$300.00</i>
<i>Grouper Bites.....</i>	<i>\$310.00</i>
<i>Coconut Shrimp.....</i>	<i>\$295.00</i>
<i>Crab & Spinach Dip w/ Toasted Pita.....</i>	<i>\$310.00</i>
<i>Spanakopita.....</i>	<i>\$165.00</i>
<i>Vegetable Spring Rolls.....</i>	<i>\$195.00</i>
<i>Vegetable Samosa.....</i>	<i>\$215.00</i>



Refreshments and A La Carte

Brewed Coffee	55.00 per Gallon
Herbal Teas	3.00 each
Cranberry, Grapefruit, Apple, Pineapple Juice	38.00 per Gallon
Florida Fresh Orange Juice	38.00 per Gallon
Ice Tea	38.00 per Gallon
Soft Drinks, Assorted	3.25 each
Bottled Water	3.25 each
Gatorade	4.50 each
Red Bull Energy Drink	4.50 each
Yogurt Parfaits with Berries	4.00 each
Ripe & Delicious Hand Fruits	28.00 per Dozen
Assorted Danishes	34.00 per Dozen
Assorted Breakfast Muffins	34.00 per Dozen
Bagels with Cream Cheese & Preserves	36.00 per Dozen
Ham & Cheese Croissants	46.00 per Dozen
Sliced Breakfast Breads	34.00 per Dozen
Sweet Cinnamon Rolls	36.00 per Dozen
Assorted Mini Pastries	34.00 per Dozen
Freshly Baked Assorted Cookies	36.00 per Dozen
Decadent Chocolate Fudge Brownies	36.00 per Dozen
Pure & Natural Granola and Energy Bars	26.00 per Dozen
Blend of Oven Roasted Nuts	16.00 per Pound
Miniature Candy Bars, Twizzlers, M&M	29.00 per Dozen
Warm Ballpark Pretzels with Mustard	32.00 per Dozen
Tortilla Chips, Guacamole and Salsa	20.00 per Quart
Toasted Pita Chips & Smooth Hummus	45.00 per Quart
(Approximately 20 guests)	
Sliced Seasonal Fresh Fruit with Honey Yogurt Dip	165.00 per Tray
(Approximately 40 guests)	

