

Buffet Platters

Brie Wheel Display Topped with Apricot Chutney and served with Grapes and Pita Chips and Carr crackers
Serves 60 guests

Warm Brie Wheel Topped with Sliced Apples and Cinnamon Served with Carr crackers and bread sticks
Serves 60 guests

Warm Brie Wheel en Croute Served with Carr Crackers and Bread sticks
Serves 60 guests

Fresh Spinach and Artichoke Dip Accompanied with Toasted Baguettes
Minimum 25 guests

Fresh Dominion Beer Buttered Asparagus spears dusted with cumin/Vinaigrette dressing
Minimum 20 guests

Chilled Medley of Grilled Vegetables Display
Minimum 20 guests

Pumpernickel Basket Filled with Spinach Dip Surrounded with Fresh Cut Vegetables
Large~100 guests
Medium~75 guests
Small~50 guests

Honey Glazed Ham Platter, Sliced and Decorated w/Dijon Mustard
Serves 60 guests

Roasted Turkey Platter, Carved, and Decorated with Cranberry relish
Serves 60 guests

Cascade of Seasonal Sliced Fruits Nicely Decorated
Large~100 guests
Medium~75 guests
Small~50 guests

Fresh Watermelon Basket Filled with Fresh Fruits
Serves 70 guests

Seven Layer Dip Accompanied with Nacho Chips

Red Pepper Hummus Dip Accompanied with Toasted Pita Triangles

Cajun Grilled Chicken Strips Garnished with Sliced Mango, Accompanied with Black Bean Salad
Minimum 20 guests

Buffet Platters (cont.)

Tenderloin of Beef Medallions Served with Toasted Baguettes & Horseradish Cream
Serves 25 guests

Domestic and Imported Cheeses with Assorted Crackers
Minimum 25 guests

Mascarpone Basil Spread~ Italian Soft Cheese with Pesto, Pine Nuts and Sun Dried Tomato

Herbed Boursin – Roundelles of Herbed Cheese Accompanied with Toasted Garlic Bruschetta

Antipasto Display of Salami, Prosciutto di Parma, Mortadella, Marinated Olives and Mushrooms
Minimum 35 guests

Tortellini/Fussily Pasta Salad with Black Olives, Feta Cheese and Giardiniera
Minimum 20 guests

Fresh Mozzarella and Sliced Tomato with Fresh Basil & Vinaigrette Dressing Caprese
Minimum 20 guest

Drunken Tomatoes-Marinated on Balsamic Vinaigrette served on Crosstini with Blue Cheese Crumbs

Chilled Poached Salmon en Gelee with Cucumber Dill Sauce
Serves 50 guests

Smoked Salmon Platter Garnished with Chopped Eggs, Red Onion, Cream Cheese and Capers
Minimum 20 guests

Hot Crab and Artichoke Dip Accompanied with Toasted Pita Triangles
Minimum 20 guest

Fresh Lobster Salad alla Parisienne Platter
Minimum 20 guests

Blue Point Oysters~Market price

Fresh Clams on the Half Shell

Chilled Mussels Piccante Vinaigrette

Blue Crabs Bushel (She Crabs)~Market price

Russian Caviar~Market price