

# Warm Hors d'Oeuvre

minimum order of 100 pieces for each item

## Wild Mushroom Tart

*\$3.75 per piece*

## Chicken Potstickers

with Szechuan soy sauce

*\$4.00 per piece*

## Beef Tenderloin with Crimini

Mushroom Mashed Potatoes

served on a miniature spoon

*\$5.50 per piece*

## Brie and Pear in Phyllo

with chutney sour cream

*\$4.00 per piece*

## Twice Baked Yukon Gold Potato Tart

with bacon, cheddar cheese and  
caramelized onions

*\$4.00 per piece*

## Shrimp in a Blanket

wrapped in puff pastry

*\$5.00 per piece*

## Boursin Cheese Stuffed

Mushrooms

*\$3.75 per piece*

## Almond-Stuffed

Bacon-Wrapped Dates

with a port wine balsamic glaze

*\$4.00 per piece*

## Goat Cheese Tartlet

with caramelized onion

*\$4.00 per piece*

## Beef Short Rib with Fried Potato Strings

served on a miniature spoon

*\$5.00 per piece*

## Grilled Chicken Tart

with coconut peanut sauce

*\$3.75 per piece*

## Asparagus Risotto

served on a miniature spoon

*\$4.00 per piece*

## Assorted Meatballs

choose teriyaki, barbecue, sweet  
and sour or Swedish

*\$3.50 per piece*

## Brie and Mango Quesadillas

with mango sour cream

*\$4.00 per piece*

## Crab Rangoon

with cream cheese in a wonton  
skin

*\$4.00 per piece*

## Asian Pear Tartlet

with Roquefort and walnut

*\$3.75 per piece*

## Beef and Mushroom en Croute

*\$4.25 per piece*

## Grilled Vegetable Quesadillas

with an avocado cream sauce

*\$4.00 per piece*

## Artichoke Fritters

with goat cheese sauce

*\$4.00 per piece*

## Fig and Mascarpone Cheese in Phyllo

*\$4.00 per piece*

## Braised Short Rib and Manchego Cheese Empanadas

*\$4.00 per piece*



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# Chilled Hors d'Oeuvre

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## Margarita Chicken

lime-marinated chicken breast with cilantro mayonnaise served on tri-colored tortilla chips

*\$3.50 per piece*

## Fresh Vegetable Spring Roll

with a soy dipping sauce

*\$4.00 per piece*

## Assorted Finger Sandwiches

salmon and cucumber with cream cheese; red onion, tomato and watercress with mayonnaise; smoked chicken, gouda and arugula with whole grain mustard

*\$3.75 per piece*

## Shrimp Tostada

grilled marinated shrimp on a crisp corn tortilla with guacamole and salsa fresca

*\$4.50 per piece*

## Mozzarella and Roasted

## Tomato Skewer

with pesto oil

*\$4.00 per piece*

## Greek Phyllo Cup

kalamata olive, diced tomatoes and cucumbers and feta cheese

*\$3.75 per piece*

## Sesame Smoked Salmon Tartar

on dilled cucumber rounds

*\$4.25 per piece*

## Asian Pear Crostini

with gorgonzola and sliced almonds

*\$3.75 per piece*

## Szechuan Chicken

on a rice cracker garnished with microgreens

*\$4.00 per piece*

## Vegetarian Crostinis

with assorted toppings to include tomato basil, wild mushrooms and gorgonzola, and vegetable ratatouille with goat cheese

*\$3.50 per piece*

## Roast Beef-Wrapped Asparagus

with gorgonzola cream cheese

*\$4.00 per piece*

## Assorted Sushi

including California, tuna and smoked salmon rolls with a ginger-soy dipping sauce

*\$4.50 per piece*

## Steak au Poivre Crostini

with brown mustard aioli

*\$4.50 per piece*

## Chicken and Mango Tostada

with cilantro chimmichurra sauce

*\$4.25 per piece*

## Shrimp Cocktail Shooters

jumbo shrimp with shredded lettuce and cocktail sauce served in a cocktail shooter glass

*\$5.50 per piece*

## Crab Cake Crostini

with Old Bay aioli and microgreens

*\$4.75 per piece*

## Sesame Crusted Tuna

grilled rare and served on a rice cracker with wasabi mayonnaise and shredded pickled ginger

*\$5.00 per piece*



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# Hors d'Oeuvre Stations

## Domestic Cheeses

four varieties of cubed cheeses garnished with fresh fruit and served with flatbread crackers

*\$8.00 per person*

## Domestic and Imported Cheeses

assorted wedges and wheels of cheese with fresh seasonal fruit and flatbreads

*small platter \$475.00 (serves 50)*

*medium platter \$675.00 (serves 75)*

*large platter \$1050.00 (serves 125)*

## Bruschetta Sampler

tomato basil, ratatouille and goat cheese, and roasted wild mushrooms with gorgonzola served with homemade crostinis

*\$7.75 per person (minimum 25)*

## Salsa Bar

tri-colored tortilla chips with spicy red salsa, salsa verde, salsa fresca, guacamole and hot peppers

*\$7.75 per person (minimum 25)*

## Fresh Vegetable Crudites

with roasted garlic herb and roasted red pepper dips

*\$8.00 per person*

## Dips and Spreads

spinach and artichoke dip, bleu cheese spread, and roasted red pepper hummus served with assorted crackers

*\$7.75 per person (minimum 25)*

## Antipasto Sampler

- three types of assorted gourmet sausages
- asiago, parmesan and fresh mozzarella cheeses
- salad of arugula, grilled Italian sausage, cannelloni beans, roasted yellow peppers and white balsamic vinaigrette
- pickles, assorted olives, and roasted red peppers
- sliced Italian bread

*\$20.00 per person (minimum 25)*

## Meatball Station

made with your choice of chicken or beef and pork choose three varieties:

barbecue	sweet and sour	teriyaki
Swedish	Middle Eastern	pesto
taco	marisala	

*\$12.00 per person (six pieces per person, minimum 50)*

## Toasted Ravioli Station

cheese and meat ravioli (four pieces per person) with a trio of dipping sauces to include: chunky tomato sauce, pecorino romano cheese sauce and pesto sauce

*\$10.00 per person (minimum 25)*

## Tater Tot Sampler

choose three varieties:

parmesan	ranch	bacon cheddar
taco	garlic	barbecue

served in bamboo leaf cones with picks

*\$10.00 per person (minimum 25)*



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# From the Carvery

\$150.00 fee per carver required

## Roast Beef Tenderloin

with French rolls and grain mustard mayonnaise

*\$475.00 - serves 25*

## Prime Rib of Beef

with a merlot demiglaze and French rolls

*\$475.00 - serves 40*

## Inside Round of Beef

with French rolls and a red wine thyme au jus

*\$350.00 - serves 75*

## Steamship Round of Beef

served with horseradish cream, grain mustard mayonnaise and French rolls

*\$950.00 - serves 150*

## Four Peppercorn Crusted Strip Loin

served with bordelaise sauce and onion rolls

*\$475.00 - serves 50*

## Apple Cider Glazed Turkey Breast

served with honey Dijon mayonnaise and whole wheat rolls

*\$250.00 - serves 40*

## Barbecue Roast Pork Loin

served with bourbon barbecue sauce and biscuits

*\$250.00 - serves 40*

## Dry Cured Country Ham

served with honey mustard and biscuits

*\$375.00 - serves 50*

## Salmon en Croute

whole side of salmon wrapped in puff pastry with a horseradish dill cream

*\$275.00 - serves 25*

## Chilled Smoked Salmon

whole side of salmon served chilled with traditional garnishes

*\$275.00 - serves 25*

## Pesto Grilled Flank Steak

served with silver dollar rolls

*\$9.00 per person*



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# Themed Reception Stations

Be creative and build your own buffet! Minimum of three stations.  
Minimum of 100 guests for three stations, 175 guests for four stations,  
250 guests for five or more stations.

## Chinatown Station

- Uniformed Chefs preparing stir-fried items to include your choice of:
  - Szechuan Chicken, Beef or Shrimp
  - Mandarin Orange Chicken or Shrimp
  - Cantonese Stir-Fried Chicken, Beef or Shrimp
- Chinese Chicken Salad: sliced chicken breast, bean sprouts, napa cabbage, green onions, red pepper, and mixed greens with crispy wontons and a sesame ginger vinaigrette
- Vegetable Fried Rice
  - **\$19.00 per person** Choose two stir-fry items (requires 2 chefs per station at \$150.00 per chef)
  - **\$24.00 per person** Choose three stir-fry items (requires 3 chefs per station at \$150.00 per chef)

## Barbecue Station

- Choose two meats:
    - Southern-Style Smoked Pork Sandwiches, Smoked Texas Barbecue Beef Sandwiches or Dry-Rubbed Barbecue Chicken Breasts served with Kaiser rolls
  - Macaroni and Cheese Salad
  - Jalapeno Cheddar Muffins
  - Corn on the Cob
- \$17.00 per person**

## Gourmet Slider Station

Choose Three Varieties:

- Blackened Catfish with remoulade sauce
- Beef Tenderloin with boursin cheese and fried onions
- Grilled Buffalo Chicken
- BLT pepper bacon, leaf lettuce and tomatoes
- Pulled Pork with cole slaw
- Eggplant Parmesan with marinara sauce

**\$16.50 per person**

## Southwestern Sampler

- An assortment of mini chili rellenos, miniature tacos, Southwest spring rolls, and chicken and jack cheese quesadillas
- with salsa verde, salsa fresco, and spicy red salsa

**\$16.00 per person (six pieces per person)**



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## The Comforts of Home

- Fried Chicken
- Pepper Jack Macaroni and Cheese
- Green Bean Casserole
- Mashed Potatoes with bacon and gruyere cheese
- BLT Chopped Salad with chopped smoked bacon, roma tomatoes and shredded cheddar cheese in a buttermilk ranch dressing
- Freshly Baked Biscuits

*\$14.50 per person*

## Farmers' Market

- Steak and Bleu Cheese Salad: with tomatoes, fresh mushrooms, grilled onions and a grain mustard vinaigrette
- Shrimp Caesar Salad with Parmesan cheese and homemade croutons
- Italian Chop Salad: grilled chicken, crisp bacon, ditalini pasta, tomatoes and red onions with chopped mixed greens in a dijon honey dressing

*\$14.00 per person*

## Freshly Prepared Pasta Station

Uniformed Chefs preparing your choice of any two of the following options:

- Three Cheese Ravioli with cipriani sauce
- Penne Pasta with julienne peppers, olives, capers, and crimini mushrooms in a spicy marinara sauce
- Cavatappi Chicken Marsala peas, mushrooms, asparagus, red pepper and marsala wine sauce
- Wild Mushroom Orzo three varieties of mushrooms in a light alfredo sauce
- Pasta Shells parsley, spinach, red peppers, pine nuts, garlic and olive oil
- Farfalle Pasta Primavera diced zucchini, yellow squash, red peppers, and sliced mushrooms in marinara sauce
- Macaroni and Cheese elbow pasta with four cheese sauce

Antipasto Salad: chopped romaine, farfalle pasta, pepperoni, diced mozzarella, green olives, pepperoncini, and Italian vinaigrette

Assorted Italian Breads and Parmesan Cheese

*\$17.00 per person*  
*(requires 2 chefs per station at \$150.00 per chef)*



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## Taylor Street Station

- Vegetable Lasagna
- Grilled Italian Sausage with Red and Green Peppers
- Baked Ziti with Meat Sauce
- Classic Caesar Salad with Parmesan cheese and garlic croutons
- Assorted Italian Breads

*\$17.00 per person*

## Asian Noodle Bar

Uniformed Chefs preparing your choice of any two of the following options:

- Chicken Lo Mein with egg noodles (*China*)
- Pork and Shrimp Pancit with rice noodles (*Philippines*)
- Yakisora Chicken with soba noodles (*Japan*)
- Pad Thai with tofu and rice noodles (*Thailand*)
- Beef and Broccoli with udon noodles and peanut sauce (*China*)
- Indonesian Fried Noodles (*Indonesia*)
- Shrimp and Chicken Fried Rice (*China*)

Vegetable Wontons

Vietnamese Rice Noodle Salad

*\$17.00 per person*

*(requires 2 chefs per station at \$150.00 per chef)*

## Grilled to Order Quesadillas

Uniformed Chefs preparing your choice of any three of the following options:

- Tex Mex Quesadillas with ground beef, peppers, onions, and jalapeno cheese sauce
- Wild Mushroom Quesadillas with muenster cheese
- Roasted Vegetable Quesadillas with goat cheese
- Pulled Pork Quesadillas with sweet pickle relish and cheddar cheese
- Chicken Quesadillas with cilantro and Monterey Jack cheese
- Black Bean and Corn Quesadillas with roasted red peppers and Monterey Jack cheese

served with sour cream, salsa, and guacamole sauce

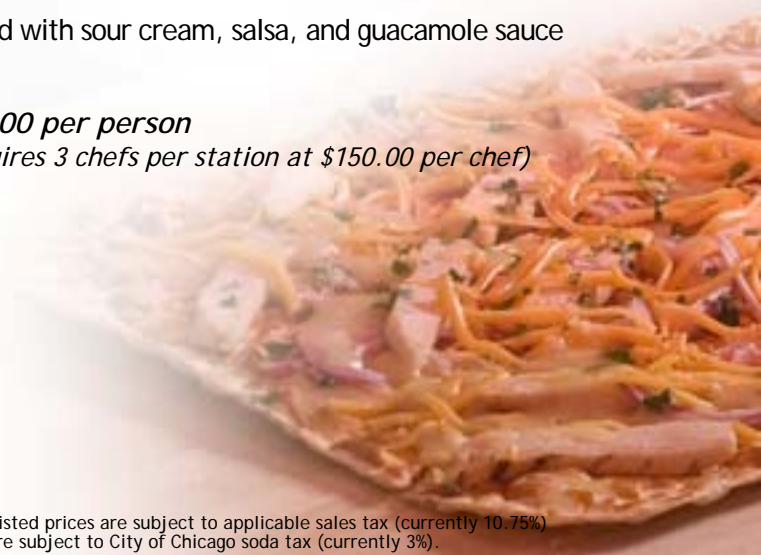
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*(requires 3 chefs per station at \$150.00 per chef)*



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## Greektown Station

- Sliced Roasted Lamb Gyros with mini pita breads, diced tomatoes and onions and cucumber yogurt sauce
- Spanikopita
- Roasted Greek Potatoes baked in lemon juice and oregano with feta cheese
- Roasted Red Pepper Hummus and Assorted Olives with pita chips
- Greek Salad: mixed field greens with cucumbers, kalamata olives, tomatoes, red onions, feta cheese and a red wine vinaigrette

*\$18.00 per person*

## Smashed Potato Bar

- Mashed Sweet Potatoes and Smashed Yukon Gold Potatoes served with: candied pecans, brown sugar, mini marshmallows, crumbled bacon, shredded swiss cheese, horseradish, sour cream, chopped chives, shredded cheddar cheese, broccoli florets, and sliced mushrooms

*\$13.00 per person*

## Ballpark Station

- Chicago-Style Hot Dogs served with all the fixings
- Chicago-Style Pizza: sausage, cheese and vegetarian pizza
- Nacho Bar: with warm cheese sauce, jalapenos, diced green onions, diced tomatoes and sour cream

*\$16.50 per person*

## Southern Style Station

- Smothered Boneless Pork Chops
- Crispy Fried Chicken
- Mashed Sweet Potatoes with bourbon and pecans
- Green Bean Salad
- Turnip Greens with Smoked Turkey
- Biscuits

*\$16.50 per person*

## Dim Sum Sampler

- An assortment of pork spring rolls, chicken potstickers, sho mai and fresh vegetable spring rolls
- with plum sauce, Chinese mustard and sweet chile glaze

*\$14.00 per person (six pieces per person)*



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## Mexican Fiesta

- Uniformed Chefs preparing south of the border specialties to include your choice of two of the following:  
Chicken Fajitas with peppers and onions  
Shrimp Veracruzana  
Mole-Style Chicken  
Beef Fajitas with peppers and onions  
served with shredded cheddar cheese, shredded lettuce, diced tomatoes, sour cream and corn and flour tortillas
  - Cheese Enchilada Casserole
  - Spanish Rice and Refried Beans
  - Salsa Bar: tri-colored tortilla chips with spicy red salsa, salsa verde, salsa fresca, guacamole and hot peppers
- \$19.50 per person***  
*(requires 2 chefs per station at \$150.00 per chef)*

## Gourmet Pizza Station

A selection of gourmet flatbread pizzas

Choose three from the following:

- Wild Mushroom: crimini, portabello, white mushrooms, fontina, mozzarella, olive oil and chopped parsley,
- Barbecue Chicken: barbecue chicken, smoked gouda, mozzarella, sliced red onion, and chopped fresh cilantro
- Pear and Gorgonzola: pears, gorgonzola, fontina, mozzarella, chopped caramelized almonds, and ranch dressing
- Alfredo Chicken: chicken breast, parmesan, fontina, mozzarella, spinach, bacon, and alfredo sauce
- Goat Cheese and Roasted Peppers: goat cheese, tri-color peppers, Japanese eggplant, mozzarella, onions, and chopped parsley
- Sicilian: Italian sausage, capicola, salami, mozzarella, parmesan, marinara sauce and fresh basil
- Margherita: fresh tomatoes, parmesan, fresh basil, and buffalo mozzarella

***\$15.00 per person***



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