



## HORS D'OEUVRE & BAR SELECTIONS

### COLD PLATTERS ARE 30 SERVINGS PER ORDER

JUMBO SHRIMP COCKTAIL	113
<i>Served with cocktail sauce &amp; remoulade</i>	
SESAME CRUSTED AHI TUNA BITES	101
<i>Seared rare Tuna, avocado, &amp; pickled ginger over zucchini wheels</i>	
GINGER THAI CHICKEN SKEWERS	96
<i>Asian style, sweet &amp; slightly spicy grilled chicken breast</i>	
SMOKED SALMON CANAPES	158
<i>Garlic flatbread crostini, creamed cheese spread and green onion</i>	
MINI SRIRACHA SHRIMP BOWLS	180
<i>Flash fried, tossed in a tangy sauce, over 51 slaw &amp; topped with sesame seeds</i>	
<b><u>HOT PLATTERS</u></b>	
VEGGIE STUFFED MUSHROOMS	90
CRAB STUFFED MUSHROOMS	101
MINI BLUE CRAB CAKES	135
BACON-WRAPPED SCALLOPS	180
MINI OPEN-FACED FILET MIGNON SANDWICHES	190
<i>Garlic crostini flatbread with smothered onions</i>	
VEGETABLE FLATBREAD (GFF) (8 total)	120
<i>Zucchini, broccoli, sun-dried tomatoes, onions, mozzarella and aged balsamic</i>	
TUSCAN CHICKEN FLATBREAD (GFF)	120
<i>Grilled chicken breast, spinach, sun-dried tomatoes, goat cheese, mozzarella and balsamic</i>	
LOLLIPOP NEW ZEALAND LAMB CHOPS	202
<i>Peppercorn brandy cream and goat cheese</i>	

#### **Important Notice**

*Minimum guarantee for our private room is \$1000. \$500 deposit will be applied towards your final bill.  
Sales tax and 20% gratuity will be added to your total bill. Please speak to our manager regarding any food  
Allergy concerns and we will accommodate your request to the best of our ability.*

*\*Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness,  
especially if you have certain medical conditions\**



## **CARVED ITEMS**

*Carving station require a skilled Chef, which we offer at a rate of \$75/hour, minimum two hours.*

***Dinner rolls, appropriate dipping sauces, and necessary equipment are included at no additional cost.***

MUSTARD MAPLE GLAZED HAM	160
OVEN-ROASTED TURKEY	170
WHOLE TENDERLOIN Served with béarnaise and horseradish cream.	MKT
PRIME RIB AND AU JUS Served with horseradish cream sauce.	300

## **DISPLAY PLATTERS**

VEGETABLE CRUDITES Roasted tri-color creamer potatoes, cauliflower, broccoli, and carrots. Garnished with cornichons and grape tomatoes. Served with blue cheese and ranch.	120
TOMATOES & ONIONS Vine ripe tomatoes, red onions, blue cheese, and vinaigrette over a bed of green.	150
NORWEGIAN SMOKED SALMON Capers, red onions, chopped eggs, crème fraiche and garlic flatbread.	220
SESAME CRUSTED SEARED AHI TUNA Wasabi ginger, 51-chopped salad, and pickled ginger.	160
ARTISAN FRUIT & CHEESE BOARD <i>Assortment of domestic &amp; imported cheeses: Mezzaluna fontina, Grand cru reserve, Smoked gouda aged six months, Red spruce cheddar aged four years, Blue affine, fruit spread, fruits, and crackers, Garnished with seasonal berries.</i>	160

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## **BAR DRINK OPTIONS FOR YOUR EVENT**

*Private bartender can be made available for your event at \$75/hour, minimum two hours.*

### **CELEBRATORY TOAST**

Champagne, Prosecco, or Sparkling Cider \$6.00 per person (one glass)

### **OPEN BAR**

All drinks rang on the master bill and charge to the card on file

### **WINE WITH DINNER**

Our service staff will pour your selection of red or white wine with dinner

### **CASH BAR**

All drinks are paid by guests in cash. Individual tabs may be started with a credit card

### **BEER & WINE**

Liquor must be paid when ordered; tab may be started with the guest's credit card

### **DRINK TICKETS ONLY**

The drink price is selected by the host. Guest uses one ticket per drink, each drink is billed to the host

## **DESSERTS AND MORE**

**WE CAN ACCOMMODATE TRADITIONAL CAKES AND FLOWER ARRANGEMENTS WITH MINIMUM 5 DAYS' NOTICE**

**ASSORTED COOKIE TRAY 75**

*White Chocolate Macadamia, Sugar, Oatmeal-raisin, Chocolate Chip*

**MINI CHEESECAKE 105**

**MINI-BREAD PUDDING 105**

**STRAWBERRY SORBET 90**

**FLOURLESS CHOCOLATE CAKE 150**

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