

Horsd'oeuvres Menu

Hors d'oeuvres may be butler-passed or displayed
We recommend seven to nine pieces per person

Minimum of 100 pieces per selection

Stationary Hors d'oeuvres

Shaker Ridge Selections / 1.60 per piece

Sesame Chicken or Beef Stir-fry	Vegetable Trio
Sweet & Sour Meatballs	Fresh Fruit Parfait
Steamed Shrimp Dumplings	Prosciutto Wrapped Melon
Sausage Stuffed Mushrooms	Chicken Wings
Thai Spring Rolls	Chicken or Beef Satay
Fried Ravioli	Vegetable Spring Rolls
Fried Mozzarella Sticks	Teriyaki Sesame Beef
Coconut Chicken	Spinach & Crab Tartlets
Pecan Encrusted Chicken	Mini Chicken Cordon Bleu
Chicken Quesadilla	Franks in a Puff Pastry
Cheese Puffs	Chicken Tenderloins
Deviled Eggs	Crab Rangoon

Butler-Passed Hors d'oeuvres

Country Club Selections / 2.25 per piece

Crab Cakes
Mini Beef Wellingtons
Scallops wrapped in Bacon
Antipasto Skewers
Smoked Salmon on a Potato Pancake
Tenderloin Skewers
Mexican Scallops
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Assorted Sushi (1.75 per piece)
Clams Casino (2.50 per piece)
Grilled Baby Lamb Chop Lollipops (3.75 per piece)
Shrimp Cocktail (2.50 per piece)
Coconut Shrimp (3.00 per piece)

Please add 8% NY sales tax and 20% administrative fee to food and beverage prices

Add a Station to Your Function

Items listed below are only available to add to a package

Pasta Station / 7

Choose 2

Penne, Tortellini, Rigatoni, Farfalle

Choose 2 Sauces

Putanesca, Marinara, Alfredo, Tomato Basil

Chef Attended / add 85

Carving Station / 7

Choose 1

Baked Ham, Roasted Turkey Breast,
Roast Beef, or Rosemary Roasted Pork Loin

Additional Carving Item / add 5

Sliced Tenderloin of Beef or Ahi Tuna
(also available inquire pricing)

The Tuscan Table / 9

Italian Display of Imported and Domestic Cheeses,
Fresh Seasonal Fruits, Fresh Vegetable Crudite,
Stuffed Olives, Fresh Mozzarella and Tomato Salad with Basil,
Spinach and Artichoke Dip, Roasted Vegetable Salad,
Assorted Artisan Breads and Crackers

Deluxe Antipasto Table / 11

Chef's Extravagant Display of Imported and Domestic Cheeses,
Imported Italian Meats, Fresh Seasonal Fruits, Fresh Vegetable Crudite,
Stuffed Olives, Fresh Mozzarella and Tomato Salad with Basil,
Spinach and Artichoke Dip, Roasted Vegetable Salad,
Assorted Artisan Breads and Crackers

One Hour of Four Passed Horsd'oeuvres / 10

Shrimp Cocktail, Coconut Shrimp, Mini Beef Wellingtons, Scallops wrapped in Bacon, Antipasto Skewers,
Smoked Salmon on a Potato Pancake, Tenderloin Skewers, Mini Chicken Cordon Bleu, Crab Cakes,
Crab Rangoon, Vegetable Spring Rolls, Sausage Stuffed Mushrooms, Assorted Sushi, Franks in Puff Pastry

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