

## Reception Menu

### Assorted Hot Hors d'oeuvres

Sweet & Sour Meatballs  
Cocktail Franks in a Blanket  
Cheese Puffs  
Crabmeat Balls  
Spring Eggrolls  
Vegetable Tempura  
Miniature Quiche  
Coconut Chicken  
Mozzarella Sticks  
\$130.00 per 100 piece tray

### Cold Hors d'oeuvres

Deviled Eggs  
Melon wrapped in Prosciutto  
Cherry Tomatoes filled with Tuna  
Asparagus Spears rolled in Ham  
\$130.00 per 100 piece tray

### Cheese Tray

Assorted Cheese Display  
\$4.00 per person

### Deluxe Hot Hors d'oeuvres

Scallops wrapped in Bacon  
Spanakopita  
Spinach Puffs  
Crab in Puff Pastry  
Beef Brochettes  
Mushroom Caps stuffed with Crabmeat  
Chicken Kabobs  
Battered Fried Shrimp  
\$160.00 per 100 piece tray

### Seafood Selections

Jumbo Shrimp On Ice, Cocktail Sauce  
\$250.00 per 100 pieces

### Fruit Tray

Elaborate Fruit Display  
\$4.00 per person

### Crudite Tray

Fresh Raw Vegetables with  
Assorted Dips  
\$3.00 per person

## Carving Stations

\$75.00 Carver Fee

Roasted Steamship of Beef with Horseradish, Mustard, Au Jus & Miniature Rolls  
\$9.00

Honey Baked Ham with Mustard Sauce, Mayonnaise, Southern Biscuits & Assorted Rolls  
\$8.00 per person

Roast Turkey Breast with Natural Gravy, Mustard & Miniature Rolls  
\$8.00 per person

Tenderloin of Beef with Bordelaise Sauce, Silver Dollar Rolls  
\$10.00 per person

*All Prices plus Tax & Gratuity*