



Platters:*

Small - \$50 Large- \$75

Fruit and Cheese*

The finest of seasonal fresh fruit and assorted cheeses; New York State cheddar, Montrachet goat cheese, and Brie.

Crudités*

An abundant display of julienne carrots, celery, red and green peppers, cucumbers, and other seasonal vegetables. Served with a tomato herb dip.

Smoked Salmon*Sliced smoked salmon beautifully arranged with greens, lemon, red onions, croutons, capers and lemon vinaigrette

Tea Sandwiches*

Assorted small sandwiches. Served with pickles.

Buffalo Wings*

Served with carrots, celery, and our homemade bleu cheese dressing.

Cold Hors d'oeuvres and Appetizers (price per person):

Shrimp cocktail (\$5)

Chips and salsa (\$3)

Hot Hors d'oeuvres and Appetizers (price per person):

Chicken or beef satays with peanut sauce (\$4)

Fried mozzarella sticks with marinara sauce(\$4)

Spana kopeta (spinach and feta cheese turnovers) (\$4)

Pigs in a blanket with spicy deli mustard (\$4)

Miniature crab cakes with lemon chipotle mayonnaise (\$5)

Buffalo wings served with bleu cheese (\$4)

Chicken fingers with honey mustard sauce (\$4)

Beer batter fried shrimp (\$4)

Steamed turkey and vegetable dumplings with spicy soy sauce (\$4)

Miniature egg rolls with julienne vegetables served with spicy soy sauce (\$4)

Veggie spring rolls with spicy soy sauce (\$4)

Popcorn fried shrimp with chipotle dip (\$4)

Buffet or Dinner (Guaranteed minimum of 25 people):

Cold buffet selections: (price per person)

Classic Caesar salad with garlic croutons (\$7)

Field greens, house vinaigrette (\$7)

Baby arugula salad, green apples, pecans, bleu cheese crumbles, lemon vinaigrette (\$7)

Hot buffet selections (price per person):

Penne Ala Vodka (\$9)

Chicken or Goat Cheese quesadilla (\$9)

Stuffed shells, ricotta and mozzarella cheeses, marinara sauce (\$10)

Wild mushroom ravioli, mushroom cream sauce (\$10)

Slow roasted salmon, rice, lemon caper butter sauce (\$10)

Roasted garlic grilled chicken breast, rice, seasonal vegetables (\$10)

Roasted pork loin, sweet potato puree (\$10)

Grilled flank steak, stir fried vegetables, mashed potatoes (\$11)

Herb-rubbed turkey, goat cheese and mushroom stuffing, glazed carrots, gravy (\$10)

Roasted beef tenderloin, oven-roasted potatoes (\$11)

Seared tuna loin, vegetable slaw, balsamic soy sauce (\$12)