

Passed Hors d'Oeuvres Menu

House Favorites

- Pecan Cheddar Coins
1.00 each
- Olive Stuffed Cheese Ball
1.00 each
- Brie & Walnut Wafers
1.25 each
- Green Onion wrapped in
Pork Tenderloin with Satay Sauce
1.25 each
- Smoked Chicken Nachos
1.25 each
- Mushroom Toasts
1.25 each
- Corn Croustade with Avocado &
Smoked Ham Stuffing
1.25 each
- Corn Croustade with Crab Salad Stuffing
1.25 each
- Corn Croustade with Curried
Chicken Stuffing
1.25 each
- Boursin Cheese & Prosciutto Pinwheels
1.50 each
- Brie and Raspberry in Puff Pastry
1.50 each
- Water Chestnuts wrapped in Bacon
1.50 each
- Roasted Garlic & Chicken Pinwheels
1.50 each
- Snow Peas stuffed with Herbed Cheese
1.50 each
- Mini Beef Wellingtons
1.50 each
- Beef & Bleu Cheese in Puff Pastry
1.50 each
- Asian Beef in Puff Pastry
1.50 each
- Southwestern Beef in Puff Pastry
1.50 each
- Hunan Style Chicken on Endive
2.00 each
- Miniature Empanada
2.00 each
- Won-Ton with Smoked Salmon & Gribiche
Sauce
2.25 each
- Fresh Shrimp Beignets
2.25 each
- Shrimp Won-Tons
1.95 each
- Smoked Salmon Pinwheels
2.50 each
- Bacon Wrapped Medium Shrimp
2.50 each
- Quail Bites with Jalapeño Sliver and Bacon
2.75 each

Finger sandwiches

- Cucumber & Cream Cheese
1.50 each
- Rueben Salad
2.00 each
- Roast Beef and Brie
2.25 each
- Ham Salad or Chicken Salad
2.25 each

Grilled Flatbread Pizzas

- Artichoke and Pesto
1.50 each
- Tomato, Basil and Mozzarella
1.50 each
- Grilled Chicken, Mushroom and Monterrey
Jack Cheese
1.50 each

Canapés

- Feta Pesto
1.00 each
- Deviled Ham & Caper
1.50 each
- Smoked Salmon-Butter
1.75 each
- Blackened Shrimp Flour Tortilla
1.75 each
- Shrimp & Chutney
1.75 each
- Shrimp & Dill
1.75 each
- Lobster and Prosciutto
2.00 each
- Duckling Foie Gras
2.00 each

Beggars Purses

- Chipotle Chicken
1.50 each
- Raspberry and Brie
1.50 each
- Bleu Cheese and Beef
1.75 each

Quesadillas

- Grilled Zucchini with Vidalia Onion,
Roasted Garlic and Cheddar Cheese
1.00 each
- Roasted Squash, Red Pepper & Jack Cheese
1.00 each
- Grilled Chicken, Roasted Red Pepper &
Spinach
1.50 each
- Grilled Chicken & Monterrey Jack
1.50 each
- Blackened Shrimp & Monterrey Jack
1.50 each
- Mango & Brie Cheese
1.50 each
- Smoked Salmon & Monterrey Jack
1.75 each
- Beef Tenderloin & Blackened Tomato
with Monterrey Jack Cheese
1.75 each
- Lobster, Toasted Garlic & Brie Cheese
2.00 each

Phyllo Triangles

- Chicken Salsa
1.50 each
- Spinach & Feta Cheese
1.50 each
- Ratatouille and Parmesan
1.50 each

Garnished Savory Tartlets

- Zucchini, Tomato & Provolone
1.25 each
- Mushroom-Basil
1.25 each
- Leek & Mascarpone Cheese
1.25 each
- Chèvre-Shiitake Mushroom
1.25 each
- Tomato & Parmesan Cheese
1.25 each
- Danish Brie & Herbed Tomato
1.25 each
- Bacon & Mascarpone Cheese
1.50 each
- Chicken Breast & Asparagus
1.50 each

Banquet Hors d'Oeuvres Menu

Cheese & Fruit Selections

Peperonata on Chèvre Cheese Toast
1.25 each

Roasted Garlic Bread with Gorgonzola
1.25 each

Brie & Walnut Wafers
1.25 each

*Sun-dried Tomato &
Marinated Goat Cheese on Focaccia Bread*
1.50 each

Prosciutto & Boursin Cheese Puff Pastry Pinwheels
1.50 each

Basil or Oregano Pesto Torta with French Bread or Specialty Crackers
(Minimum of 20 People)
2.25 per oz.

Fruit Kebabs with Brie Cheese, Fresh Strawberries, & Pineapple
2.25 each

*Fresh Sliced Fruit Tray, with Choice of Poppy Seed,
Tropical Fruit or Strawberry Cream Dressing*
3.00 per person

Assorted Domestic Sliced Cheese Board with Specialty Crackers
3.25 per person

International Sliced Cheese Board with Gourmet & Imported Cheeses
Served with Specialty Crackers
7.00 per person

Baked Bries - Choose one of the following preparations:

Baked Brie en Croûte- without a filling or glaze nestled within a pillow of puff pastry.

Baked Brie in Puff Pastry with Fresh Strawberry Glaze Filling

Baked Brie in Puff Pastry with Chopped Mushrooms, Chives & Garlic Filling

Baked Brie with Cranberry Chutney Topping

Baked Brie with Pecan Caramel Sauce Topping

Baked Brie with Apricot-Almond Topping

Baked Brie with Matt's Candied Jalapeño Relish

Baked Brie with Raspberry Chipotle Glaze topping with Tri-Color Bell Pepper Garnish

<i>Very Small, serves up to 5</i>	13.00
<i>Small, serves up to 10</i>	25.00
<i>Medium, serves up to 35</i>	80.00
<i>Large, serves up to 100</i>	220.00

Dips, Spreads, Pâtés & Mousses

Dips & Spreads served in hollowed-out fresh baked bread or traditional bowls. They are served with choices of French Bread Rounds, Fresh Baked Bread Sticks, Toast Points, Toasted Pita Triangles, or Gourmet Crackers (Crisp Rice or Carr's).

Minimum of 20 People

Creamy Spinach & Artichoke Dip with Raw Vegetables & Toasted Pita Triangles

1.00 per ounce

Spicy Pimento Cheese Spread

1.00 per ounce

Roasted Red Bell Pepper Dip

1.25 per ounce

Sun-dried Tomato Dip

1.25 per ounce

Cream Cheese Spread with Olives

1.25 per ounce

Fresh Basil & Sun-dried Tomatoes

1.25 per ounce

Sicilian Eggplant Caponata Spread

1.25 per ounce

Ham Salad Spread

1.25 per ounce

Chicken Salad Spread

1.25 per ounce

Chili Con Queso with Tostados

1.50 per ounce

Rémoulade Shrimp Spread

1.50 per ounce

Smoked King Salmon, Dill & Cream Cheese Spread

1.50 per ounce

French Country Style Pâté with French Bread & Carr's Wafers

2.50 per ounce

Shiitake Mushroom Pâté with Toast Points

2.50 per ounce

Guacamole with Tostados

3.00 per ounce

Salmon Mousse with French Bread

3.00 per ounce

Hot Crabmeat Dip with Toast Points

3.00 per ounce

Carved Meats with Deli Rolls & Condiments – Minimum of 35 People

<i>Roasted, Smoked, or Deep-Fried Turkey Breast</i>	6.75 per person
<i>Baked, Smoked, or Peppered Ham</i>	7.50 per person
<i>Roasted or Smoked Peppered Loin of Pork</i>	9.50 per person
<i>Roasted or Smoked Ribeye</i>	10.95 per person
<i>Roasted or Smoked Tenderloin of Beef</i>	13.95 per person
<i>Carved Tenderloin of Beef Cooked Table Side, with Garlic Butter & Duxelles</i>	15.95 per person

There will be an additional charge of 100.00 for each Carver

Phyllo Triangles or Beggars Purses:

Grilled Chicken & Boursin Cheese

1.50 each

Chicken Salsa

1.50 each

Ratatouille with Parmesan

1.50 each

Chipotle Chicken

1.50 each

Raspberry & Brie

1.50 each

Spinach & Feta Cheese

1.50 each

Lamb Curry & Eggplant

1.50 each

Beef & Bleu Cheese

1.75 each

Smoked Salmon & Plum Pesto

2.00 each

Crisp Phyllo Pinwheels with Asparagus & Prosciutto

2.00 each

Chicken Salsa with Guacamole Dipping Sauce

2.00 each

Garnished Savory Tartlets

Spinach & Greek Feta Cheese.....1.25 each

Zucchini, Tomato & Provolone.....1.25 each

Mushroom-Basil.....1.25 each

Chèvre-Shiitake Mushroom.....1.25 each

Leek & Mascarpone Cheese.....1.25 each

Danish Brie & Herbed Tomato.....1.25 each

Tomato & Parmesan Cheese.....1.25 each

Chicken Breast & Asparagus.....1.50 each

Chicken Breast.....1.50 each

Bacon & Mascarpone Cheese.....1.50 each

Prosciutto Ham & Basil.....1.50 each

Headliners Specialties

- Water Chestnuts wrapped in Bacon*
1.50 each
- Miniature Beef Wellington with Boursin Cheese*
1.50 each
- Asian Beef in Puff Pastry*
1.50 each
- Beef & Bleu Cheese en Croûte*
1.50 each
- Southwestern Beef in Puff Pastry*
1.50 each
- Ground Beef Sirloin with Oriental Sauce*
1.50 each
- Fried Risotto Globes with Boursin Cheese*
1.50 each
- Green Onion wrapped in Pork Tenderloin with Satay Sauce*
1.50 each
- Pommes Lorette Balls Stuffed with Boursin*
1.50 each
- Pommes Lorette Balls Stuffed with Jalapeño Jack Cheese*
1.50 each
- Pommes Lorette Balls Stuffed with Cheddar Bacon*
1.50 each
- Pommes Lorette Balls Stuffed with Brie Cheese and Caramelized Onion*
1.50 each
- Grilled Chicken Strips with Zesty Bacon Sauce*
1.50 each
- Blackened Breast of Chicken Strips with Honey Mustard Sauce*
1.50 each
- Fried Risotto Crescents with Red Bell Pepper Coulis*
1.50 each
- Buffalo Turkey Fingers with Blue Cheese Sauce*
1.50 each
- Honey Mustard Turkey Fingers with Spicy Mustard Sauce*
1.50 each
- The Original Turkey Finger with Cream Gravy,
New Orleans Spicy Cream Gravy or Barbecue Sauce*
1.50 each
- Cocktail Tamales*
2.25 each
- Hunan Style Chicken on Endive Petal*
1.75 each
- Mango & Crushed Hazelnut with Boursin Cheese on Endive Petal*
1.75 each
- Sesame Chicken Strips with Oriental Sauce*
1.75 each
- Vegetable Egg Rolls with Sweet & Sour Sauce & Hot Mustard*
2.00 each
- Quail Bites with Jalapeño Sliver & Bacon*
2.75 each
- French Fries with "Special" Dipping Sauce*
3.50 per person

Seafood

<i>Fried Oysters Served with Tartar, Red or Rémoulade Sauce 1.50 each</i>	<i>Sweet & Spiced Shrimp 2.25 each</i>
<i>Sautéed Oysters Served Tableside with Tortilla Chips 1.50 each</i>	<i>Coriander-Lime Shrimp 2.25 each</i>
<i>Sautéed Scallops Served Tableside with Baguettes with Balsamic Reduction 2.95 each</i>	<i>Fresh Snow Peas stuffed with Crabmeat 2.50 each</i>
<i>Oriental Deep-Fried Shrimp Balls with Apricot Dipping Sauce 1.50 each</i>	<i>Smoked Salmon Pinwheels 2.50 each</i>
<i>Baked Oysters wrapped in Spinach with Bacon Cognac Butter 1.95 each</i>	<i>Firecracker Shrimp & Sausage Kebabs 3.00 each</i>
<i>Blackened Shrimp Flour Tortilla Canapés 1.50 each</i>	<i>Traditional Ceviche with Tilapia Served with Tortilla Chips 3.95 per person</i>
<i>Shrimp & Chutney Canapés 1.75 each</i>	<i>Mango & Orange-Citrus Ceviche with Tilapia Served with Tortilla Chips 3.95 per person</i>
<i>Shrimp & Dill Canapés 1.75 each</i>	<i>Headliners Crab Salad 4.95 per person</i>
<i>Fresh Shrimp Beignets 2.00 each</i>	<i>Miniature Crab & Scallop Cakes Small (2/3 oz.) 1.75 each Medium (1 oz.) ... 2.50 each Large (1.5 oz.) 3.50 each</i>
<i>Iced Boiled Shrimp with Red & Rémoulade Sauce</i>	
<i>Medium 2.25 each</i>	
<i>Jumbo 3.50 each</i>	
<i>Shrimp Tejas</i>	
<i>Medium 2.25 each</i>	
<i>Jumbo 3.50 each</i>	
<i>Traditional Smoked Salmon Presentation with Black Bread & Condiments</i>	
<i>1½ oz. serving of smoked salmon</i>	
<i>10.95 per person</i>	
<i>Traditional Caviar Presentation</i>	
<i>½ oz. serving caviar</i>	
<i>2.25 per person plus Market cost of caviar</i>	
<i>Sushi Selections: (for more options, speak to the catering department)</i>	
<i>California Roll \$1.95 per piece</i>	
<i>Vegetable Roll \$1.50 per piece</i>	
<i>Tempura Shrimp Roll \$2.25 per piece</i>	
<i>Lobster & Jalapeño Roll \$2.95 per piece</i>	

Finger Sandwiches

<i>Cucumber & Cream Cheese</i>	1.50 each
<i>Pimento Cheese</i>	1.50 each
<i>Tuna Salad,</i>	2.00 each
<i>Rueben Salad</i>	2.00 each
<i>Ham Salad,</i>	2.50 each
<i>Chicken Salad</i>	2.50 each

Deli Sandwiches on Assorted Soft Rolls:

<i>Baked Ham</i>	3.00 each
<i>Turkey</i>	3.00 each
<i>Roast Beef</i>	3.00 each
<i>Smoked Pork Loin</i>	3.50 each

Stuffed Miniature Cream Puff Shells:

<i>Curried Chicken</i>	2.00 each
<i>Chicken Salad</i>	2.00 each
<i>Ham Salad</i>	2.25 each
<i>Crab Salad</i>	2.50 each

Vegetables

<i>Asparagus Spears Marinated in Caesar Salad Dressing</i> 1.00 each	<i>Hot Mushrooms Stuffed with Basil Pesto</i> 1.50 each
<i>Miniature Stuffed New Potatoes with Bacon, Cheese, Sour Cream & Chives</i> 1.00 each	<i>Hot Mushrooms Stuffed with Spinach & Bleu Cheese</i> 1.50 each
<i>Miniature Stuffed New Potatoes with Poblano & Corn Relish</i> 1.00 each	<i>Snow Peas stuffed with Herbed Cheese</i> 1.50 each
<i>Italian Potato Wedges with Parmesan Cheese</i> 1.00 each	<i>Hot Mushrooms Stuffed with Chicken</i> 1.75 each
	<i>Artichoke Hearts in Blue Cheese Sauce (half)</i> 1.75 each
	<i>Hot Mushrooms Stuffed with Crabmeat or Pâté</i> 2.00 each

Minimum of 20 People for the Items Listed Below

Vegetable Tray with Ranch, Curry, or Dill Dipping Sauce
2.75 per person

Grilled Vegetable Platter:
Zucchini, Onions, Eggplant, Yellow Squash, Mushrooms, & Bell Peppers
3.00 per person

Assorted Marinated Vegetable Kebabs:
Artichoke Hearts, Black & Green Olives, Mushrooms, Cucumbers, Miniature Ears of Corn, Heart of Palm,
Eggplant, Cherry Tomato Halves, Asparagus Tips, & Avocado Squares
with choice of Caesar Dressing or Basil Pesto
3.75 per person

Tempura Style Vegetables with:
Cauliflower, Onion Rings, Red & Green Bell Pepper Rings, Mushrooms, Miniature Whole Zucchini, Dill
Pickles, Okra, Eggplant Cubes, & Batons of Carrot, served with Tamari Sauce
4.00 per person

SPECIALTY TABLES

Mediterranean Selection with Stir Fry Chef

Spicy Lamb Brochettes (1.5/person)

Hummus and Baba Ghanoush with Pita Chips (.5 oz of each /person)

Stir-Fried Vegetables in Olive Oil with optional additions:

Kalamata Olives, Feta Cheese, Salted Almonds, Cucumber, Tomato, Green Onion, Oregano, Peppers,

Chick Peas, Zucchini, Eggplant, Red Onions

11.95 per person

Additions:

Chicken Breast Strips 4.25 per person

Beef Sirloin Strips 4.50 per person

Pork Loin Strips 5.00 per person

Medium Shrimp 5.75 per person

Tapas Table

Marinated Olives (6/person), Asparagus Wrapped with Prosciutto (2/person), Fried Eggplant with Red Pepper

Sauce (1/person), Spicy Lamb Brochettes (2 oz/person), Beef Tenderloin Tips in Garlic Sauce (2 oz/person

Sautéed Tableside) served with Baguettes

16.50 per person

Additions:

Jumbo Scallops sautéed in White Wine with Reduced Balsamic Vinegar 2.95 each

Jumbo Shrimp in Spicy Tomato Sauce 3.75 each,

Lobster Medallions Plated around Boiled Lobster Shell with Herbed Lemon Butter Sauce..... Market Price

Please consult the Catering Director for additional delicious Hot or Cold Tapas

Pasta Table

Pasta Spirals with Marinara, Pesto & Alfredo Sauces available

Chopped Green Onions, Fresh Grated Parmesan Cheese, Red Pepper Flakes,

Sautéed Mushrooms, Sliced Black Olives, & Chopped Tomatoes

6.75 per person

Additions:

Salad Kebabs: Cherry Tomatoes & Fresh Mozzarella Balls Drizzled with Basil Pesto 2.00 each

Miniature Italian Meatballs..... 1.25 each

Basket of Garlic Bread with Gorgonzola..... 1.75 per person

Grilled Chicken Breast cut into Strips 2.75 per person

Eggplant Stuffed Ravioli 4.25 per person

Cheese Tortellini 4.50 per person

Sautéed Shrimp 5.50 per person

for the Pasta & Mediterranean Stir Fry Tables, there will be an additional charge of

100.00 per Table Side Chef.

Decorated Cheese & Fruit Table - Minimum 100 Guests

Assorted cheese slices & fruit chunks.

5.75 per person

Avocado Station with Chef in Attendance

Avocado Quarters with a variety of toppings to include:

Grapefruit Sections with Poppy Seed Dressing

Ceviche Made with Tilapia, Served with Tostados and Fresh Pico de Gallo

Cottage Cheese, Shredded Sharp Cheddar, Green Goddess Dressing, Toasted Almonds

Diced Grilled Mixed Vegetables, Black Bean Salsa, Pita Chips and Jicama Sticks

16.00 per person

Seafood Table Selections

Iced Boiled Jumbo Shrimp (6/person) garnished with lemons and limes.

Served with Red and Remoulade Sauces

21.00/person

Domestic Caviar Homemade Blinis Prepared Tableside

with Thin Toast Points, Chopped Egg Yolks, Chopped Egg Whites,

Chopped Onions, Sour Cream, Whipped butter, Capers, Lemon Wedges

Market Price

Traditional Ceviche with Tilapia Served with Tortilla Chips or

Mango & Orange-Citrus Ceviche with Tilapia

3.95 per person

Oysters:

Rockefeller1.50 each

Sautéed Tableside and Served with Tortilla Chips.....1.25 each

on the Half Shell (3 per person)4.50 per person

Alaskan King Crab Legs (3 oz. per person), with Red Sauce, Remoulade Sauce, Lemons & Limes... 10.95 per person

Fajita Table

Cocktail Fajitas:

Flank Steak, Chicken Breasts, Flour Tortillas, Grated Cheese, Sour Cream,

Onions, Jalapeños, Guacamole, Chili con Queso & Salsa Fresca.

15.95 per person

Dinner:

Includes Beans & Rice with Flank Steak, Chicken Breasts, Flour Tortillas,

Grated Cheese, Sour Cream, Onions, Jalapeños, Guacamole, Chili con Queso & Salsa Fresca

25.95 per person

Decorated Table

Decoration of Table using Whole Fruits, Whole Cheeses, Wines & Breads

165.00 per Table

DESSERT SELECTIONS

<i>Chocolate Dipped Viennese Cookie</i>	<i>1.50 each</i>	<i>Miniature Coconut Custard Filled Tartlet</i>	<i>1.50 each</i>
<i>Lemon Kiss Cookies</i>	<i>1.50 each</i>	<i>Chocolate Truffles</i>	<i>1.50 each</i>
<i>Assorted Cookies</i>	<i>1.50 each</i>	<i>Miniature Chocolate Fudge Filled Tartlet</i>	<i>1.50 each</i>
<i>Chocolate Caramel Pecan Bars</i>	<i>1.50 each</i>	<i>Miniature Mocha Mousse Filled Cream Puff</i>	<i>1.50 each</i>
<i>Orange Cappuccino Drops</i>	<i>1.50 each</i>	<i>Triple Chocolate Pecan Fudge Brownies</i>	<i>1.50 each</i>
<i>Pecan Tassies</i>	<i>1.50 each</i>	<i>Chocolate Éclair</i>	<i>1.75 each</i>
<i>Nut-Edged Lemon Cookie Slices</i>	<i>1.50 each</i>	<i>Chocolate Dipped Strawberries</i>	<i>3.00 each</i>
<i>Miniature Key Lime Filled Tartlet</i>	<i>1.50 each</i>		

Dessert Table Suggestions - Minimum Of 100 Guests:

<i>Cream Puff Swans, highly decorative.....</i>	<i>5.25 each</i>
<i>Whole Fruit Tarts, Serves 12.....</i>	<i>30.25 each</i>
<i>Sliced Whole Cheesecakes, serves 16.....</i>	<i>33.50 each</i>
<i>Costa Rican Chocolate Bread Pudding, serves</i>	<i>44.50 each</i>
<i>Jumbo Cupcake Display.....</i>	<i>5.00 per person</i>

Flaming Dessert Table

<i>Bananas Foster, Crêpes Suzette, or Cherries Jubilee with Vanilla Ice Cream</i>	<i>4.00 per person</i>
<i>Strawberries Flambé w/Lemon Pound Cake, Apple-Raisin Flambé w/Ginger Bread</i>	<i>4.50 per person</i>

Ice Cream Sundae Table

<i>Maraschino Cherries, Sliced Bananas, Crushed Peanuts, Assorted Candy & Hot Fudge, with Vanilla & Chocolate Ice Cream</i>	<i>5.25 per person</i>
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Create Your Own Cupcake Table

<i>Miniature or Regular Sized Cupcakes</i>	
<i>Assorted Icings, Candies, Toppings, Etc.</i>	
<i>5.95 per person (2 minis per person or 1.5 regular per person)</i>	

Special Occasion Cakes

Prices Are Based On Types & Sizes Of Cakes

There will be an additional charge of 100.00 per Table Side Chef