



HOSPITALITY &
CONFERENCE SERVICES

Action & Display Hors d'oeuvre Stations

Must be used in conjunction with other hors d'oeuvre selections

Minimum guest count of 30

Mediterranean Sampler

Hummus and Babaganoush, Olive Tapenade, Balsamic
Marinated Tomatoes & Basil, Tabbouleh, Grilled Eggplant,
Zucchini with Red Onions. Served with Pita and Focaccia
\$7.95 per person

International Cheese Display

Deluxe display of Imported and Domestic Cheese,
Camembert, Gorgonzola, Chevre, Smoked Gouda,
Muenster, Cambozola, Fresh Fruits & Berries
with Crackers & French Bread
\$11.95 per person

****Fajita Station**

Marinated Steak & Chicken, Sautéed Onions
& Peppers, Flour & Corn Tortillas, Salsa
Sour Cream, Guacamole, Jalapenos, Shredded
Jack Cheese.
\$9.25 per person

****Pasta Station**

Penne or Tortellini tossed w/ your choice of Marinara,
Alfredo, Pesto, or Mushroom Sauce. Chef's choice of Vegetables
tossed tableside. Served with Rolls.
\$8.25 per person

****Seared Station-pick one**

Choice of Tuna, Beef Tenderloin or Pork Medallions
seared, blackened and serve with appropriate
Condiments & Sauces. Served with Petite Rolls.
\$9.25per person

****Asian Stir Fry Station- pick one**
Marinated Chicken, Shrimp or Beef Tenderloin,
with an Asian Sauce, Bean Sprouts, Asian
Vegetables & Fried Rice.
\$9.25 per person

Chilled Seafood Display

A selection of Poached Jumbo Shrimp,
New Zealand Mussels and Scallops, displayed
with Remoulade, Louis Dressing, Cocktail
Sauce & Lemon Wedges.
\$11.95 per person

Brie En Croute

Brie Cheese Wrapped in Flaky Pastry
and Baked Golden Brown, served with fresh
Berries and Sliced Baguettes
\$8.95 per person

All prices are guaranteed through June 30th, 2010

****Includes a Uniformed Chef**

A 15% administrative charge plus 6% sales tax will be added to the total food and beverage cost.