

The American Melting Pot ~ Heavy Hors d'Oeuvres Buffet

Station 1:

- Fresh Vegetable Crudités
- Assorted Fresh Fruit and Berries
- Tuscany Bruschetta on Focaccia
- Layered Santa Fe Tostada Dip
- Crab Salad Canapés
- Seafood Fritters with Zesty Dip

Station 2:

- Grilled Chicken, Avocado, and Black Bean Dip with Chips
- White Cheddar and Onion Flautas
- Bacon Wrapped Apples with Brown Sugar
- Shrimp Cocktail on Ice
- Assorted Imported and Domestic Cheese Platter
- Sausage Stuffed Quail with Cranberry Sauce

Station 3:

- Carved Herbed Pork loin with Apple Sauce
- Sautéed Sea Scallops with Citrus-Soy Glaze
- Baked Cheese and Artichoke Crusted Salmon Sides

\$52.00 per person

* \$100 Chef charge applies for Entrées carved at the buffet

The Executive ~ Heavy Hors d'Oeuvres Buffet

Station 1:

- Grilled Marinated Vegetable Assortment
- Fresh Fruit and Berry Platter
- Dijon Asparagus and Mozzarella Wrapped in Ham
- Salami and Red Pepper Cheese Coronets
- Smoked Salmon and Crepe Napoleons
- Irish Whiskey Sausage Puffs

Station 2:

- Bearpath Bruschetta with Tomato, Basil and Mozzarella Spirals
- Vegetable Pita Pizza
- Smoked Oyster and Watercress Canapés
- Large Pasta Shells Stuffed with Shrimp Salad
- Crispy Crab Rangoons with Sweet and Sour Sauce
- Caramelized Onion, Bacon and Gruyere Fillo Wraps
- Miniature Corn Muffins with Chicken Chutney Salad

Station 3:

- Shrimp Cocktail on Ice
- Chef Carved Beef Tenderloin with Béarnaise
- Chef Sautéed Lobster Tail with Mango Sauce
- Skewered Chicken and Onion Sate

\$62.95 per person