# BLACK TIE HORS D'OEUVRES BUFFET

## Chef Carved, Herb Crusted Prime Rib

With Horseradish Cream Sauce, Au Jus and Served with a Basket of Bakery Fresh Rolls and Bread

(can be cooked to order)

## Stuffed Clams

With Lemon Garlic Stuffing

## Fresh Gulf Shrimp Cocktail

With Tangy Cocktail Sauce

## Stuffed Mushroom Caps

Choice of Sausage, Crab, Three Cheese or Feta Florentine

## Hot Artichoke Dip

Served with Pita Triangles

## Antipasto Salad Tray

With Assorted Olives, Salami, Feta Cheese, Tomato, Pepperoncini and Red Onion, on a bed of Leafy Lettuce and Served with Olive Oil & Vinegar on the side

## Stuffed Cheese Tortellini & Tricolor Bowtie Pasta Salad

## Assorted Cheese & Fruit Display

Gourmet Cheeses and Spreads, displayed on a silver tray with Swan Melons, Gorgeous Grapes and Fresh Berries and Served with Crackers

## Viennese Table

With an assortment of Miniature Desserts: Cheesecakes, Eclairs, Pastries, Petit Fours, Brownie Bites & Gourmet Cookies

## Soda, Water & Iced Tea with Fresh Lemon

# $73 per person

All Served on Upgraded Acrylic Dinnerware

All Prices Subject to Change without Prior Notice