

# Black Tie

## Hors d'Oeuvre Buffet

**Chef Carved, Herb Crusted Prime Rib Roast with Horseradish Cream Sauce & Au Jus and served with a Basket of Bakery Fresh Rolls and Breads**

(can be cooked to order)

**Stuffed Clams with a Lemon Garlic Stuffing**  
**Fresh Gulf Shrimp Cocktail with Tangy Cocktail Sauce**

**Stuffed Mushroom Caps with your choice of**  
(Sausage, Crab, Three Cheese or Feta Florentine)

**Hot Artichoke Dip served with Pita Triangles**

**Antipasto Salad Tray**

(assorted Olives, Salami, Feta Cheese, Tomato, Pepperoncini, and Red Onion, on a bed of Leafy Lettuce, served with Olive Oil & Vinegar on the side)

**Stuffed Cheese Tortellini & Tricolor Bowtie Pasta Salad**

**Assorted Cheese and Fruit Display**

(Gourmet Cheeses and Spreads, displayed on a silver tray with Swan Melons, Gorgeous Grapes & Fresh Berries) served with Crackers

**Soda, Water & Iced Tea with Lemon Fresh**

**Viennese Table** (An assortment of Miniature Desserts)

(Cheesecakes, Eclairs, Pastries, Petits Fours, Brownie Bites & Gourmet Cookies)

**\$73 Per person**

All Prices Subject to Change without prior notice

All Served on an Upgraded Acrylic Dinnerware

“Consuming raw or undercooked Meats, Poultry, Shellfish or Eggs may increase your risk of foodborne illness”