

## *Black Tie Hors d'oeuvre Buffet*

**Chef Carved, Herb Crusted Prime Rib Roast** *(served with Horseradish Cream Sauce & Au Jus, served with Bakery Fresh Rolls)*

**Stuffed Clams** *(with a Lemon Garlic Stuffing)*

**Fresh Gulf Shrimp Cocktail** *(served with Tangy Cocktail Sauce)*

**Stuffed Mushroom Caps** *(Choice of One - 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 with Grapes & Fresh Berries served with Crackers)*

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

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

**\$110 Per person**

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