

Social Hour Assortments

Priced Per Person

Cheese Assortments

- ❖ **Three Cheese Station** \$8
Swiss, Colby Jack and Cheddar Served with an Assortment of Croustades and Crackers
- ❖ **Artisan Cheese Station** \$9
Featuring Eight Gourmet Cheeses Served with an Assortment of Croustades, Crackers and Fruit
- ❖ **Antipasti Display** \$10
Prosciutto, Genoa Salami, Sweet & Hot Capicola, Fresh Marinated Mozzarella, Provolone, Roasted Red and Yellow Peppers, Marinated Artichokes and Mushrooms, Assorted Olives and Roasted Plum Tomatoes, with Focaccia Bread

Chef Attended Stations

- ❖ **Pasta Station with Three Sauces** \$7
- ❖ **Slicing Station: (One Hour)**
 - Pork Tenderloin \$7
 - Turkey Breast \$7
 - Deluxe Glazed Ham \$7
 - St. Lewis Roast \$8
 - Beef Tenderloin M.P.

Seafood Bars

- ❖ **Seafood Bar:** \$21
Mediterranean Mussels, Firecracker Shrimp, Mixed Seafood Ceviche, Crab Cakes, Sushi
- ❖ **Iced Raw Bar** \$16
Jumbo Shrimp Cocktail, Clams and Oysters on the Half Shell
- ❖ **Sushi Bar** \$15
An Assortment of Handmade Rolls Including Spicy Salmon, Spicy Tuna, California, Vegetable & Avocado Shrimp & Salmon Nigiri

Additional Upgraded Passed Hors D'oeuvres:

Additional Hors D'oeuvre Selections \$2 each

Cold Options

Cajun Shrimp Canape
Goat Cheese & Tomato Comfiture
Ceviche Cucumber Cups
Melon and Prosciutto Skewers
Filled Salami Coronets
Maryland Crab Salad Canape
Salmon Tartar Toasts

Hot Options

Scallops Wrapped in Bacon
Clams Casino
Oysters Rockefeller
Stuffed Mushrooms
Baby Quiche Lorraine
Mini Cheeseburger Sliders
Spanakopita
Baby Lamb Chops *M.P.*