



Social Hour Assortments

Priced
Per Person

#160 – Passed Hors D’oeuvres

\$ 13.00

#161 – Pasta Station

\$ 7.00

#162 – Appetizer Table

\$ 10.00

#163 – **Antipasti Display:** Prosciutto, Genoa Salami, Sweet & Hot Cappicola, Marinated Mozzarella, Provolone, Roasted Red and Yellow Peppers, Marinated Artichokes and Mushrooms, Assorted Olives and Roasted Plum Tomatoes, with Focaccia Bread

\$ 10.00

#164 – **Slicing Station** (One Hour)

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|---------------------|----------|-------------------|----------|
| ▪ Pork Tenderloin | \$ 10.00 | ▪ Beef Tenderloin | \$ MP |
| ▪ Turkey Breast | \$ 10.00 | ▪ St. Lewis Roast | \$ 10.00 |
| ▪ Deluxe Glazed Ham | \$ 10.00 | | |

Passed Hors D’oeuvres List: (Chef’s Selection)

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| ▪ Asian dumplings served with dipping sauce | ▪ Handmade empanadas served with chimichurri dipping sauce |
| ▪ Flatbread gourmet pizzas | ▪ Fried ravioli with a zesty dipping sauce |
| ▪ Firecracker shrimp served with a sweet chili sauce | ▪ Herb cheese blinis and smoked salmon |
| ▪ Pork Tenderloin, caramelized onions on toasted blinis | ▪ Pancetta and white bean bruschetta |
| ▪ Thai chicken satays finished with a peanut sauce | ▪ Pups – small hot dogs baked in pretzel dough served with a honey mustard sauce |

Pasta Station:

- Three Chef Prepared Sauces: Marinara, Alfredo, and Bolognese, served with imported pasta.

Appetizer Table:

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| ▪ Fresh Vegetable Crudit  & Dipping Sauce | ▪ Chopped Antipasto |
| ▪ Stuffed Breads | ▪ Bruschetta: Diced Tomato, Basil |
| ▪ Asian Noodle Salad with Vegetables | White Bean & Tuna |
| ▪ Caribbean Salad | |