

Reception

Hot hors d'oeuvres

(Priced per 50 pieces)

Potato Skins with cheese and chives, accompanied by sour cream	\$55.00
Wing Dings, barbecue, teriyaki, cajun, buffalo and fried.....	\$60.00
Assorted Mini Quiche	\$65.00
Chicken Fingers with Ranch and Plum Sauce	\$65.00
Meatballs, Swedish, Barbecue or Curried.....	\$65.00
Chicken or Beef Satay with Spicy Peanut sauce or Teriyaki Sauce.....	\$65.00/\$75.00
Spinach and Feta in Phyllo.....	\$75.00
Vegetable or Shrimp Eggrolls	\$75.00
Catfish Fingers with homemade tartar sauce and Cajun remoulade	\$75.00
Ginger Chicken with sweet and sour sauce.....	\$75.00
Riblettes with Jack Daniels Barbeque Sauce	\$75.00
Cheese Quesadillas with Chilies, Guacamole and Sour Cream.....	\$75.00
Deviled Crab	\$85.00
Coconut Shrimp.....	\$100.00
Crab Ragoon	\$95.00
Crab Cakes with a Cajun remoulade.....	\$150.00
Chili Lime Salmon Kabobs with Red Pepper Coulis	\$100.00
Baby Lamb Chops with mint or three peppercorn sauce	\$175.00
Mini Beef and Black Bean Burrito	\$65.00
Shrimp & Andouille Kabob	\$95.00
Marinated Shrimp with lemon, ginger and garlic	\$100.00
Pepper Crusted Sea Scallops.....	\$125.00
Toasted Five Cheese Ravioli with Basil Tomato Sauce	\$65.00
Tandoori Chicken Satays on a bed of Indian Rice	\$80.00
Bacon wrapped Scallops	\$100.00
Shrimp and Wild Rice Cakes.....	\$100.00
Black Eye Pea Fritters with Creole Salsa	\$90.00
Jamaican Beef Patties with Black Bean Salsa.....	\$85.00
Sesame Chicken with Asian Dipping Sauce.....	\$75.00
New Potatoes or Roasted Baby Red Skins with a three cheese fondue.....	\$60.00
New Zealand Mussels with parsley, white wine, onions and garlic	\$60.00

(Above prices are subject to 6% Sales Tax and 18% Gratuity)

