

# RECEPTION MENUS

## ***HOT APPETIZERS***

*(100 Pieces serves approx. 50-60 ppl)*

<i>Swedish Meatballs</i>	<b>180.00 (per 100)</b>
<i>Petite Quiche Lorraine</i>	<b>180.00 (per 100)</b>
<i>Armadillo Eggs (Deep Fried Cheese Stuffed Jalapenos)</i>	<b>180.00 (per 100)</b>
<i>Oriental Egg Rolls with Sweet and Sour Sauce</i>	<b>180.00 (per 100)</b>
<i>Bruchetta</i>	<b>180.00 (per 100)</b>
<i>Coconut Chicken with Honey Sesame</i>	<b>200.00 (per 100)</b>
<i>Black Bean, Scallion, Jack Cheese, and Chicken Quesadillas</i>	<b>210.00 (per 100)</b>
<i>Beef Kabobs</i>	<b>220.00 (per 100)</b>
<i>Goat Cheese with Fresh Spinach in Phyllo</i>	<b>220.00 (per 100)</b>
<i>Crab Stuffed Mushroom Caps</i>	<b>240.00 (per 100)</b>
<i>Grilled Texas Shrimp with Jalapeno Wrapped in Bacon</i>	<b>280.00 (per 100)</b>
<i>Chicken Flautas with Sour Cream and Guacamole</i>	<b>270.00 (per 100)</b>
<i>Mini Beef Wellington's</i>	<b>280.00 (Per 100)</b>
<i>Mini Chicken Wellington's</i>	<b>260.00 (per 100)</b>
<i>Mini Crab Cakes</i>	<b>240.00 (per 100)</b>
<i>Coconut Shrimp</i>	<b>260.00 (per 100)</b>
<i>Buffalo Shrimp</i>	<b>240.00 (per 100)</b>
<i>Beef Teriyaki</i>	<b>220.00 (per 100)</b>
<i>Crab Rangoon with a Sweet Plum Sauce</i>	<b>260.00 (per 100)</b>
<i>Crawfish Cakes with a Remoulade Sauce</i>	<b>260.00 (per 100)</b>
<i>Mini Fried Brie with an Orange Marmalade</i>	<b>260.00 (per 100)</b>
<i>Stuffed Potato Skins, Served with Sour Cream &amp; Chives</i>	<b>220.00 (per 100)</b>
<i>Stuffed Mussels</i>	<b>290.00 (per 100)</b>
<i>Wild Mushroom Campenata with Toasted Rounds</i>	<b>95.00 (per Bowl)</b>

# RECEPTION MENUS

## ***COLD APPETIZERS***

<i>Cucumber Wheels with Thai Chicken Salad</i>	<b>180.00 (per 100)</b>
<i>Cherry Stuffed Tomatoes</i>	<b>200.00 (per 100)</b>
<i>Lump Crab in Artichoke Bottoms</i>	<b>280.00 (per 100)</b>
<i>Chef's Selection of Fancy Canapés</i>	<b>300.00 (per 100)</b>
<i>Jumbo Gulf Shrimp Cocktail in Ice Bowl</i>	<i>Market Price</i>
<i>Chilled Crab Claws</i>	<i>Market Price</i>
<i>Fresh Lobster Tails</i>	<i>Market Price</i>
<i>Seasonal Vegetable Crudite Display with a Mango Mint Dip</i>	<b>220.00 (per 100)</b>
<i>Wheel of Brie Stuffed with Fresh Berries</i>	<b>260.00 (per 100)</b>
<i>Seasonal Fresh Fruit Display</i>	<b>240.00 (per 100)</b>
<i>Imported &amp; Domestic Cheeses Served with Assorted Crackers</i>	<b>240.00 (per 100)</b>
<i>Antipasto Display:</i>	<b>95.00 (per tray)</b>
<i>Prosciutto, Provolone, Salami, Pepperoni, Mozzarella, Black &amp; Green Olives, Asparagus &amp; Artichoke Hearts, accompanied by an Italian Vinaigrette</i>	
<i>Fresh Seafood Bar:</i>	<i>Market Price</i>
<i>~Gulf Shrimp &amp; Snow Crab Claws, accompanied by Fresh Lemons, Louis sauce, Remoulade Sauce and Gingered Cocktail Sauce, Elegantly Displayed~</i>	

### ***Ice Carvings:***

**Prices Starting at \$250.00**

*Our Executive Chef will be delighted to create a Specialty Design in Ice to add to your Event.*