

## Hors d'oeuvre

Based on 100 pieces per order. Add \$35.00 per hour, per server, for butler pass service.

### CHILLED HORS D'OEUVRES

<b>ANTIPASTO BROCHETTE [HC1]</b>	Ciliegine mozzarella, tomato wedges, kalamata olives	<b>\$220.00</b>
<b>DUET OF YOUNG ASPARAGUS [HC2]</b>	wrapped with prosciutto and smoked turkey breast	<b>\$220.00</b>
<b>CHILLED ORIENTAL CHICKEN SALAD [HC3]</b>	crisp won ton cup	<b>\$230.00</b>
<b>PROSCIUTTO AND MELON [HC4]</b>	wrapped cantaloupe and honeydew	<b>\$260.00</b>
<b>CANAPÉ WALDORF [HC5]</b>	smoked salmon, lingonberry duck and artichoke bouchée	<b>\$300.00</b>
<b>CRAB CLAWS ON ICE [HC6]</b>	lemon and cocktail sauce	<b>\$315.00</b>
<b>SEAFOOD SAMPLER [HC7]</b>	iced shrimp, snow crab claws and New Zealand Green Lip mussels	<b>\$330.00</b>
<b>ROAST BEEF TENDERLOIN [HC8]</b>	horseradish cream cheese on French baguette	<b>\$330.00</b>
<b>BLACKENED TUNA [HC9]</b>	won ton chips and wasabi aioli	<b>\$340.00</b>
<b>ICED JUMBO SHRIMP [HC10]</b>	lemon and cocktail sauce	<b>\$400.00</b>
<b>SUSHI ROLLS [HC11]</b>	spicy tuna, California and salmon wasabi and pickled ginger	<b>\$475.00</b>

### HOT HORS D'OEUVRES

<b>CRISPY CHICKEN WINGS [HH1]</b>	Tabasco hot sauce	<b>\$215.00</b>
<b>MIKADO STYLE CHICKEN SPRING ROLLS [HH2]</b>	hot mustard, sweet and sour sauce	<b>\$215.00</b>
<b>MIKADO STYLE SHRIMP SPRING ROLLS [HH3]</b>	hot mustard, sweet and sour sauce	<b>\$300.00</b>
<b>SEARED POT STICKERS [HH4]</b>	wasabi ginger glaze	<b>\$215.00</b>
<b>CHICKEN, JACK AND GOAT CHEESE QUESADILLAS [HH5]</b>	salsa fresca	<b>\$255.00</b>
<b>WILD MUSHROOM PUFFS [HH6]</b>	herb cream cheese and roasted red peppers	<b>\$260.00</b>
<b>SPANAKOPITA [HH7]</b>	spinach and Feta cheese in phyllo triangles	<b>\$260.00</b>
<b>CARAMALIZED ONION AND FETA IN A FILO CUP [HH8]</b>	balsamic caramalized onions and Feta cheese	<b>\$250.00</b>
<b>CHICKEN STRIPS [HH9]</b>	roasted tomato sauce	<b>\$260.00</b>
<b>MUSHROOMS CAPS [HH10]</b>	spinach and Brie	<b>\$265.00</b>
<b>PETITE PANINI SANDWICHES [HH11]</b>	Ciabatta bread with chef's selection of meats, vegetables and cheeses	<b>\$275.00</b>
<b>MINI CHICKEN WELLINGTON [HH12]</b>	mushroom duxelles	<b>\$285.00</b>
<b>CHICKEN SATÉ [HH13]</b>	ginger mirin glaze	<b>\$285.00</b>
<b>BEEF SATÉ [HH14]</b>	spicy peanut sauce	<b>\$305.00</b>
<b>PETITE CRAB CAKES [HH15]</b>	herb aioli	<b>\$305.00</b>
<b>BROILED SCALLOPS [HH16]</b>	apple-smoked bacon	<b>\$305.00</b>
<b>CRAB RANGOON [HH17]</b>	chili mango sauce	<b>\$315.00</b>
<b>COCONUT SHRIMP [HH18]</b>	pineapple relish	<b>\$450.00</b>

The above prices are subject to 20% Service Charge and 5.9% Surcharge, both taxable at a 5.75% rate as of 1/1/2010. Prices subject to change. Ask your Conference Manager about organic and hormone-free products.

## Hors d'oeuvre Display Selections

One order serves approximately 50 people. Specialize your reception with your company logo in chocolate or as an ice sculpture.

<b>SNACK TRAY [HP1]</b>	chips with assorted dips, nuts and pretzels	<b>\$115.00</b>
<b>FRESH CRUDITÉS [HP2]</b>	crisp vegetables with savory dips	<b>\$140.00</b>
<b>STARBURST OF FRUIT [HP3]</b>	melons, berries, grapes and yogurt dipping sauce	<b>\$150.00</b>
<b>AMERICAN DAIRYLAND [HP4]</b>	domestic cheese board with grapes, berries and lahvosh crackers	<b>\$200.00</b>
<b>SWEET BITES [HP5]</b>	chocolate truffles, petite pastries, cookies and chocolate dipped strawberries	<b>\$210.00</b>
<b>BAKED BRIE [HP6]</b>	dried fruits and nuts wrapped in pastry served with sliced baguettes and lahvosh crackers	<b>\$230.00</b>
<b>CHEESES OF THE WORLD [HP7]</b>	imported and domestic cheeses with dried fruit and lahvosh crackers	<b>\$260.00</b>
<b>ANTIPASTO ROMANESQUE [HP8]</b>	air-dried meats, fresh mozzarella, marinated artichokes, mushrooms, asparagus, tomatoes and olives	<b>\$280.00</b>
<b>SMOKED ATLANTIC SALMON [HP9]</b>	dill-, cajun- and pepper-smoked salmon with lemons, capers, onions, roma tomatoes, cucumbers, cream cheese and lahvosh crackers	<b>\$305.00</b>
<b>COCKTAIL-STYLE DELI PLATTER [HP10]</b>	assortment of sliced meats and cheeses served with silver dollar rolls, champagne mustard and mayonnaise	<b>\$315.00</b>
<b>CHILLED BEEF TENDERLOIN [HP11]</b>	capers, cornichons, red onions, roma tomatoes, herb Alouette and sliced French bread	<b>\$330.00</b>
<b>SMOKED SEAFOOD SAMPLER [HP12]</b>	shrimp, salmon, scallops, oysters and trout	<b>\$360.00</b>

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