

Top Chef - \$56++ per person

You may select three cold, three hot and one specialty appetizer along with one Chef Station.

Cold Appetizers*

Almond Dates with Bacon
Assortment of Fancy Canapés
Cold Pear with Bleu Cheese
and Walnuts Tarts
Deviled Eggs
Filled Phyllo Cups
Fresh Tomato Bruschetta
Melon Wrapped with Prosciutto
Plums with Goat Cheese and Pine Nuts
Chicken Mango Tarts
Roasted Pepper and Goat Cheese Tartlettes
Polenta Tomato Triangles
Salmon and Cucumber Rounds
Beef Crostini with Horseradish Cream

Filled Belgium Endive Boat
Smoked Salmon Tartare
Crepe Roll-Ups
Gravlax on Pumpernickel
Smoked Salmon Roll-Ups
Smoked Salmon Spoons
Mini Crostini Assortment
International Cheese Presentation
Mediterranean Chicken Tarts
Soup Shots
Fresh Pear with Gorgonzola Mousse
Caprese Skewers
Blue Cheese Carrot Coins
Spoon Bites

Hot Appetizers*

Artichoke Parmesan
Vegetable Spring Rolls
Savory Quiche Bites
Cajun Spiced Chicken Strips
Sausage Bites in Pastry
Flavored Meatballs
Mini Deep Dish Pizzas
Miniature Corn Cakes
Miniature Rye Sandwiches
Oriental Potstickers
Oriental Eggrolls with Dipping Sauce
Classical Rumaki
Spinach Feta Triangles
Stuffed Mushrooms
Quesadillas

Teriyaki or Buffalo Chicken Wings
Asparagus Tips Wrapped in Phyllo
Chicken Pinenut & Spinach Bites
Cheese Puffs
Miniature Chicken Cordon Bleu
Macaroni & Cheese Tarts
Beef or Chicken Hibachi Bites
Ravioli Bites
Mushroom Cheese Puffs
Raspberry Brie Phyllo Purses
Peanut Chicken Skewers
Wild Mushroom Puffs
Salmon Sate
Sausage Skewers with Mustard
Mini Wellingtons

Specialty Appetizers*

COLD

Bloody Mary Shrimp Shots
Seared Ahi Tuna with Wasabi Cream
Cajun Shrimp Cream Puffs
Boiled Gulf Shrimp
California Rolls
Lamb Lollipops
Spicy Roasted Shrimp

HOT

Crab and Corn Fritters
Crabmeat Rangoon
Miniature Crab Cakes
Seafood Au Gratin
Pistachio Crusted Goat Cheese
Crab and Artichoke Dip
Tenderloin, Arugula Bundles
Duck Spring Rolls

* Approximately 2-3 pieces per person, per appetizer

++ is 18% service charge and 5.5% sales tax.

This package excludes tenderloin and certified Angus beef New York roast stations.

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Action Stations

All stations require at least one chef to orchestrate and clients will be charged per chef.

MASHED POTATO BAR Potato cocktail with a section of chosen accompaniments.

CHICAGO HOT DOG STATION Chicago all beef dogs with warmed buns and client selected or traditional Chicago toppings bar.

BOURBON STREET EXPERIENCE A walk down New Orleans most famous street, featuring shrimp or chicken jambalaya, spicy shrimp Red beans and rice and other regional favorites.

FAJITAS FIESTA Three types of Mexican fajitas with toppings to accent.

PIZZA STATION A variety of chef made pizzas, baked to order.

ASIAN BAR Stir fry featuring meats, vegetables, oriental sauces and rice.

SOUTHWESTERN STATIONS Tacos, Spanish rice, nachos and other Tex-Mex treats.

WORLD TOUR STATION Entrée Bites and other treats from around the world.

PASTA BAR Two types of fresh pasta with traditional sauces, and other pasta dish accents.

ENTRÉE BITES Miniature versions of traditional entrées.

FARMER'S MARKET Cheeses, vegetables, pates, and selected olives, served with breads and crackers.

SEAFOOD EXTRAVAGANZA Buffet of the sea's best including Shrimp, Crab, Oysters, Mussels and Seafood treats.

PASTRY STATION Fresh Pastries, Sweets and chef filled crepes.

CHOCOLATE EXPERIENCE Selection of all chocolate desserts, melted Belgium chocolate, and other accompaniments.

SPECIALTY COFFEE BAR Features liquor shots, fresh whipped cream and assorted toppings.

Carving Stations

Carving attendant required with all carving stations. All carved items are served with roll selection and condiment assortment.

CERTIFIED ANGUS BEEF® TENDERLOIN Served with a Selection of Sauces

SMOKED PREMIUM PIT HAM Served with Dijon Mustard and Apricot Chutney Sauce

SIRLOIN ROUND OF CERTIFIED ANGUS BEEF® Served with Au Jus and Horseradish Cream Sauce

BREAST OF TURKEY Served with Sage Cranberry Chutney and Apple Pear Sauce

SMOKED BRISKET Served with Jack Daniel's Barbecue Sauce

ROASTED PORK LOIN Served with Apple Chutney and Dijon Mustard

CERTIFIED ANGUS BEEF® NEW YORK ROAST A boneless seasoned New York strip loin.

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