

Platinum Package

\$100 per Guest

Displayed Hors d'Oeuvres	Hot Passed Hors d'Oeuvres	Cold Passed Hors d'Oeuvres	Entrées
Select 2	Select 4	Select 2	Select 1
<p><i>Fresh Fruit Display</i> Sliced seasonal fruits and berries served with honey yogurt dressing</p>	<p><i>Miniature Crab Cakes with Chive and Shallot Sour Cream</i></p>	<p><i>Cherry Tomatoes filled with Salmon Mousse</i></p>	<p><i>Filet Mignon and Crab Cake</i></p>
<p><i>International Cheese Board</i> Assorted Domestic & Imported Cheeses served with water biscuits and assorted crackers</p>	<p><i>Mushroom Caps stuffed with Andouille Sausage</i></p>	<p><i>Smoked Trout with Horseradish Cream on Toastettes</i></p>	<p><i>Petite Salmon Filet and a Grilled Chicken Breast</i></p>
<p><i>Crudite</i> An array of Fresh Vegetables accompanied by Tarragon Dressing</p>	<p><i>Spiced Shrimp wrapped in Phyllo Dough</i></p>	<p><i>Roast Beef and Cornichon Rouldaden</i></p>	<p><i>Beef Tenderloin with a Cognac Peppercorn Sauce and Seasoned Grilled Shrimp Duo</i></p>
<p><i>Veggies in Batter</i> Cauliflower & Broccoli Rosettes coated and lightly fried accompanied by Cheese Dip</p>	<p><i>Mushroom and Roquefort Strudel</i></p>	<p><i>Chicken Salad served in Artichoke Bottoms</i></p>	
<p><i>Baked Brie en Croute</i> Brie Wheel baked in Pastry in toasted Almonds with Water Biscuits and Sliced French Bread</p>	<p><i>Beef wrapped Scallions with a Teriyaki Glaze</i></p>	<p><i>Canapes of Smoked Salmon</i></p>	
<p><i>Crabmeat Bowl</i> Crabmeat Dip served with Water Biscuits</p>	<p><i>Brochettes of Chicken and Pineapple</i></p>	<p><i>Bruschetta with Concasse Tomatoe & Olive Oil</i></p>	
<p><i>Antipasto Display</i> Proscuitto, Provolone, Salami, Mozzarella, Pepperoncini, Assorted Olives, Marinated Artichoke Hearts and Mushroom Caps Served with Sliced Italian Bread (plus \$3.00 per guest)</p>	<p><i>Bite Sized German Sausages with Dijon Mustard</i></p>	<p><i>Assorted Canapes of Turkey, Roast Beef, & Ham</i></p>	
<p><i>Shrimp Bar</i> Large Shrimp accompanied by Lemon Wedges, Remoulade, and Cocktail Sauce (plus \$5.00 per guest)</p>	<p><i>Grilled Chicken with Honey Mustard Sauce</i></p>	<p><i>Celery Stalks with Roquefort Mousse</i></p>	
	<p><i>Petite Quiche Lorraine</i></p>	<p><i>Belgian Endives with Cheese Mousse</i></p>	
	<p><i>Fried Mozzarella Sticks with Tomato Salsa</i></p>	<p><i>Fruit Brochettes</i></p>	
	<p><i>Chicken Livers wrapped in Crispy Bacon</i></p>		