



Private Dining Hors d'oeuvres

All hors d'oeuvres are priced per person unless otherwise noted.
An attendant fee will be charged for passing any hors d'oeuvres.

Cold Selections

Middle Neck Clams
served on the Half Shell

Oysters served on the Half Shell

Smoked Whole Norwegian Salmon with Dill Sauce
or
Gravlax
Salt and Dill Cured Filet of Salmon with Mustard Dill Sauce

Jumbo Shrimp
served on Ice with Cocktail Sauce
or Smoked with Remoulade Sauce

Puff Pastries
with Chicken and Shrimp Salad

Finger Sandwiches
with Chicken Salad, Ham Salad, Shrimp Salad and Pimento Cheese

Fresh Asparagus Spears
with Vinaigrette

Greek and Caesar Salads



Private Dining Hors d'oeuvres

Cold Selections

Cheese Display

Brie, Cheddar, Gouda, Havarti, Monterey Jack, Swiss, Sage Derby,
Fontina, Port-Salut and a Variety of Crackers
Selection may vary depending upon availability

Assorted Fresh Vegetables with dip

Stuffed Celery, Tomatoes and Deviled Eggs

Assorted Fresh Seasonal Fruit with Sweet and Sour Cream Dip

Add Chocolate Fondue

Strawberries Dipped in Chocolate

Assorted French Pastries & Coffee

Assorted Passed Canapes

(please select three to be passed for one hour)

Bruschette Mediterranean

Smithfield Ham Mousse with Artichoke Heart

Ham and Cheddar on Dijon Rye

Carpaccio of Beef on Toasted Rye

Cajun Shrimp Canape

Seafood Mousse

Smoked Oyster

Smoked Salmon on French Baguette

Lobster Medallion

Celery with Roquefort or Pimento Cheese

Stuffed Cherry Tomatoes



Private Dining Hors d'oeuvres

Hot Selections

Fried Calamari with Marinara Sauce and Lemon

Middle Neck Clams (Steamed or Casino)

Warm Parmesan Tuna Dip with Croustades

Oysters Rockefeller or Casino

Scallops with Bacon Wrap or Deep Fried with Tartar Sauce

Seafood Newburg
Assorted Fresh Seafood in a Sherry Wine Sauce with Croustades

Stuffed Mushroom Caps
with Crabmeat
with Sausage
with Spinach and Feta

Medallions of Crisp Duck with Pepper Sauce

Baby Lamb Chops Diablo

Shrimp (Cajun, Barbecued or Tempura)

Baked Crab Dip with Petit Croustades

Petit Crabcakes (Broiled or Fried with Tartar Sauce or Louisiana Style)



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Hot Selections

Meatballs

Stroganoff or Western Style with Barbecue Sauce

New Potatoes with Sour Cream, Bacon and Chives

Petite Quiche Lorraine

Baked Brie in a French Pastry with Apples and Grapes

Chinese Eggrolls served with Honey Mustard

Parmesan Cheese Puffs

Petite Kabobs of Beef (Grecian or Teriyaki Style)

Coconut Chicken

Chicken Drumettes

Southern Fried or Baked with Lemon Pepper or Barbecue Sauce

Chicken in Lemon Butter

Also available with Teriyaki, Sweet and Sour or Orange Sauce

Petite Kabobs of Chicken Oriental

Smithfield Ham Biscuits

Also available on Parker House Rolls

Spanakopita (Phyllo Pastries filled with Spinach and Feta Cheese)



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Amuse - Bouche
(small bites)

Tasting Spoons

Micro Greens with Almond Vinaigrette and Danish Blue Cheese

Fried Oyster on Asian Cucumber Salsa

Poached Lobster Medallion on Dill Salsa

Cheese Soufflé in Cherry Tomato

Tuna Tartare with Wasabi Cream

Lump Crab with Sauce Louis

Asian Pickled Shrimp

Poached Sea Scallop with Lemon Vinaigrette

Micro Greens, Feta and Kalamata Olive

Chicken Quenelle with Vegetable Brunoise

Priced per person based on selection being passed for one hour



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Small Plates

Grilled Marinated Scallop on Red Onion Marmalade

Golden Sweetbread, Roast Pork Tenderloin or Sliced Breast of Duck
on Mushroom Ragout

Roasted Pork Tenderloin with Rosemary and Apples

Ahi Tuna with Sesame Seeds and Soy Dressing

Chilled Marinated Clams and Linguine

Smoked Salmon Crepe with Cream Cheese

Ricotta Stuffed Rigatoni with Spring Vegetables and Pesto Oil

Foie Gras with Brioche and Micro Greens

Oyster Cocktail

Blackened Shrimp with Andouille Sausage and Grits

Rare Smoked Beef Tenderloin with Horseradish Cream Greens

Sesame Fried Camembert with Raspberry Sauce

Grilled Steak Fish (Tuna, Swordfish or Wahoo) with Caribbean Fish Sauce

Empanada with Black Bean Salsa and Queso

Asian Noodle Salad

Low Country White Corn and Crab Cake

Priced per plate. Minimum count of 50 per item. May be passed, placed on buffet, or prepared at an attended station (attendant fees will apply).