

Food items available for two hours-Minimum of 50 people

Chestnut Street

Choice of one display:

International & Domestic Cheese Display
Vegetable Crudite & Dip

Choice of one action station:

See action station selections, page 4

Hot Hors d'oeuvres:

Select three items from List A and two from List B, page 2
Assorted Pastries & Coffee, Tea & Decaffeinated Coffee

\$33.95 per person + \$75.00 per action station attendant

The Lonesome Jubilee

Choice of one display:

International & Domestic Cheese Display
Vegetable Crudite & Dip

Choice of two action stations:

See action station selections, page 4

Hot Hors d'oeuvres:

Select three items from List A and two from List B, page 2
Assorted Pastries & Coffee, Tea & Decaffeinated Coffee

\$38.95 per person + \$75.00 per action station attendant

**6% tax & 20% service charge or waitress fees will apply to prices.
Each chef serves approximately 50 people. Prices subject to change.**

Hors d'oeuvres

List A

Item	Price per piece
Langostino Lobster Popcorn Bites	\$1.50
Spinach & Feta Cheese in Phyllo Dough	\$1.50
Potato & Onion in Phyllo Dough	\$1.50
Dijon Mustard Chicken Bites	\$1.50
Ham and Brie Panini Sandwiches	\$1.50
Dutch Meatballs	\$1.50
Pistachio Encrusted Chicken	\$1.50
Homemade Potato Pancakes	\$1.50
Buffalo Chicken Bites	\$1.50
Beer Battered Mozzarella Sticks	\$1.75
Chicken Quesadillas	\$1.75
Stromboli	\$1.75
Beef Cheesesteak	\$1.75
Chicken Cheesesteak	\$1.75

List B

Item	Price per piece
Scallops Wrapped with Bacon	\$2.00
Vegetable Potstickers with Asian Dipping Sauce	\$2.00
Maryland Crab Cakes with a Remoulade Sauce	\$2.25
Stuffed Mushrooms with Sausage and Herbs	\$2.25
Beef Satay with Peanut Sauce	\$2.50
Italian Sausage Shish Kebob	\$2.50
Maple & Mustard Grilled Salmon	\$2.50
Coquilles St. Jacques	\$3.00
Beef Wellington	\$3.00
Sliders Assortment - Turkey, Portobella, Salmon & Beef Brisket	\$3.00
Cheese Tortellini with Vodka Sauce (In Chafer - Not Passed)	\$3.50 pp

List C

Tropical Fresh Seasonal Fruit Display - An array of seasonal fruits with a honey yogurt dipping sauce.	\$3.50 per person
Vegetable Crudite - Freshly cut seasonal vegetables, attractively arranged and served with a dipping sauce.	\$2.75 per person
International & Domestic Cheese Display - An array of cheeses garnished with fresh fruit and served with crackers and mustard.	\$3.75 per person
Baked Brie in Sourdough Bread Bowl - Served warm in a sourdough bread bowl with candied walnuts, brown sugar, melba sauce & berries.	\$3.25 per person

6% tax & 20% service charge or waitress fees will apply to prices.
Chef fee \$75.00 plus 6% tax (for stations only)
Each chef serves approximately 50 people. Prices subject to change.

List D (Butlered Only)

Item	Price per piece
Italian Bruschetta	\$1.25
Meatballs with Sauce on Ciabatta Roll	\$1.50
Belgian Endive with Honey, Pears and Bleu Cheese	\$1.50
Homemade Potato Pancakes	\$1.50
Mini Hot Dogs wrapped in a Curly French Fry	\$1.50
Baked Brie Cheese with Almonds & Raspberry in Phyllo Cup	\$1.75
Red, White or Broccoli Pizza	\$1.75
Cordon Bleu Chicken Bites	\$3.00
Pork BBQ on a Biscuit	\$3.00

Seafood Additions

Cold Shrimp	
Medium 21-25 per lb.	\$1.50
Large Up to 15 per lb.	\$2.50
Assorted Sushi	\$1.75
Blackened Shrimp	\$1.75
Crab Meat Au Gratin	\$1.75
Pistachio Encrusted Scallops	\$2.25

One Hour Hors d'oeuvres Reception Pricing (Butlered)

1. Five Hors d'oeuvres from List A \$10.00 per person
2. Four Hors d'oeuvres from List A, One Item from List B or D \$12.00 per person
3. Two Hors d'oeuvres from List A, Two Hors d'oeuvres from List B, and One Display from List C \$12.75 per person
4. Three Hors d'oeuvres from List A, Two items from List B or D, and One display from List C \$14.75 per person

Buffet add \$3.00 per person

Lite Snacks

Potato Chips & Dip	\$1.25 per person
Pretzels & Mustard	\$1.25 per person
Tortilla Chips & Salsa	\$1.75 per person
Cheese Fondue with Crusty Breads & Fruit	\$3.75 per person
Warmed Spinach, Artichoke & Crab Dip with Crusty Breads & Pita Chips	\$3.75 per person

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Action Station Selections

Reuben Station – Thinly sliced first cut corned beef with Thousand Island dressing & sauerkraut relish between slices of party rye bread grilled to order.	\$5.00
Roast Pork Loin - Slow roasted, carved to order and served with caramelized onions & shoestring sweet potatoes.	\$5.00
Mexican – Stuffed enchiladas, re-fried beans, chile con queso, guacamole, chips and salsa.	\$5.50
Roast Turkey - Carved to order and served with cranberry relish, giblet gravy and mini rolls.	\$6.00
Pasta Station - Choice of two pastas and two sauces served with assorted toppings prepared to order and presented with grated cheese & garlic bread.	\$6.00
Chicken Wellington – Mini creation of the international French recipe, all natural chicken topped with mushroom duxelle and served over julienne vegetables.	\$6.00
Boneless Chicken Bites – Tossed to order and served with a selection of four sauces: our famous wing sauce, BBQ, garlic butter & parmesan or hot honey & teriyaki sauces, served with bleu cheese and celery.	\$6.00
Cheddars, Chutneys and Bangers – Grilled Andouille, Cheddar Wurst & Italian chicken sausages accompanied with assorted chutneys, cheeses, breads and crackers.	\$6.50
Asian Station (Select one of the following) - Chicken, snow peas & cashews served over lo mein - or - beef & broccoli stir fry served over fried rice. Both served with crunchy fried noodles and fortune cookies.	\$6.50
Philly Cheesesteak Station – Beef or Chicken (Choose one), served on a roll with grilled onions, sweet peppers, Cheez Whiz & ketchup with crab fries.	\$6.50
Sushi Display – Made by the chefs at Shogun Restaurant – A variety of rolls will be displayed and served with soy sauce, ginger & wasabi.	\$6.50
Comfort Blue Plate – Meatloaf served with macaroni & cheese and stewed tomatoes.	\$6.75
Short Ribs served with Portobella Mushrooms – Braised, slow roasted and pulled off of the bone, served with marinated sliced portobella mushrooms.	\$6.75
Antipasto Station – Italian sliced meats and cheeses served with crusty breads, olive oils, assorted marinated vegetables & Italian olives.	\$7.50
Miniature Sliders (Select two from the following) – Cheeseburger, meatloaf, turkey, pulled pork, brisket or crab cake, served with appropriate sauces and sides.	\$7.50
Roast Tenderloin of Beef - Seasoned with rosemary, carved to order and offered with a burgundy wine & mushroom reduction and mini rolls.	\$9.00

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