

Hors d'oeuvres

The Cool Side

(Priced per 100 pieces)

Antipasta Skewers

Marinated mozzarella, artichoke, sundried tomatoes and Kalamata olives \$260

Assorted Parmesan Crisp

Crispy parmesan with red onion confit, tomato tartar and olive tapenade \$150

Assorted Sushi Rolls & Nigiri

From California rolls to spicy tuna rolls with assorted nigiri \$325

Grilled Asparagus and Prosciutto

Tender balsamic marinated grilled and chilled asparagus wrapped with prosciutto de parma \$150

Duo of Prosciutto Wrapped Melon

Fresh honeydew and cantaloupe with prosciutto de parma \$150

Traditional Deviled Eggs

Traditional southern style deviled eggs \$130

Oysters on the Half Shell

Traditional cocktail sauce, minionette and fresh lemon \$260

Jumbo Shrimp Cocktail

Beautiful jumbo tiger shrimp on ice with cocktail sauce and lemon \$225

Cocktail Snow Crab Claws

Plump sweet snow crab claws with cocktail sauce and drawn butter \$325

Traditional JRCC Chicken Salad

With assorted crackers \$160

Assorted Tea Sandwiches

Chicken, ham or tuna salad, cucumber and dill or pimento cheese spread \$130

Avacado Crab Shooters

Chilled avocado soup with lump crab and tortilla in a shot glass \$295

Pineapple Chili Glazed Shrimp

Skewered tiger prawns with sweet and spicy glaze and fresh pineapple \$260

The Hot Side

(Priced per 100 pieces)

Classic Oysters on the Ritz

Plump fried oysters atop a buttery Ritz cracker with whole grain tarter \$195

Mascarpone Stuffed Fig in Phyllo

Golden figs stuffed with smooth mascarpone cheese and wrapped in flaky phyllo crust \$225

Caramelized Onion Tarts

Caramelized onions and balsamic with creamy goat cheese in phyllo tart shell \$130

Mini Brie in Phyllo

Creamy brie with raspberry compote wrapped in flaky phyllo dough \$260

Fried Chicken Skewers

With BBQ sauce and honey mustard \$260

Crabby Crimini

Crimini mushrooms stuffed with lump Blue Crab imperial topped with melted Swiss cheese and parsley \$295

Crispy Mozzarella

Golden fried fresh mozzarella with marinara \$130

Beef Tips Wellington

Beef tenderloin with exotic mushroom duxelle, fresh thyme and dry sherry wrapped in puff pastry \$295

Country Ham Biscuits

Mini light flaky buttermilk biscuits filled with salt cured Virginia ham \$130

Chicken Wings ~ Your Way!

Crispy fried with your choice of mild, hot, teriyaki or barbeque sauce \$130

Rosemary Dijon Cocktail Lamb Chops

Grilled New Zealand lamb chops with honey Dijon rosemary glaze \$390

Baked Brie en Crouete

Triple cream brie with pecans and brown sugar in puff pastry \$115

Scallops Wrapped in Bacon

Tender sea scallops wrapped in crisp smoky bacon with lemon and parsley \$195

All Beef Meatballs

Your choice of: barbeque, Swedish, marinara,
sweet and sour or pineapple chili sauce \$130

Crab and Artichoke Dip

Lump crab, artichoke hearts, roasted red peppers and scallion in cream cheese
topped with parmesan \$225

Crisp Vegetable Lumpia

Sautéed cabbage and carrots in crispy spring roll wrapper
with sweat chili sauce \$130

Crab Rangoons

Lump crab and cream cheese in a wonton wrapper with wasabi soy sauce \$260

Clams Casino

Cherrystone clams topped with bacon, bread crumbs and herbs \$195

Duck a L'Orange Bundles

Duck confit and orange marmalade in a phyllo purse tied with chive \$325

Dessert Trays

(per 100 pieces)

Mini Chocolate Eclairs \$130

Mini Cream Puffs \$130

Assorted Mini Cheesecakes \$195

Chocolate Dipped Strawberries and Blackberries \$195

Assorted Petit Fours \$165

Lemon Squares \$165

Creative Displays

Vegetable Tray (Small, Medium or Large)

Cornucopia of fresh seasonal vegetables and creamy buttermilk ranch
\$50/\$100/\$150

Fresh Fruit Tray (Small, Medium or Large)

An array of seasonal fruits with vanilla honey yogurt \$60/\$120/\$175

Artisan Cheese Tray (Small, Medium or Large)

A colorful palate of artisan cheeses and American favorites with
Pepperidge Farm crackers \$65/\$130/\$195

Assorted Fruit and Cheese Crudité

A display station featuring loads of fresh fruit, artisan cheeses, mixed olives,
grissini, sliced proscuitto and assorted Pepperidge Farm crackers
\$975 serves 150/200 guests; \$1,300 serves 200/250 guests

Norwegian Smoked Salmon Grayalox

Thin sliced, smoked Norwegian salmon with chopped egg, diced red onions,
petite capers and lemon served with assorted crackers and baguettes \$295

Slow Roasted Sliced Tenderloin

Tender Montréal rubbed choice beef tenderloin slow roasted to perfection with
horseradish, mayo, creamy horseradish dressing and freshly baked rolls \$295

Culinary Flair

(Minimum 100 guests)

Risotto Station

Creamy Arborio rice fixed to order with parmesan cheese, basil pesto, toasted almonds, artichoke hearts, roasted red peppers and blue cheese \$5.25 per guest

**Add lump crab or chopped lobster for market price per pound*

Pasta Station

Choice of linguini, fettuccini, or penne pasta, with creamy alfredo and garlic herb marinara, toppings include black olives, sun dried tomatoes, steamed broccoli, bacon bits, parmesan cheese, parsley and garlic \$4 per guest

**Add bay shrimp or grilled chicken breast for an additional \$2.50 per guest*

Seafood Raw Bar

Juicy oyster on the half shell, succulent clams, cocktail shrimp, and snow crab claws all set in a glowing ice display with your personal shucker and all the trimmings 100 pieces of each \$995

Creamy Smashed Potato Bar

Creamy Yukon mashed potatoes served to you in a cocktail glass with your choice of topping, including: cheddar cheese, bacon bits, scallions, blanched broccoli, sour cream and butter \$4 per guest

Carving Stations

House Hickory Smoked or Juicy Herb Roasted Turkey

serves 30-40 guests \$225

Sweet and Juicy Honey Baked Ham

with pineapple glaze

serves 40-50 guests \$250

Porkloin Roulade

stuffed with roasted garlic, spinach and tomato Confit

serves 30-40 guests \$225

USDA Choice Beef

Steamship Round serves 200-250 guests \$750

Top Round serves 50-75 guests \$360

Tenderloin serves 20-25 guests \$295

Montréal and Worcestershire rubbed and slow roasted to your specifications

Bone in Leg of Lamb

rosemary and balsamic roasted with mint gremolata

serves 20-25 guests \$160

Seared Ahi Tuna Loin

#1 grade Ahi, rubbed with sesame oil and furikake, seared and served rare

accompanied by Wasabi, pickled ginger and soy sauce

serves 30-40 guests \$295

Attendant fee \$95 each