Select any of the four prepared cocktail buffets on this menu or enhance them by substituting items from the wide selection on our Appetizers menu. You may also use the Appetizers menu to design your own cocktail buffet.

**THE SIGNATURE**

**hot**

- **Sweet & Sour Chicken Strips**
  Tender chicken breasts, marinated then grilled and cut into strips. Accented with a sweet sour sauce.

- **Portabella Mushrooms**
  Poached in a roasted garlic jus com pollo

- **Breast of Turkey, Carved**
  Bourbon Peppercorn Turkey Breast carved tableside served on cocktail buns with Cranberry Mayo and Gourmet Mustard

- **Brie en Croute**
  Danish brie glazed with orange marmalade and wrapped in flakey pastry.

**chilled**

- **Jumbo Shrimp Cocktail**
  Served with traditional cocktail sauce.

- **Roast Beef Crostini**
  Crostini topped with Caper Mayonnaise, Tomato and Roast Beef.

- **Fruit Brochettes**
  Fresh fruit on a skewer displayed in a melon.

- **Garden Gifts**
  Hand cut vegetables—radish roses, cauliflower and broccoli florets, cucumber rounds, carrots and celery with a our own tangy dipping sauce.

$21.50 per person

**THE ORIGINAL**

**hot**

- **Grilled Chicken Strips**
  Tender chicken breasts marinated then grilled and cut into strips. Choice of Sweet and Sour, Oriental, BBQ, or Italian.

- **Meatballs**
  Italian style meatballs with either BBQ, Sweet Sour or Bordelaise Sauce.

- **Herb Stuffed Red Potatoes**
  New baby reds filled with a blend of herbed potatoes and cheese.

- **Mini Buns**
  Miniature buns filled with shaved breast of turkey, choice top round of beef and baked ham.

- **Say "Cheese"**
  A delightful array of Swiss, Colby Jack, Hot Pepper and Sharp Cheddar cheese accompanied by assorted crackers.

- **Garden Gifts**
  Hand cut vegetables—radish roses, cauliflower and broccoli florets, cucumber rounds, carrots and celery with a our own tangy dipping sauce.

- **Fresh Fruit Tray**
  An array of seasonal fresh fruit.

$14.00 per person
THE CLASSIC

**hot**

**Chicken Wings**
Choose either buffalo, teriyaki or battered chicken wings.

**Cajun Honey Lemon Bowl**
A zesty mix of meatballs, sausage, green peppers, mushrooms, pineapple, and Cajun BBQ sauce.

**Herbed Stuffed Red Potatoes**
New baby reds filled with a blend of herbed potatoes and cheese.

**chilled**

**Mini Croissants**
Miniature croissants served with homemade ham salad and chicken salad.

**Salad Pizza**
Pizza crust covered with our special dill dip, broccoli, diced turkey breast, fresh tomato, green onion, ripe olives and shredded cheese.

**Say "Cheese"**
A delightful array of Swiss, Colby Jack, Hot Pepper and Sharp Cheddar cheese accompanied by assorted crackers.

**Garden Gifts**
Hand cut vegetables—radish roses, cauliflower and broccoli florets, cucumber rounds, carrots and celery with a our own tangy dipping sauce.

**Fresh Fruit Tray**
An array of seasonal fresh fruit.

$15.50 per person

THE TRADITIONAL

**hot**

**Grilled Chicken Strips**
Tender chicken breasts marinated then grilled and cut into strips. Choice of Sweet and Sour, Oriental, BBQ, or Italian.

**Sausage Stuffed Mushrooms**
Baked mushroom caps filled with a blend of sausage and cream cheese.

**Jalapeno Popper Dip**
A savory cream cheese blend with a touch of jalapeno. Served warm with tortilla chips.

**chilled**

**Mini Buns**
Miniature buns filled with shaved breast of turkey, choice top round of beef and baked ham.

**Tortilla Pinwheels**
Flour tortilla pinwheels filled with ham, cheddar cheese and a tangy cream cheese spread. Also available with chopped fresh vegetables.

**Say "Cheese"**
A delightful array of Swiss, Colby Jack, Hot Pepper and Sharp Cheddar cheese accompanied by assorted crackers.

**Fresh Fruit Tray**
An array of seasonal fresh fruit.

**Garden Gifts**
Hand cut vegetables—radish roses, cauliflower and broccoli florets, cucumber rounds, carrots and celery with a our own tangy dipping sauce.

$15.00 per person

Additional Details

All food and beverage items on this menu are subject to a 18% service charge and all applicable sales taxes. For groups with fewer than 50 guests an additional labor charge will be added.

Effective 03-2018