



Action Stations

\$30 minimum per person for Action Stations/Hors d' Oeuvres only menu

Fresh Seasonal Fruit Display \$5 per person
Fresh seasonal melons, berries, grapes, and royal pineapple.

Fresh Vegetable Display \$6 per person
Selection of carrots, cucumbers, zucchini, squash, tomatoes, & marinated olives, served with house ranch sauce.

Assorted Cheeses \$6 per person
A selection of assorted domestic & imported cheeses including but not limited to Smoked Gouda, Swiss, Provolone, & Fontina, served with crackers.

Baked Brie Wrapped in Puff Dough \$6 per person
Served with grapes, crackers, & a Raspberry Puree

Potato Martini Bar \$6 per person
Mashed potatoes served with a selection of cheese, bacon, chives & sour cream

Shrimp & Grits Martini Station \$8 per person
Southern Grits served with a selection of shrimp, cheese & bacon

Tea Sandwiches \$8 per person
Choice of 3: Assorted turkey and cheese, ham and cheese, chicken cucumber salad, and pimento salad

Antipasto Station \$10 per person
A selection of imported and domestic cheeses, salami, pepperoni, & ham marinated
Grilled vegetables, artichoke hearts, mixed olives and roasted peppers served with assorted artisan breads.

Risotto Station Selection of 2 ~ \$12 per person
Shrimp and Spanish Risotto, Asparagus and Portobello Risotto,
Chicken and Basil Pesto Risotto

Paella Station Choice of one \$16 per person, Choice of two \$19 per person
Saffron Rice and Chorizo with
Shrimp, Scallops, Mussels and/or Chicken

Ahi Tuna Station \$15 per person
Fresh Ahi Tuna seared and rolled in a sesame and peppercorn served with an Island Rice

Carving Station
Slow Roasted Turkey \$10
Honey Glazed Ham \$10 per person
Top Round of Beef \$10 per person, Tenderloin \$20 per person or Prime Rib \$17 per person

Fresh Pasta Station \$10 per person
A selection of 2 pasta choices and 2 sauce choices prepared to order: Penne, Rigatoni and Capellini
Basil Pesto, Sundried Tomato Sherry Cream Sauce, Alfredo, Marinara, & Roasted Garlic and Olive Oil
Add Chicken, Sausage or Shrimp Add \$5 per person
Lobster Ravioli & Lobster cream Add \$8 per person

Above three stations require a chef fee of \$75.

***21% taxable Service Charge & 6% Sales Tax Added To All Food & Beverage**
***30 Guests Minimum. Parties under 50 will be quoted upon request.**

***Prices Subject to change**



Action Stations

(Continued)

Seafood Bar (served cold) \$19 per person

Shrimp cocktail, little neck clams or oysters on the ½ shell, & seasonal crab legs.

Dessert Station \$7 per person

May include but not limited to: Chocolate dipped strawberries and assorted mini pastries

Chocolate Fountain Station \$7 per person (minimum 75 guests)

May include but not limited to: Strawberries, pineapple, pretzels, cookies, and marshmallows.

Gourmet Coffee Station

Regular and decaf coffees, assorted teas, served with rock candy stirrers \$3.50

Regular, decaf coffee, and hot tea \$2.50 (passed or station)

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Hors d'oeuvres

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Some of the Hors D'oeuvre selections must be stationed but most can be passed. We suggest ordering 8 pieces per person for a 1 hour cocktail party and 15-25 per person for a cocktail reception.

Hors d'oeuvres Suggested Passed

(priced per 100 pieces)

Bruschetta
Spanakopita
Sweet Potato Puff
Miniature Vegetable Spring Rolls
Spinach Dip with toast points
Coney Island Franks
Swedish Meatballs
Feta and Spinach Stuffed
Mushrooms
Crab Cucumber Canapé
Wild Mushroom Tart
Pecan, Cranberry & Feta Cheese
Crostinis

Baked Brie & Apple on Toast
Chicken Cordon Bleu
Portobello Napoleon
Jamaican Chicken Satay Skewers
Seafood Stuffed Mushroom Caps
Mini Chicken Wellington
Cucumber Shrimp Canapés
Tomato Mozzarella Caprese
Lobster Cobbler
Mascarpone, Bleu Cheese, &
Carmelized Onions
Artichoke & Spinach Flower Tart
Tuscan Pesto, Sundried Tomato &
Goat Cheese Tart

Scallops Wrapped in Bacon
Miniature Crab Puff
Shrimp Wrapped in Bacon
Island Shrimp Skewer
BBQ Pork Biscuit
Mini Cheeseburger
*Crab Artichoke Dip w/toast points
Salmon & Chives Filo
Chicken Adobe
Pistachio chicken

Mini Beef Wellington
Oak Smoked Plank Salmon
*Peel n eat shrimp
*Prosciutto Wrapped Melon
O C's Homemade Blue Crab
Cakes
*Asparagus Wrapped in Beef
Shrimp Chopsticks
Shrimp Cocktail Shooters
Shrimp & Grits Cocktail Shooters

Each of the above \$200

Each of the above \$250

**Market price may vary*

Each of the above \$300

Each of the above \$175

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