

COCKTAIL PARTY / RECEPTION



Hot Hors D'oeuvres

Mini Kobe Cheeseburger
 Barbeque Pork Biscuit
 Mini Hot Dogs
 Veal Saltimboca
 Italian Sausage
 Meatballs
 Mini Beef Wellington
 Mini Reuben in Rye Pastry
 Franks in Blanket
 Meat Knish
 Beef Hibachi Skewers
 Loaded Potato Skins

Oahu Chicken Pinwheel
 Chicken Adobe
 Chicken Hibachi Skewers
 Marquis Chicken
 Duck and Apricot Brandy Purse
 Buffalo Wings
 Chicken Miriam
 Chicken Scampi
 Chicken Marsala
 Sesame Chicken
 Pecan Chicken

Malibu Coconut Shrimp
 Shrimp Maui
 Shrimp Stuffers
 Lobster Cobbler
 Fried Shrimp
 Shrimp and Herb Cheese in Phyllo
 * Shrimp Provencale
 * Shrimp Scampi
 Fried Scallops
 * Scallops in Wine
 Padded Oysters
 Oysters Rockefeller
 Clams Casino
 Fried Calamari

Gorgonzola Profiterole
 Spinach & Goat Cheese Mini Pizza
 Bella Flora
 Asparagus with Asiago
 Spinach and Artichoke tart
 Vegetable Quesadilla
 Vegetable Spring Rolls
 Spanakopitas
 Wild Mushrooms in Phyllo
 Potato Knish
 Potato Pancakes
 Potato Skins
 Broccoli Quiche
 Egg Rolls
 Tiropites
 Feta Cheese & Sundried
 Tomato in Phyllo

— Select any 6 Hors D'oeuvres (from left) —

Pasta Station

(choice of two)

Linguini with Clam Sauce - Penne with Marinara Sauce
 Fettuccini with Alfredo Sauce - Tortellini with Pesto Sauce
 Lobster Ravioli with Rose Sauce (\$.50 additional pp)

Included

Chef Carving

(choice of two)

Pork Loin - Baked Ham - Corned Beef - Pepper Turkey Breast
 Roast Sirloin of Beef - Turkey Breast - Top Sirloin

Included

Dessert and Fruit Trays

Martin's Famous Dessert Table, Ice Cream Sundae Bar
 and Assorted Fresh Fruit

Included

OPTIONS

Cheese Display or Vegetables Crudite

A variety of International Cheeses, Crackers and Specialty Breads

or

A Selection of Fresh Vegetables and Assorted Dips

Beautifully Displayed on a Buffet Table

\$2.50 Additional

Chef Carving

Roast Prime Rib of Beef \$1.75
 Smoked Salmon \$2.25
 Beef Tenderloin \$3.25
 Baby Lamb Chops \$3.75

Philly Cheesesteak Station

Pan grilled steak and cheese
 accompanied with all the fixings
 served on a fresh hoagie roll

_____ Additional

Shrimp Display

Jumbo Seasoned Shrimp presented
 on a beautiful carved ice display

_____ Additional

Raw Bar

With Oysters and clams
 shucked to order \$3.00

Seafood Sautee Station

Jumbo Lobster _____
 Crab Lumps _____
 Soft Shell Crabs _____

Upgraded Hors D'Oeuvres

Miniature Crab Cakes \$2.25
 Tenderloin Tips \$1.75

International Gourmet Coffee Cart \$275.00
 (All over 150 \$1.00 pp)

Chocolate Fountain \$275.00
 (All over 150 \$1.50 pp)

* Available as Station for additional \$.50 per person