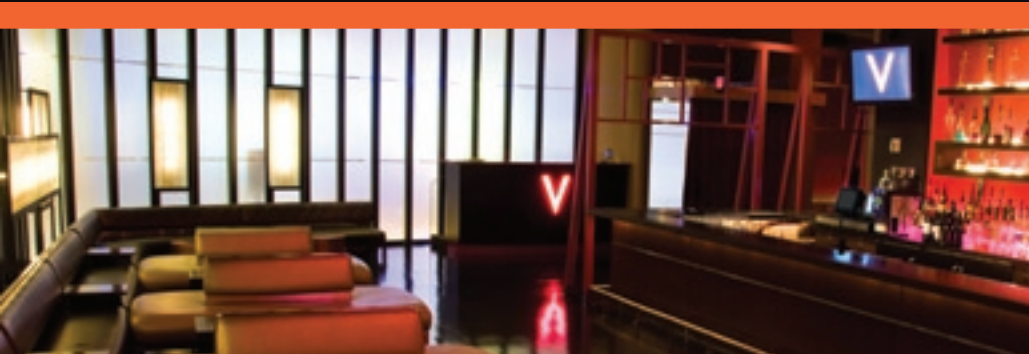
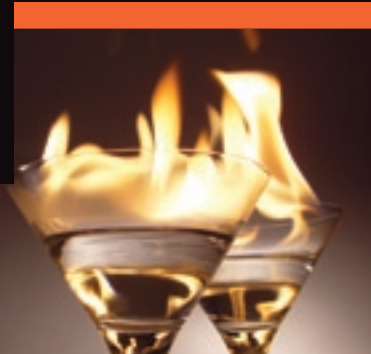


# catering menu



BAR



## HORS D'OEUVRES

### cold selections

Smoked North Atlantic Salmon Pinwheels  
Curried Chicken, Hydro Bibb Lettuce, Hawaiian Pineapple  
Smoked Turkey & Roma Tomato, Seven-Grain Croutons  
Salami Cornucopia, Spicy Soft Cheddar  
Mini Bouchees, Ham Mousse, Micro Greens  
Assorted Hummus Spoons, Pita Croutons, Mint  
Eggplant Tapenade, Phyllo Cups

\$300 per 100 pieces

Tortellini Caprese Skewers  
Spicy Tuna Rolls  
California Rolls  
Cucumber Rolls  
Crab Stuffed Belgian Endive  
Prosciutto Wrapped Seasonal Melon

\$350 per 100 pieces

Jumbo Gulf Shrimp on Ice, Cocktail Sauce, Lemon  
Split King Crab Legs on Ice, Cocktail Sauce, Lemon  
Rajun Cajun Shrimp, Spicy Creole Mustard  
Seared Ahi Tuna Spoons, Pickled Ginger, Wasabi Cream  
Lump Crab Spoon, Fire Oil

\$450 per 100 pieces

Medallions of Lobster, Cocktail Sauce, Tarragon Aioli  
Crab Claws on Ice, Cocktail Sauce, Lemon  
Seasonal Oysters on the Half Shell  
Littleneck Clams on the Half Shell

\$525 per 100 pieces

All event pricing is subject to a 20% service fee and 8.1% sales tax.



## HORS D'OEUVRES

### hot selections

\$300 per 100 pieces

Buffalo-Style Chicken Wings, Bleu Cheese Dressing  
Seasonal Vegetable Phyllo Triangles  
Fried Spring Rolls, Plum Sauce  
Fried Mozzarella, Pomodoro Sauce  
Assorted Petite Quiche  
Jalapeño Poppers, Sour Cream  
Seasonal Vegetable Satay, Mint Yogurt Sauce  
Assorted Gourmet-Style Pizzas  
Potato Pancakes, Applesauce, Sour Cream  
Mini Beef Burritos, Roasted Tomato Salsa

\$350 per 100 pieces

Thai Satay (Chicken, Shrimp or Beef), Peanut Sauce  
Toasted Coconut Chicken Skewers, Orange-Rum Marmalade Dip  
Chicken Fingers, Ranch, Bleu Cheese Dressing  
Smoked BBQ Chicken Quesadillas  
Stuffed Mushrooms  
Honey Orange Glazed Baby Back Ribs  
Pork & Shrimp Egg Rolls, Plum Sauce  
Pan Fried Pork Pot Stickers, Lime Ponzu  
Wild Skins, Andouille Sausage Stuffed New Potatoes  
Tempura Vegetables

\$450 per 100 pieces

Fried Shrimp, Cocktail Sauce  
Mini Prawn Tacos, Soft Corn Tortilla, Mango Jalapeño Salsa  
Mini Crab Cakes, Citrus Aioli  
Seasonal Oysters Rockefeller  
Clams Casino  
Jumbo Lump Crab Stuffed Mushrooms  
Sesame Crusted Diver Scallops, Ginger Soy Sauce  
Rosemary Grilled New Zealand Lamb Chops



## RECEPTIONS

### carving stations\*

(Maximum of 2 carving stations)

Served with Dinner Rolls and Traditional Accompaniments

Tenderloin of Beef (serves 25-30)	\$425
Crusted Lamb Rack (8 bone)	\$100
New York Sirloin (serves 40-45)	\$350
Roast Turkey (serves 50-55)	\$275
Prime Rib of Beef (serves 25-30)	\$400
*Uniformed Chef's Fee	\$150 each

### iced seafood (priced per 50 pieces)

Chilled Jumbo Gulf Shrimp	\$225
Alaskan Snow Crab Claws	\$275
Medallions of Lobster	\$275
Seasonal Oysters on the Half Shell	\$275
Littleneck Clams on the Half Shell	\$275

### crudites of seasonal vegetables with assorted dips

Ranch, Creamy Herb & Garlic and Spinach	
SMALL (serves 35-50)	\$150
LARGE (serves 75-100)	\$250
Seasonal and Tropical Fresh Fruit Display with Chocolate Fondue	
SMALL (serves 35-50)	\$300
LARGE (serves 75-100)	\$500



## display of imported and domestic cheese

Accompanied by Spiced Lavosh and Artisan Breads

SMALL (serves 45-50)

\$300

LARGE (serves 75-100)

\$500

## cold sliced tenderloin of beef & chicken platter

(serves 45-50)

\$400

## house smoked salmon with traditional accompaniments

(serves 35-40)

\$250

## SNACK FOODS

### assorted chips with dip

(Each Bowl Serves 10 -15 Guests)

Tortilla Chips and Roasted Tomato Salsa

\$35 per bowl

Guacamole

\$45 per bowl

Sour Cream & Chives

\$35 per bowl

Chili Con Queso

\$40 per bowl

Fancy Mixed Nuts

\$35 per pound

Pretzels/ Potato Chips

\$20 per bowl



## BRONZE BEVERAGE PACKAGE

### **vodka**

Skyy

### **gin**

Beefeater

### **rum**

Bacardi  
Captain Morgan  
Malibu

### **tequila**

Cuervo Gold

### **bourbon, whiskey**

Southern Comfort  
Jim Beam  
Canadian Club  
Seagram's 7  
Seagram's VO

### **scotch**

J&B  
Dewar's  
J.W. Red

### **wines**

Castle Rock Cabernet Sauvignon  
Arnold Palmer Chardonnay  
Woodbridge White Zinfandel

### **champagne**

House Selection

### **beer**

Amstel Light  
Blue Moon  
Bud  
Bud Light  
Corona  
Coors Light  
Fat Tire  
Heineken  
Michelob Ultra  
Miller Lite  
Newcastle  
Sierra Nevada

### **cordial**

Campari  
Chambord  
Jagermeister  
Kahlúa  
Midori  
House Schnapps  
House Cordials

### **specialty martini**

V Bar Cosmo  
V Bar Apple Martini



## SILVER BEVERAGE PACKAGE

### **vodka**

Absolut (all flavors)  
Ketel One (all flavors)  
Skyy (all flavors)  
Stoli (all flavors)  
Three Olives (all flavors)

### **gin**

Beefeater  
Bombay Sapphire  
Tanqueray

### **rum**

Bacardi (all flavors)  
Capitain Morgan  
Malibu  
Mt. Gay  
Myers's

### **tequila**

Cuervo Gold  
1800

### **bourbon, whiskey**

Southern Comfort  
Canadian Club  
Jack Daniel's  
Jameson  
Jim Beam  
Seagram's 7  
Seagram's VO  
Wild Turkey

### **scotch**

J&B  
Dewar's  
J.W. Red

### **wine**

Arnold Palmer Chardonnay  
Brassfield Merlot  
Castle Rock Cabernet Sauvignon  
Mezzacorona Pinot Grigio  
Woodbridge White Zinfandel

### **champagne**

House Selection

### **beer**

Amstel Light – Blue Moon  
Bud – Bud Light – Corona  
Coors Light – Fat Tire – Heineken  
Michelob Ultra – Miller Lite  
Newcastle – Sierra Nevada

### **cordial**

Baileys – Campari  
Chambord – Disaronno  
Frangelico – Godiva  
Goldschlager  
Jagermeister – Kahlúa  
Midori – Patron XO – Ruplemintz  
Sambuca White – Tuaca  
House Schnapps – House Cordials

### **specialty martini**

Pama Tini  
Strawberry Dream  
V Bar's Lemon Drop

Soft drinks, bottled water and fruit juices are served with all beverage packages.  
All food and beverage prices are subject to a 20% service fee and 8.1% sales tax. All brands are subject to availability.



## GOLD BEVERAGE PACKAGE

### **vodka**

Belvedere (all flavors)  
Chopin  
Grey Goose (all flavors)  
Absolut (all flavors)  
Ketel One (all flavors)  
Three Olives (all flavors)

### **gin**

Hendrick's  
Bombay Sapphire  
Tanqueray

### **rum**

Bacardi (all flavors)  
Captain Morgan  
Malibu – Mt. Gay – Myers's

### **tequila**

Corazon Blanco  
Don Julio Silver & Anejo  
Patron Silver & Anejo  
Cazadores Reposado

### **bourbon, whiskey**

Crown Royal Reserve  
Knob Creek – Maker's Mark  
Single Barrel Jack Daniel's  
Woodford Reserve

### **scotch**

Chivas Regal – Glenlivet 12  
Glenfiddich 12 – J.W. Black  
Macallan 12

### **wine**

Arnold Palmer Chardonnay  
La Crema Chardonnay  
Sonoma Cutrer Chardonnay  
Brassfield Merlot  
Xplorador Merlot  
Castle Rock Cabernet Sauvignon  
J Carr Cabernet Sauvignon  
Santa Margherita Pinot Grigio  
Sterling Sauvignon Blanc  
Seghesio Zinfandel  
Dr. Loosen Riesling

### **champagne**

Domaine St. Michelle Brut  
Chandon Blanc De Noirs

### **beer**

Amstel Light – Blue Moon  
Bud – Bud Light  
Corona – Coors Light  
Fat Tire – Heineken  
Michelob Ultra – Miller Lite  
Newcastle – Sierra Nevada  
Stella Artois – Guinness

### **cognac**

Hennessy VS  
Courvoisier VS  
Remy Martin VSOP

### **cordial**

Baileys – Campari  
Chambord – Disaronno  
Frangelico – Godiva  
Goldschlager  
Jagermeister – Kahlúa  
Midori – Patron XO  
Rumplemintz  
Sambuca White – Tuaca  
House Schnapps  
House Cordials

### **specialty martini**

Blue Berrymore  
Double "O" 702  
Lotus Blossom  
Mai Tai Menage a Trois  
Pama Tini  
Strawberry Dream  
V Bar's Lemon Drop  
V Bar's Cosmo  
V Bar's Appletini  
Raspberry Bliss