

CAPTAIN BILL'S HOT & COLD HORS D'OEUVRES

Total of eight (8) hot and cold hors d'oeuvres (passed butler style)

Hot and Cold Hors D'oeuvres Passed During the First Hour of Your Event - \$10 additional per person
22% administration charge + tax

COLD HORS D'OEUVRES

Asparagus Wrapped in Prosciutto	Shrimp with Salsa in a Tortilla Cup
Beef Rouladen with Herb Cheese	Smoked Salmon Roulade on Flat Bread
Bruschetta with Tomato and Sweet Basil	Smoked Turkey Wrap with Chipotle Mayonnaise
Cold Seared Tuna on a Wonton Crisp	Spicy Tuna Roll
Mozzarella Ball Wrapped in Roasted Pepper	Vegetable Sushi Roll
Shredded Chipotle Chicken on a Tortilla Chip	

HOT HORS D'OEUVRES

Artichoke and Spinach Dip in Phyllo Cup	Crumbled Sausage and Provolone in Phyllo	Miniature Crab Cake
Baked Clam Casino	Grilled Cheese Triangles	Niki Maki-Sliced Beef with Scallion and Soy Ginger Sauce
Chicken and Lemongrass Dumplings	Medallion of Beef on Garlic Toast with Melted Provolone	Parmesan Crusted Artichoke Heart
Chicken Teriyaki	Mini Reubens	Potato Pancakes with Bacon, Cheddar, and Sour Cream
Coconut Shrimp with Apricot Horseradish Sauce	New Potato with Gorgonzola and Bacon	Roasted Vegetable Flat Bread
Crabmeat Stuffed Mushroom Caps		Scallops Wrapped in Bacon

MAIN RECEPTION TABLE

Cascade of Fresh Fruit and Berries	International Cheese Platter with Crackers and Grapes	Vegetable Crudit� with Assorted Dipping Sauces
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Clam & Oyster Raw Bar During the First Hour of Your Event - \$12 additional per person

Pasta or Carving Station During the First Hour of Your Event - \$5 additional per person

22% administration charge + tax

Administrative Charge: This amount is charged to offset the cost of planning and executing your event which includes room rental, utilities, insurance, cleaning and administrative costs. This charge is not purported to be a gratuity. This amount is not distributed as a gratuity to the workers who provide services; instead, we compensate workers who provide service at your event without an expectation of gratuities. This charge is subject to NY sales tax under 20 NYCRR section 527.8(a). A Maitre'D gratuity of \$2.00/person is suggested based on your satisfaction.

*Consuming raw or undercooked meats, fish, shellfish or fresh eggs may increase your risk of food-borne illnesses especially if you have certain medical conditions.

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