

Hors D'oeuvres

A minimum of 25 pieces of each item selected is required for any order.

We recommend eight pieces per person for a one hour cocktail reception or 10-14 pieces per person in lieu of a meal.

Cold Hors D'oeuvres	<u>Per Piece</u>
Anti-Pasto Skewers	\$2.75
Oyster on the Half Shell.	\$2.25
Smoked Salmon Toast Points.	\$2.00
Chilled Jumbo Shrimp Cocktail.	\$1.75
Island Fruit Kabobs	\$1.75
Bruschetta	\$1.25
Assorted Tortilla Pinwheels	\$1.00
Black Forest Ham and Baby Swiss	Smoked Turkey and Provolone
Roast Beef with Cheddar	

Hot Hors D'oeuvres	<u>Per Piece</u>
Mini Beef Wellington	\$2.95
Scallops Wrapped with Bacon	\$2.95
Brie in Phyllo Cups (Raspberry)	\$2.95
Quesadilla Cornucopia (Chicken)	\$2.50
Teriyaki Chicken Sate	\$2.00
Mini Crab Cakes.	\$2.00
Spanakopita.	\$1.75
Water Chestnuts Wrapped with Bacon.	\$1.75
Petite Quiche Lorraine	\$1.75
Coconut Shrimp.	\$1.50
Mini Vegetable Egg Rolls	\$1.50
Sausage Stuffed Mushrooms	\$1.25
Spinach and Three Cheese Stuffed Mushrooms.	\$1.25
Swedish Meatballs	\$1.00
Barbeque Meatballs	\$1.00

**Any hot hors d'oeuvres priced \$1.75 and under may be selected for either the Diamond or Emerald inclusive dinner packages.
All food and beverage prices are subject to tax and gratuity.*

Hors D'oeuvres Displays

All hors d'oeuvres displays are priced per person and must be ordered for your guaranteed guest count.

A minimum of 25 guests are required to order and will be served for a period of one hour.

Antipasto Display	\$2.95
A selection of Italian meats and cheeses surrounded by marinated mushrooms, pepperoncini peppers and garden of vegetables.	
Mediterranean Display	\$2.95
Special flavors of hummus and bruschetta topping served with pita bread and crostinis.	
Extravagant Fruit Display	\$2.95
An assortment of fresh seasonal fruit on display.	
International Cheeses	\$2.95
Imported and domestic cheeses with a selection of assorted crackers.	
Garden Fresh Crudités	\$1.95
Crisp vegetables and ranch dipping sauce.	

Platters

The following packages are priced per platter.

Sushi Platter	\$195.00
54 pieces of assorted sushi served with wasabi, pickled ginger and chop sticks.	
Traditional Smoked Salmon Platter	\$165.00
Traditional smoked salmon displayed with capers, red onion, crumbled egg, horseradish cream and fresh herbs. Served with assorted crackers and toast points.	
Norwegian Poached Salmon Platter	\$145.00
Fresh Norwegian salmon, poached and displayed with a traditional aspic glaze and served with cucumber, yellow squash, red pepper, chives, parsley, remoulade and cucumber dill cream sauces, and assorted crackers and toast points.	
Brie Wheel	\$65.00
A 1 kilogram wheel of a mild and creamy Brie cheese wrapped and baked in a flaky puff pastry. Served with crispy garlic crostini and garnished with seasonal berries.	

Snacks

Dry Snacks	<u>Per Pound</u>
Mixed Nuts	\$22.00
Dry Roasted Nuts	\$10.00
Chips, Pretzels	\$6.00
Assorted Pizzas	\$13.95
Sub Sandwich	\$10.00/foot

Beverages

Includes bartender(s), garnishes, set-up, wine, domestic draft beer,
soft drinks and juices for five consecutive hours.

Up drinks, frozen drinks and shots are not included.

<u>Package #1</u>	<u>Package #2</u>	<u>Package #3</u>
\$12.95	With Dinner Package \$3.00	With Dinner Package \$4.00
House Wines:	\$15.95 a la carte	\$19.95 a la carte
LaTerre Merlot	House Liquors:	Premium Brands:
LaTerre Chardonnay	Kamchatka Vodka	Absolut Vodka
LaTerre Cabernet Savignon	Gordon's Gin	Tanqueray Gin
LaTerre Pinot Grigio	Paramount Rum	Bacardi Rum
Domestic Draft Beer:	Bourbon Supreme	Captain Morgan Rum
(choice of two)	Windsor Whiskey	Dewar's Scotch
Miller Lite	Peach Schnapps	Jack Daniel's Whiskey
MGD	Amaretto	Canadian Club Whiskey
Budweiser	Irish Cream	
Bud Light	Coffee Liquor	

Upgrades

Wine - IGadi Merlot, Mondavi Solaire Cabernet, Mondavi Solaire Chardonnay or IGadi Pinot Grigio	\$1.95
Draft beer - Great Lakes, Labatts or Sam Adams.	\$1.50
Bottled beer	\$48/case domestic
<i>With purchase of a beverage package only</i>	\$72/case import
It's Martini Time	\$1.95
Upgrade your package to include these great Vodka flavors, perfect for specialty martinis and cosmopolitans! This also includes chilled martini glasses and beautiful specialty garnishes! Three Olives Grape, Cherry, Orange and Berry.	
The Chocolate Lover	\$1.95
This package includes all the proper ingredients for the most luxurious chocolate drinks, including chocolate martinis, mudslides, choco cosmo, and so many more! Stoli Vanilla, Three Olives Chocolate, Gran Marnier, Chambord, Godiva Dark Chocolate.	

Additional Options

Additional Hour of Bar Service (Limit One)	\$2.00
<i>Applies to total guaranteed guest count.</i>	
Cooks Champagne or Non-Alcoholic Punch Toast	\$2.00
<i>Friexnet Extra Dry Champagne Toast</i>	\$3.00
Wine Service	\$3.50
<i>Choice of red or white. Table service during dinner hour.</i>	
Soft Drinks Only	\$3.95
Cash or Host Bar	
<i>Bartender fee for groups under 100</i>	\$95.00

All food and beverage prices are subject to tax and gratuity.

All Inclusive Dinners

All packages include served garden salad, dinner rolls, two hors d'oeuvres displays served for one hour, beverage package #1 and coffee.

Sapphire Package

\$42.95

Sapphire Buffet

Emerald Package

\$46.95

Sapphire Buffet
Two Hot Hors D'oeuvres
Beverage Package #2

Diamond Package

\$49.95

Either Sit Down Dinner
or Diamond Buffet
Two Hot Hors D'oeuvres
Beverage Package #2

Buffet Dinners

All buffets include choice of vegetable, starch, garden salad, dinner rolls and coffee. *Buffets available to groups of 25 guests or more.*

Sapphire Buffet

\$27.95

Pasta station:

Penne and Fettuccini Pasta
Marinara and Alfredo Sauces
Grilled Marinated Chicken Breast
Italian Meatballs
Grated Parmesan Cheese
Crushed Red Pepper Flakes
Carved items – choice of one

Diamond Buffet

\$31.95

Entreés – choice of three:

Italian Sausage and Pasta Casserole
Chicken Kiev
Garden Vegetable Lasagna
Beef Tips Burgundy
Seafood Newburgh
Chicken Picatta
Stuffed Boneless Breast of Chicken with
Traditional Sage Stuffing
Carved Round of Beef
Carved Sugar Cured Ham
Carved Roast Pork Loin
Carved Turkey Breast
Carved Prime Rib (\$1.95 upgrade)

Side Selections

Vegetables

Honey Glazed Root Vegetables (Carrots & Parsnips)
Green Beans Almondine with Carmelized Onion
Broccoli Florets Dusted with Parmesan Cheese
Steamed Zucchini and Summer Squash
Corn O'Brien
California Blend

Starch

Roasted Red Pepper Garlic Mashed Potatoes
Smoked Cheddar Au Gratin Potatoes
Fire Herb Roasted Redskins
Parsley Buttered Redskins
Long Grain Wild Rice Pilaf

All food and beverage prices are subject to tax and gratuity.

Desserts

Layered Cakes*	<u>Per Serving</u>
Strawberry Shortcake Layer Cake	\$3.00
Tuxedo Truffle Mousse Layer Cake	\$3.00
Lemons & Cream Layer Cake	\$3.00
Orangesicle	\$3.00
Tiramisu Layer Cake	\$3.00
Carrot Cake	\$3.00
Chef's Assortment (may be ordered in any quantity)	\$3.00

Pies (serves 14)	<u>Per Pie</u>
Caramel Apple Pie	\$69.00
Key Lime Pie	\$55.00
Snickers Pie	\$55.00
Chocolate Peanut Butter Cream Pie	\$42.00

House Specialties	<u>Per Serving</u>
Triple Chocolate Torte	\$3.95
N.Y. Cheesecake	\$3.95
Bread Pudding	\$3.95
Choice of: chocolate, caramel or bananas foster	
Italian Zabaglione	\$3.00
Italian custard with raspberry sauce	
Godiva Chocolate Mousse	\$3.00
Chocolate mousse with chocolate liqueur	

Ice Cream	
Petite Dish of Ice Cream	\$1.95

**A minimum of 12 servings of any one flavor is required for an order.
All food and beverage prices are subject to tax and gratuity.*