

Cocktail Hour

- BUTLER STYLE -

<i>Clams Oregano</i>	<i>Jalapenos</i>
<i>Clams Casino</i>	<i>Swedish Meatballs</i>
<i>Stuffed Mushrooms</i>	<i>Scallops Wrapped in Bacon</i>
<i>Pizza Bagels</i>	<i>Beef & Vegetable Brochette</i>
<i>Potato Puffs</i>	<i>Tenderloin & Pineapple Kabob</i>
<i>Beef Wellington</i>	<i>Chicken Brochette</i>
<i>Egg Rolls</i>	<i>Veal & Sausage Puffs</i>
<i>Pizza Bites</i>	<i>Spinach & Potato Puffs</i>
<i>Cheese Straws</i>	<i>Spanikopita</i>
<i>Mini Quiche</i>	<i>Zucchini Sticks</i>
<i>Mozzarella Sticks</i>	<i>Franks in a Blanket</i>

- CHAFFING DISHES -

<i>Eggplant Rollatine</i>	<i>Barbeque Spare Ribs</i>
<i>Mussels Marinara</i>	<i>Chicken Francaise</i>
<i>Kielbasa & Sauerkraut</i>	<i>Chicken Marsala</i>
<i>Sausage with Peppers & Onions</i>	<i>Chicken Chablis</i>
<i>Fried Calamari</i>	<i>Chicken Scarpiello</i>
<i>Scallops Newburg</i>	<i>Chicken Hawaiian</i>
<i>Saffron Rice</i>	<i>Chicken Picatta</i>
<i>Swedish Meatballs</i>	<i>Roasted Honey Glazed Chicken Legs</i>
<i>Pierogies with Onions Veloute</i>	<i>Barbeque Chicken</i>
<i>Ravioli's with Tomato Basil</i>	<i>Roasted Chicken Chef Style</i>
<i>Stuffed Shells</i>	<i>Beef Burgundy</i>
<i>Fusilli Primavera</i>	<i>Paella</i>
<i>Ziti Con Fillette di Pompadori</i>	<i>Meatballs Bolognese</i>
<i>Penne Vodka Cream</i>	<i>Potato Pancakes</i>
<i>Tortellini Alfredo</i>	
<i>Shells with Broccoli, Garlic & Oil</i>	

- CARVINGS -

Roast Loin of Pork
Honey Roasted Ham
*Poached Salmon **
*Suckling Pig **
Leg of Lamb
Turkey Breast
*Prime Rib **
*Filet Mignon **
Corned Beef

- COLD PLATTERS -

Fresh Mozzarella & Roasted Peppers
Salami & Provolone
Mozzarella & Tomatoes w/Basil
Fruit & Cheese
Vegetable Crudite
Scungilli Salad
Pasta Salad
Chicken Liver Pate
Potato Salad
Macaroni Salad
Cole Slaw

- SPECIAL ITEMS * -

Crabmeat Cocktail
Shrimp Cocktail
Caviar
Ice Carvings
Venetian Tables (Pastries,
Cookies)

- SAUTÉ STATION -

Artichokes Francaise
*Shrimp Scampi **
Shrimp in White Wine
*Shrimp Marechiara **
*Scallops Fra Diavolo **