



## **Hot Hors d'oeuvres**

*All Hors d'Oeuvres Require 48 Hours Notice  
Minimum 2 Dozen*

### **Hibachi Skewers**

Your Choice of Beef or Chicken with a Roasted Red Bell Pepper Sauce  
Per Dozen \$28.00

### **Chicken Chiquita**

A Bite Size Breast of Chicken Stuffed with Jalapeno Jack Cheese Wrapped in  
Bacon and Grilled en Brochette with a Roasted Red Bell Pepper Puree  
Per Dozen \$23.00

### **Stuffed Baby Red Potatoes**

Roasted Baby Red Potatoes Stuffed with a Bacon, Spinach and Cheddar Dip  
Per Dozen \$21.00

### **Roasted Stuffed Mushrooms**

Mushroom Caps Roasted, Stuffed with Spinach, Feta Cheese and Bacon,  
Baked until Hot and Creamy  
Per Dozen \$21.00

### **Bacon Wrapped Scallops**

Bay Scallops Wrapped with Bacon, Brushed with a Honey Glace BBQ Sauce and  
Dusted with Corn Meal and Roasted until Crispy  
Per Dozen \$30.00

### **Mini Epicurean Crab Cakes**

Baby Version of Crab Cakes Sautéed with a Dill Yogurt or Red Chili Mayonnaise  
Per Dozen \$18.00

### **Spanakopita**

Spinach, Feta and Lemon Wrapped in Phyllo Dough and Baked to a Crisp  
Per Dozen \$24.00



## Hot Hors d'oeuvres Continued

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Minimum 2 Dozen*

### **Mushroom and Goat Cheese Buerrecks**

Mushroom Duxelle with Goat Cheese, Rosemary, Thyme and Toasted Pine Nuts  
In a Phyllo Dough and Baked Crisp  
Per Dozen \$16.00

### **Quesadilla Cornucopias**

Veggie and Cheese or Smoked Chicken Rolled in a Flour Tortilla, Baked and  
Served with Roasted Salsa  
Per Dozen \$22.00

### **Chinese Style Chicken Drummies**

Fresh Drummies Marinated in Soy Sauce, Rice Wine, Garlic Ginger,  
Hot Peppers and Roasted  
Per Dozen \$16.00

### **Sweet Potato Quesadillas**

Pureed Sweet Potatoes with Smoky Cheddar Cheese, Caramelized Onion, Diced  
Tomato, Jalapeno, Cilantro and Mango Chutney  
Per Dozen \$21.00

### **Parmesan Artichoke**

Baby Artichoke Hearts with Brie, Rolled in Parmesan and Fried to a Crisp  
Per Dozen \$27.00

### **Molasses and Chipotle Grilled Duck Breast**

Served on a Wonton Triangle with Mango Chutney and Pickled Ginger  
Per Dozen \$28.00

### **Baked Brie Topped with Apricot or Raspberry Preserves**

Wheel of Brie Topped with Preserve of Choice, Nuts and Served with Sliced Baguettes  
1 Kilo: Serves up to 25 \$80  
2 Kilo: Serves up to 50 \$150



## **Cold Hors d'oeuvres**

*All Hors d'oeuvres Require 48 Hours Notice  
Minimum 2 Dozen*

### **Iced Gulf Shrimp**

Jumbo Gulf Shrimp, Peeled and Served with Cocktail and Cajun  
Remoulade Sauces  
Per Dozen \$24.00

### **Shrimp Vera Cruz**

Jumbo Gulf Shrimp with Spicy Picante Sauce, Olives, Capers, Avocado and Lime  
Per Dozen \$24.00

### **Roasted Beef Tenderloin Crostini**

A Seasoned Crostini with Thinly sliced Beef Tenderloin, Artichoke Spread,  
Arugula and Parmesan Curls  
Per Dozen \$24.00

### **Brie and Chutney**

Toasted French Bread with Brie and Spicy Mango Chutney  
Per Dozen \$19.00

### **Mozzarella Tomato Crostini**

Fresh Mozzarella, Ripened Roma Tomatoes, Crostini Drizzled with Basil Pesto  
Per Dozen \$19.00

### **Tuscan Bruschetta**

Caramelized Onions, White Bean Puree, Sundried Tomatoes and Provolone  
Cheese on a French Baguette  
Per Dozen \$24.00

### **Portobello Brushetta**

Seasoned French Bread Baguette Topped with a Marinated and Roasted  
Portobello Mushroom, Arugula, Caramelized Red Onion and Red Bell Peppers  
Per Dozen \$24.00



**Cold Hors d'oeuvres Continued**  
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*Minimum 2 Dozen*

**Smoked Chicken Salad**

Smoked Chicken Salad with Red and Green Peppers, Cilantro and Lime on  
Toasted Cornbread  
Per Dozen \$20.00

**Ham Pinwheel**

Rosemary Ham Pinwheel with Herbal Boursin Cheese on Toasted Rye  
Per Dozen \$20.00

**Salmon Pinwheel**

Scottish Smoked Salmon Pinwheel with Cream Cheese, Red Onion Marmalade on  
Toasted Russian Rye  
Per Dozen \$24.00

**Baked Brie**

Wheel of Brie Topped with Raspberry or Apricot Preserves and Sliced Baguettes  
1 Kilo – Serves up to 25 \$80  
2 Kilo – Serves up to 50 \$150

**Sushi**

*Requires 48 Hour Notice*

All Accompanied by Pickled Ginger and Wasabi Dipping Sauce  
\$2.00 Each

California Roll  
Philadelphia Roll  
Texas Roll  
Vegetable Roll  
Fresh Spicy Salmon Roll



## **Culinary Displays**

Displays are intended to compliment your existing buffet; they should not be considered an entrée

### **Seasonal Fruit Display**

An array of Our Freshest and Sweetest Fruits and Berries Artfully Arranged to Bring Attention to Your Buffet

\$2.99 per person

### **Crudite Display**

An Abundant Selection of Freshly Harvested Vegetables Bountifully Displayed in Baskets and Platters with Your Choice of Dipping Sauces:

Ranch      Blue Cheese      Spinach      Sundried Tomato

\$2.29 per person

### **Grilled Vegetable Display**

Our Epicurean Grilled Vegetables to Include Eggplant, Squash, Assorted Bell Peppers, Mushrooms, Red Onions and Sweet Potatoes

Served with a Variety of Our Chop Block and Foccacia Breads

\$3.29 per person

### **Epicurean Cheese Display**

We've Traveled this Country and Abroad to Find the Finest Selection of Imported And Domestic Cheeses. Attractively Displayed with Grapes, Berries, Assorted Crackers, Bread Sticks and a Variety of Sweet and Tangy Mustards

\$3.99 per person

### **Pates and/or Salami Display**

Old World Tradition and Quality are Evident in this Display.

Choose from a large Variety of Pates and / or Salamis to Build Your Display Appropriately.

Garnished with a Variety of Crackers, Cornichions and a Classic Cumberland Sauce.

\$4.29 per person

### **Middle Eastern Display**

Faraffe – Cous Cous Patties, Tabouli – Parsley and Bulgar Salad, Hummus, Eggplant Dip, Feta Cheese, Roasted Peppers, Olives, Dolmades, Pita Chips and Pita Breads

\$6.95 per person

### **Smoked Salmon Display**

Served with All the Condiments and Mini Bagels

\$4.99 per person

*30 Guest Minimum*

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**Pasta Station**

Choose from a Number of Pastas and Sauces to Enhance your Buffet.

*Pasta: Penne, Ziti, or Orecchiette*

*Sauces: Marinara, Alfredo or Pesto*

**Vegetarian**

Mushrooms, Onions, Bell Peppers  
Diced Tomatoes, Spinach and  
Reggiano Parmesan Cheese

**\$5.99 per person**

With Grilled Chicken Breast

With Jumbo Shrimp

With Chicken and Shrimp

**Tuscany**

Grilled Vegetables, Calamata  
Olives, Cannelini Beans and  
Goat Cheese

**\$6.49 per person**

**\$6.99 per person**

**\$7.99 per person**

**\$8.99 per person**

**Fajita Station**

Fajita Style Chicken or Beef Served with Mini Flour Tortillas, Shredded Lettuce,  
Salsa, Grated Cheese, Sour Cream, Guacamole, and Jalapenos

\$6.99 per person

**Epicurean Caesar Salad Station**

Crisp Romaine, Mixed Baby Greens, Croutons, Olives, Sundried Tomatoes  
And Caesar Dressing

\$4.29 per person

With Grilled Chicken \$5.99 per person

**Wrap Station**

Curry and Scallion Wrap with Oriental Roasted Pork Tenderloin or Grilled Chicken  
Breast Served with Hoi Sin Sauce and Chinese Cole Slaw

\$5.99 per person

**Dumpling Station**

A Variety of Dumplings: Chicken, Beef and Pork with all the Condiments and Sauces

\$4.29 per person

**Mashed Potato Bar**

Chili and/or Bar-B-Que Beef, Grated Cheese, Sour Cream, Butter and Scallions in a Martini Glass

\$5.99 – Two Meats, \$4.99 - One Meat Per Person



## **Specialty Stations Continued**

### **South of the Border Nacho Station**

With Flavored Chips, Queso, Ranchero Sauce, Grated Cheese,  
Tomatoes and Jalapeños  
\$3.95 per person

### **Princess Street Shrimp and Vegetable Stir Fry**

With Curried Island Rice and Oranges, Almonds and  
Paw Paw with Bay Shrimp  
\$4.95 per person

### **Shrimp Marabella Bay**

Sauteed with Olive Oil, Garlic, Lemon, Wine, Glace, Julienne Mushrooms  
and Chopped Parsley, Accompanied with Saffron Risotto  
\$7.99 per person

*Chef Fees Applicable*

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## **Carvery Stations**

These Stations are intended to compliment your existing buffet, they should not be considered an entrée.

Roasted Tenderloin of Beef	\$ 175.00 each (15-20 Servings)
Roasted Prime Rib of Beef	\$ 225.00 each (50-55 Servings)
Roasted Top Sirloin of Beef	\$ 155.00 each (50-55 Servings)
Champagne Glazed Ham	\$ 125.00 each (20-30 Servings)
Honey Glazed Corn Beef	\$ 125.00 each (30-35 Servings)
Oven Roasted Turkey Breast	\$ 40.00 each (20-25 Servings)
Cajun Fried Turkey Breast	\$ 40.00 each (20-25 Servings)
Cranberry Roasted Pork Loin	\$ 125.00 each (30-35 Servings)
Cranberry Pecan Roasted Pork Loin	\$ 125.00 each (30-35 Servings)
Cedar Plank Salmon	\$ 75.00 each (15-20 Servings)

All Carvery Items are Served with Fresh Baked Rolls and Condiments

### **Choose From a Selection of Our Breads (Select Three):**

White, Wheat, or Onion Rolls  
Spinach, Jalapeno Cheddar or Vegetable Chop Blocks  
Fresh Vegetable Focaccia Bread

### **Available Condiments:**

Creole Mustard, Red Pepper Mayonnaise, Horseradish Chantilly,  
Raspberry Chipotle Sauce, Jalapeno Lime Jelly,  
Texas Soppin' Sauce

***Chef Fees Applicable***

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