

Cold Hors d'oeuvres

Selections are based on fifty pieces per order

Cocktail Sandwiches

Assorted pinwheel and tea sandwiches

Flavors include: scallions and ham with cream cheese; chicken with spinach, pesto, feta cheese, tomatoes and olives; salami with cucumber, sun-dried tomato and pesto

\$45-

Hummus Crostini

Toasted crostini topped with leek and roasted garlic hummus with a cilantro corn relish

\$35-

Sun-dried Tomato and Herb Hummus

Middle Eastern spread with sun-dried tomatoes and herb. Served with pita chips

\$45-

Belgium Endive*

Sweet roasted corn salsa presented in a fresh Belgium endive

\$35-

Garvax Endive*

Smoked and cured salmon in a Belgium endive presented with a lemon dill sauce

\$65-

Antipasto Tray

Artichoke hearts, roasted peppers, assorted olives, anchovies, rolled salami, Roma tomatoes and fresh Mozzarella. Served with baked crostini

\$55-

Taco Dip

Creamed cheese dip topped with fresh lettuce, cheese and tomatoes.

Served with tortilla chips

\$25-

Cheese Tray

A cheese assortment: Cheddar, Swiss, Manchego and Gouda, garnished with roasted garlic.

Served with an assortment of crackers

\$45-

Imperial Cheese Tray

A blend of domestic and exotic cheeses, surrounding a full 2lb. wheel of Brie baked with wild mushrooms in a puff pastry shell

\$90-

Chilled Gulf Shrimp

Large shrimp poached in Chardonnay with lemon, then chilled.

Served with cocktail sauce and lemon

\$80-

**These items may be offered as passed hors d'oeuvres*

Shrimp Skewers*

Grilled shrimp with fresh pineapple and peppers served on a wooden skewer
\$80-

Whole Smoked Fish Tray

Choice of whitefish or salmon served with lemons, capers, red onions and egg
\$70-

Fruit Tray

Assortment of seasonal fresh sliced fruit. Served with a sweet Devonshire sauce
\$40-

Imperial Fruit Tray

Assortment of mango, melons, berries and pineapple. Served with a sweet Devonshire sauce
\$90-

Prosciutto and Sage Wrapped Asparagus*

Fresh asparagus baked in prosciutto and fresh sage
\$50-

Antipasto Skewers*

Marinated tomatoes, fresh Mozzarella, seared artichoke, roasted red peppers and folded salami.
\$45-

Mediterranean Bruschetta

Fresh tomatoes, Kalamata olives, minced red onion and red peppers tossed with fresh herbs, Feta cheese and balsamic vinegar. Served with rosemary crackers
\$45-

Gazpacho*

Chilled tomatoes, cucumbers and herbs, served in a shot glass with fennel spring garnish
\$45-

Salami Coronets*

Rolled salami stuffed with roasted red peppers, spinach and filled with cream cheese
\$45-

Vegetable Tray

Assorted vegetables presented on a bed of greens with a buttermilk garden dip
\$35

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*All food and beverage must be supplied by the hotel, no food or beverage will be permitted to be brought into the banquet rooms by the customer or any of the customer's guests due to state and local health regulations
A 20 % service charge and 6% sales tax will be applied to all food and beverage*