

Black Tie Hors D'Oeuvre Buffet

Chef Carved, Herb-Crusted Prime Rib Roast with Horseradish Cream Sauce & Au Jus

Served with a Basket of Bakery Fresh Rolls & Breads

(Can Be Cooked to Order)

Smoked Salmon Display

Garnished with Hard-Boiled Egg, Cucumber, Capers & Lemons Served with Bagel Chips

Fresh Gulf Shrimp Cocktail with Tangy Cocktail Sauce

**Stuffed Mushroom Caps with your choice of:
Sausage, Crab, Three Cheese or Feta Florentine**

Hot Artichoke Dip Served with Pita Triangles

Antipasto Salad Tray

**with Assorted Olives, Salami, Feta Cheese, Tomato, Pepperoncini & Red Onion on a Bed
of Leafy Lettuce. Served with Olive Oil and Vinegar on the side.**

Stuffed Cheese Tortellini & Tri-Color Bow Tie Pasta Salad

Assorted Cheese & Fruit Display

**Gourmet Cheeses and Spreads Displayed on a Silver Tray with Swan Melons,
Grapes & Fresh Berries
Served with Crackers**

All Served on an Upgraded Acrylic Dinnerware

Iced Tea with Lemon Brewed Coffee

with all of the Condiments

Viennese Table Assortment of Miniature Desserts

Cheesecakes, Eclairs, Pastries, Petit Fours, Brownie Bites & Gourmet Cookies

\$73 Per Person

(All Prices include Tax, Service Charge & Park Service Fee)

"Consuming raw or undercooked Meats, Poultry, Shellfish or Eggs may increase your risk of foodborne illness"