

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)

Stuffed Clams with a Lemon Garlic Stuffing

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

Sodas, Iced Tea with Lemon & Fruit Infused Water

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

**Ask About Our Linen & Décor Packages
Add Champagne Toast \$7 per person**

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

ALL PRICES SUBJECT TO CHANGE WITHOUT PRIOR NOTICE