

# Weber's Hors D'Oeuvres

## Hot Hors D'Oeuvres

(Three dozen minimum per type)

Coconut Chicken \$16.95/dozen

Chicken Drumettes \$14.50/dozen

Buffalo Style Wings \$14.50/dozen

Meatballs ~ BBQ or Swedish \$13.95/dozen

Bacon Wrapped Scallops \$29.95/dozen

Crab Cakes \$29.95/dozen

Spanakopita—Petite Spinach Pies \$17.95/dozen

Pear and Brie Wontons \$23.95/dozen

Spinach Bread \$6.50/ Loaf

Stuffed Mushrooms ~ Seafood (Shrimp, Crab, Lobster) \$23.95/dozen,

Chorizo and Cheddar \$22.95/dozen, or Veggie (Eggplant, Zucchini, Artichokes,

Mushrooms, and Basil Pesto) \$19.95/dozen

Shrimp ~Coconut \$22.95/dozen, Garlic \$20.95/dozen, or Crab Stuffed \$23.95/dozen

Beef ~ 2 oz Seared Medallions with Cranberry Glaze \$31.95

or 2 oz Cajun Beef Tips and Mushrooms \$27.95

## Distinctive Hors D'Oeuvres

Prime Rib\* Carved to Order Served on Petite Rolls with

Horseradish Sauce and Mustard Selections, au jus (serves 30-40) \$355.00

Carved Top Round \* with Petite Rolls, Horseradish Sauce & Mustard Selections

(serves 50-75) \$195.00

Roasted Strip Loin of Beef \*, Carved to Order,

Served on Petite Rolls with Horseradish Sauce and Mustard Selections, au jus

(serves 30-40) \$265.00

Roasted Honeysuckle Ham, Carved to Order Served on Petite Rolls with Horseradish Sauce

and Mustard Selections (serves 75-100) \$185.00

Side of Smoked Salmon, Served with Cocktail Rye, Chopped Onions, Capers and Lemon

(serves 30) \$80.00

Chef's Carving fee—\$35.00

## Cocktail Dips

(serves 50-75)

Salsa and Tortilla Chips .....\$15.95/2 quarts

Guacamole with Tortilla Chips.....\$32.00/2 quarts

Mexican Seven Layer Dip with Tortilla Chips.....\$34.95/2 quarts

Hummus Dip with Pitas.....\$22.95/2 quarts

Spinach Dip with Crackers and Garlic Toast (served hot or cold) .....\$18.95/2 quarts

Crab Dip with Crackers.....\$24.95/2 quarts

Bruschetta Dip Served with Toast Points.....\$14.95/2 quarts

All food and beverage is subject to 6% tax and 18% gratuity.

\*These food items are served raw or undercooked or can be cooked to order. Consuming raw or undercooked meats, poultry, produce, seafood, shellfish or eggs may increase your risk of food borne illness.

# Weber's Hors D'Oeuvres

## Package 1 ~ \$22.00 per person

*Minimum 50 People*

### Choice of 2 Platters:

Raw Vegetable Tray with Dip

Fresh Fruit Tray with Dip

Domestic Cheese Tray

Imported Cheese Tray, European Cheeses with Crackers and Fruit Garnish

Antipasto Platter, Assortment of Meats, Cheeses and Marinated Vegetables

### Choice of 2 Cold Hors d'oeuvre Platters

Iced Jumbo Gulf Shrimp

California Nori Rolls: Crab Meat, Avocado, Smoked Salmon, Scallion,  
Cucumber and Red Bell Pepper, Served with Wasabi and Soy Sauce

Beef Tenderloin \* Canapés with Scallion Aioli

Cherry Tomatoes filled with Herb Cream Cheese

Salami Coronets with Ham Mousse

Celery Harts with Alouette

Asparagus Spears wrapped with Smoked Turkey

Pate Choux Puffs filled with

Smoked Salmon Mousse, Shrimp Salad, Cream Cheese and Apple

Assorted Canapés

Bruschetta

### Choice of 2 Hot Hors d'oeuvres:

Chicken: Coconut

Chicken Drummettes: Plain or Buffalo Style

Meatballs: BBQ or Swedish

Stuffed Mushrooms: Chorizo and Cheddar or

Veggie with Eggplant, Zucchini, Artichokes, Mushrooms and Basil Pesto.

Spanakopita

Pear and Brie Wontons

Spinach Bread

Seared Medallions with Cranberry Glaze

Cajun Beef Tips with Mushrooms

### Choice of Ham or Top Round

### Choice of 2 Cocktail Dips

Salsa or Guacamole with Tortilla Chips

Mexican Seven Layer Dip with Tortilla Chips

Hummus Dip with Pita

Spinach Dip with Crackers and Garlic Toast

Crab Dip with Crackers

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# Weber's Hors D'Oeuvre

## Package 2 ~ \$35.00 per Person

*Minimum 50 People*

### Choice of 3 Platters:

Raw Vegetable Tray with Dip

Fresh Fruit Tray with Dip

Domestic Cheese Tray

Imported Cheese Tray, European Cheeses with Crackers and Fruit Garnish

Antipasto Platter, Assortment of Meats, Cheeses and Marinated Vegetables.

### Choice of 3 Cold Hors D'Oeuvre Platters

Iced Jumbo Gulf Shrimp

California Nori Rolls: Crab Meat, Avocado, Smoked Salmon, Scallion,  
Cucumber and Red Bell Pepper, Served with Wasabi and Soy Sauce

Beef Tenderloin\* Canapés with Scallion Aioli

Cherry Tomatoes filled with Herb Cream Cheese

Salsmi Coronets with Ham Mousse

Celery Hearts with Alloutte

Asparagus Spears wrapped with Smoked Turkey

Pate Choux Puffs filled with Smoked Salmon Mousse, Shrimp Salad, Cream Cheese and Apple

Assorted Canapés

Bruschetta

### Choice of 3 Hot Hors D'oeuvres:

Chicken: Coconut

Chicken Drummettes: Plain or Buffalo Style

Meatballs: BBQ or Swedish

Stuffed Mushrooms: Chorizo and Cheddar or Veggie with Eggplant, Zucchini, Artichokes,

Mushrooms, and Basil Pesto

Spanakopita

Pear and Brie Wontons

Spinach Bread

Seared Medallions with Cranberry Glaze

Cajun Beef Tips with Mushrooms

### Choice of Ham, Top Round, or Strip Loin

#### Choice of 3 Cocktail Dips

Salsa or Guacamole with Tortilla Chips

Mexican Seven Layer Dip with Tortilla Chips

Hummus Dip with Pita

Spinach Dip with Crackers and Garlic Toast

Crab Dip with Crackers

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# Weber's Hors D'Oeuvres

## Package 3 ~ \$50.00 per Person

### *Minimum 50 People*

#### **Choice of 3 Platters:**

Raw Vegetable Tray with Dip

Fresh Fruit Tray with Dip

Domestic Cheese Tray

Imported Cheese Tray, European Cheeses with Crackers and Fruit Garnish

Antipasto Platter, Assortment of Meats, Cheeses and Marinated Vegetables.

#### **Choice of 4 Cold Hors D'Oeuvre Platters:**

Iced Jumbo Gulf Shrimp

California Nori Rolls: Crab Meat, Avocado, Smoked Salmon, Scallion,

Cucumber and Red Bell Pepper, Served with Wasabi and Soy Sauce

Beef Tenderloin\* Canapés with Scallion Aioli

Cherry Tomatoes filled with Herb Cream Cheese

Salsmi Coronets with Ham Mousse

Celery Hearts with Alloutte

Asparagus Spears wrapped with Smoked Turkey

Pate Choux Puffs filled with Smoked Salmon Mousse, Shrimp Salad, Cream Cheese and Apple

Assorted Canapés

Bruschetta

#### **Choice of 4 Hot Hors D'Oeuvre:**

Chicken: Coconut

Chicken Drumettes: Plain or Buffalo Style

Meatballs: BBQ or Swedish

Bacon Wrapped Scallops

Stuffed Mushrooms: Chorizo and Cheddar or Veggie with Eggplant, Zucchini, Artichokes,

Mushrooms, and Basil Pesto

Shrimp: Coconut, Garlic or Crab Stuffed

Crab cakes

Spanakopita

Pear and Brie Wontons

Spinach Bread

Seared Medallions with Cranberry Glaze

Cajun Beef Tips with Mushrooms

#### **Choice of Ham, Top Round, Strip Loin, or Prime Rib**

#### **Choice of 4 Cocktail Dips**

Salsa or Guacamole with Tortilla Chips

Mexican Seven Layer Dip with Tortilla Chips

Hummus Dip with Pita

Spinach Dip with Crackers and Garlic Toast

Crab Dip with Crackers

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