

Firestone Hors d'Oeuvres Package

\$30.00 PER PERSON

Traditional Display (select 2)

Fresh Seasonal Fruit

Grilled Vegetables

Domestic and Imported Cheeses

Fresh Vegetable Crudités with Dip

Premium Display (select 1)

Bruschetta Bar

Baked Brie

Salsa Bar

Butler-Passed Hors d'Oeuvres (select 1 from each column)

Artichoke Heart, Sun-Dried Tomato
and Parmesan Gratin

Mushroom Brie Phyllo Cups

Tomato Basil Bruschetta

Antipasto Skewers

Coconut Jerk Chicken with Mandarin
Orange Coulis

Barbecued Pork and Smoked Gouda
Sliders

Peanut Chili Beef Tenderloin
Lettuce Wraps

Chicken Caesar Canapés

Curry-Charred Scallops with Citrus
Honey Glaze and Sweet Potato Puree

Crab Cakes with Lime Chili Mayonnaise

Smoked Salmon Blini with Passion Fruit
Caviar and Cinnamon Crème Fraiche

Sesame-Seared Yellowfin Tuna
Wontons with Wasabi Mayonnaise and
Hot Mustard

Chef-Attended Station (select 1)

Mushroom

Sauteed Portabella, Shiitake, Oyster,
Cremini and Button Mushrooms in
Cognac Demi-Glace, Served with Toast
Points and Crostini

Seared Jumbo Sea Scallops

Served with Braised Leeks, Tomato
Concasse and Beurre Blanc Atop
Pumpnickel Crouton

Hoisin-Seared Duck Breast

Crispy Duck Breas, Served with Asian
Napa Cabbage Slaw and Citrus Cilantro
Vinaigrette on Wonton Chip

Add Chilled Prawns with Cocktail Sauce, \$39.00 per dozen

Minimum of 50 guests.

Menu price is based on one hour of service.

Above prices are subject to 6% sales tax and 20% service charge.

Prices and policies are subject to change.

Edison Hors d'Oeuvres Package

\$20.00 PER PERSON

Traditional Display (select 2)

Fresh Seasonal Fruit

Grilled Vegetables

Domestic and Imported Cheeses

Fresh Vegetable Crudités with Dip

Add a Custom Ice Carving, \$300

Butler-Passed Hors d'Oeuvres (select 1 from each column)

Artichoke Heart, Sun-Dried Tomato
and Parmesan Gratin

Mushroom Brie Phyllo Cups

Tomato Basil Bruschetta

Antipasto Skewers

Coconut Jerk Chicken with Mandarin
Orange Coulis

Barbecued Pork and Smoked Gouda
Sliders

Peanut Chili Beef Tenderloin Lettuce
Wraps

Chicken Caesar Canapés

Curry-Charred Scallops with Citrus
Honey Glaze and Sweet Potato Puree

Crab Cakes with Lime Chili
Mayonnaise

Smoked Salmon Blini with Passion Fruit
Caviar and Cinnamon Crème Fraiche

Sesame-Seared Yellowfin Tuna
Wontons with Wasabi Mayonnaise and
Hot Mustard

Add Chilled Prawns with Cocktail Sauce, \$39.00 per dozen

Minimum of 50 guests.

Menu price is based on one hour of service.

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Independent Hors d'Oeuvres

Select in combinations to create your perfect predinner reception menu.

Our professional planners can help you determine the appropriate quantity of hors d'oeuvres for your event.

Independent Hors d'Oeuvres may be butler-passed or displayed.

Hot Hors d'Oeuvres

Minimum Order of 4 Dozen Per Item

| | Per Dozen |
|---|-----------|
| Wild Mushrooms with Brie in Phyllo | \$33.00 |
| Vegetable Spring Roll with Sweet Chili Mustard ... | \$33.00 |
| Black Bean Tofu Roasted Chili Quesadilla | \$35.00 |
| Chipotle BBQ Chicken Quesadilla, Lime Papaya Drizzle | \$35.00 |
| Ginger Lemongrass Chicken Dumplings | \$35.00 |
| Mini Wheat Pizza with Pesto and Goat Cheese | \$36.00 |
| Basil Parmesan Arancini | \$36.00 |
| Barbecued Pork and Smoked Gouda Sliders | \$36.00 |
| Lobster Chorizo Jack Empanada | \$36.00 |
| Thai Curry Firecracker Chicken with Peanut Sauce | \$36.00 |
| Spinach and Feta Cigars | \$36.00 |
| Braised Beef on Cheddar Polenta | \$36.00 |
| Artichoke Heart, Sun-Dried Tomato and Parmesan Gratin | \$36.00 |
| Coconut Jerk Chicken with Mandarin Orange Coulis | \$36.00 |
| Chef's Selection of Hot Hors d'Oeuvres | \$36.00 |
| Apple Butter and Dried-Cherry Brie Bundles | \$38.00 |
| Curry Scallops, Citrus Honey Glaze, Sweet Potato Puree | \$38.00 |
| Mini Mushroom Strudel | \$39.00 |
| Crab Cakes with Lime Chili Mayonnaise | \$39.00 |
| Honey Ancho-Charred Baby Lamb Chops | \$45.00 |
| Flank Steak-Wrapped Lobster Tail with Béarnaise | \$47.00 |

Cold Hors d'Oeuvres

Minimum Order of 4 Dozen Per Item

| | Per Dozen |
|---|--------------|
| Fresh Tomato Basil Bruschetta | \$31.00 |
| Cherry Chicken Salad-Stuffed Tomato | \$33.00 |
| Hummus Shooter with Crispy Pita | \$33.00 |
| Chicken Caesar Canapés | \$35.00 |
| Grape, Blue Cheese and Almond Truffles | \$35.00 |
| Chef's Selection of Cold Hors d'Oeuvres | \$36.00 |
| Goat Cheese Mousse Crisp, Smoked Salmon, Olive Salad | \$36.00 |
| Spicy Crab Tempura Rolls | \$37.00 |
| Cherry Pepper Stuffed with Saffron Shrimp | \$37.00 |
| Thai Scallop and Napa Slaw Spoon | \$37.00 |
| Smoked Salmon Blini, Fruit Caviar, Crème Fraiche | \$38.00 |
| Antipasto Skewers | \$38.00 |
| Peanut Chili Beef Tenderloin Lettuce Wraps | \$38.00 |
| Smoked Duck Breast on Rye Toast with Lingonberry and Orange Sauce | \$39.00 |
| Sesame-Seared Yellowfin Tuna Wontons | \$39.00 |
| Shrimp Cocktail Shooter | \$39.00 |
| Chili-Marinated Scallops with Bacon Guacamole on Lotus Root | \$39.00 |
| Lobster Medallion on Banana Tortilla with Onion Mousse | \$39.00 |
| Assorted Sushi | Market price |
| Butler-Passed Trio of American Caviar Passion Fruit, Ginger and Citron with Buckwheat Blini and Garnish (serves up to 50) | \$350.00 |

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Distinguished Hors d'Oeuvres Displays

Select in combinations to create your perfect predinner reception menu.

Our professional planners can help you determine the appropriate quantity of hors d'oeuvres for your event.

Traditional Display

| | Small <i>Serves up to 25</i> | Medium <i>Serves up to 50</i> | Large <i>Serves up to 100</i> |
|--|---------------------------------|----------------------------------|----------------------------------|
| Fresh Seasonal Fruit | \$75.00 | \$125.00 | \$200.00 |
| Fresh Vegetable Crudités with Dip | \$75.00 | \$125.00 | \$200.00 |
| Grilled Vegetables | \$95.00 | \$175.00 | \$300.00 |
| Antipasto | \$100.00 | \$185.00 | \$325.00 |
| Domestic and Imported Cheeses | \$100.00 | \$185.00 | \$325.00 |
| Fruit Kabobs and Pineapple Tree | | | \$250.00 |
| Market Display with Fresh Fruit, Cheeses and Vegetable Crudités | | | \$900.00 |

Premium Display 100-person minimum

Bruschetta. \$9.50 per person

Assorted Toasted Breads, Tomato Basil Relish, Marinated Mushrooms and Cipollini Onions, Caponata, Artichoke Olive Salad, Infused Olive Oils, Pesto Ricotta and Pecorino

Baked Brie. \$10.00 per person

Assorted Breads, Apple Butter and Dried-Cherry Brie, Smoked Salmon Brie, Pancetta, Basil and Sun-Dried Tomato Brie

Salsa Bar. \$10.00 per person

Yellow Corn Chips, White Corn Chips, Flour Corn Chips, Pico de Gallo, Grilled Pineapple Salsa, Roasted Chipotle Apple Salsa, Cantaloupe Red Onion Mint Salsa, Roasted Tomatillo Salsa, Watermelon Habanero Salsa, Rock Shrimp Seviche Salsa, Jicama Citrus Cilantro Salsa, Black Bean Corn Roasted Garlic Salsa and Guacamole

Mediterranean. \$11.50 per person

Hummus, Baba Ghanoush, Tabbouleh, Fatoosh, Kafta with Mint Yogurt, Falafel with Mint Chutney, Fresh Pita

Spanish Tapas. \$12.50 per person

Marinated Olive Display, Chili Cilantro-Marinated Queso Blanco, Olive and Tomato Breads, Fried Eggplant, Roasted Tomatoes, Prosciutto Ham with Melon and Extra-Virgin Olive Oil, Marinated Calamari, Chorizo and Manchego Frittata, Paella, Artichoke Bottoms with Sun-Dried Tomato and Goat Cheese

Chilled Fin Fish. \$15.00 per person

Cold Smoked Salmon with Garnish, Sesame-Seared Tuna with Crispy Wonton, Hot Mustard and Wasabi Mayonnaise, Grilled Mahi Mahi with Grilled Pineapple Salsa, Coconut Tilapia Roasted in Banana Leaf with Fresh Papaya

Chilled Shellfish \$17.00 per person

Shrimp Cocktail Martinis, Snow Crab Claws with Sherry Mustard, Oysters on the Half Shell with Champagne and Citron Caviar, Fennel Tomato Garlic-Marinated Black Mussels, Raspberry Lime-Grilled Scallops on Dressed Baby Arugula

Prawns. \$39.00 per dozen

Chilled Prawns with Cocktail Sauce

Add a Custom Ice Carving, \$300.00

All Hors d'Oeuvres presentations are recommended for 60-minute display, with a 90-minute maximum display time.

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