

HORS D'OEUVRES

Robert J.
EVENTS & CATERING



Cheese & Cracker Tray

with Ranch V

Fresh Vegetable Display

with Ranch V/GF

Fresh Fruit Display

with Fruit Dip V

Macaroni & Cheese Bites

with Ranch V

Spanakopita

V

Meatballs

Italian, Swedish, Sweet & Sour, BBQ

Pigs in a Blanket

with Ketchup & Mustard

Bacon Wrapped Brussel Sprouts

GF

Stuffed Mushrooms

Water Chestnuts

wrapped in Bacon with a Brown Sugar Glaze GF

Mini Loaded Potato Bites

GF

Gyro Rounds

GF

3 Onion & Brie Tart

Garlic and Plain Hummus

with Pita Chips V/VG/DF

Fried Ravioli

with Homemade Marinara V

Smoked Sausage

In a Mango BBQ Sauce DF/GF

Sun-Dried Tomato & Fresh Mozzarella Tart

V

Risotto Balls

with Homemade Marinara

Cheese & Pepper Quesadilla

V

Crispy Asparagus & Asiago

VG

Buffalo Chicken Dip

with Tortilla Chips

Italian Bruschetta

V

Chicken Kabobs

with Sautéed Vegetables and Smoky BBQ Sauce GF

Mini Potstickers

with Hoisin Sauce

Enchilada Tarts

Mini Beef Wellington

Vegetable Spring Rolls

with Spicy Mustard V/DF

Bacon Wrapped Shrimp

with Jack Daniels Sauce DF

Mini Chicken Wellington

Cuban Spring Roll

Crab Rangoon

with Sweet & Sour V

Shrimp Shooter

DF/GF

Seared Steak

in a Lettuce Cup DF

White Truffle Potato Croquettes

with White Truffle Sauce V

Mini Cheeseburgers

Mini Crab Cakes

with Dijon Mustard Sauce

Sirloin, Bacon, Gorgonzola

Skewer

Short Rib Pot Pie

Petite Stuffed Peppers

Sweet Petite Stuffed Peppers with Whipped Feta, Ricotta, Asiago Dip V/GF

Boneless Wings

with Ranch, BBQ, Buffalo Sauce

Lamb Meatballs

with Tzatziki Sauce

The consumption of raw or undercooked eggs, meat, poultry, seafood, or shellfish may increase your risk of a food borne illness

Pricing effective 2025. Subject to Change

BEFORE & AFTERS

DISPLAYS

Mini Sliders

SELECT ONE:

Burger: Buns, Cheese, Lettuce, Tomatoes, Assorted Condiments

Pulled Pork: Buns, Onion Straws, 3 different BBQ Sauces

Chicken: Buns, Spicy Maple Drizzle, White Cheddar Cheese Spread, Pickles

\$4.95 per guest

Gourmet Pizza Bites

Assorted Pizzas with House made Marinara and Pesto with Pancetta, Bacon, Pepperoni, Cheese, Tomatoes, and More

\$6.45 per guest

POPCORN BAR

Fresh Popped Popcorn accompanied by Mini M&M's, White Chocolate Chips, Peanuts, Pretzels and Mini-Marshmallows as well as Assorted Shaker Toppings including Bacon Cheddar, Chocolate, Nacho Cheese, Jalapeno, Ranch, White Cheddar, Caramel and Kettle Corn

\$3.95 per guest

NACHOS

Fresh Tri-Colored Tortilla Chips served with Warm Cheese Sauce and Salsa

\$4.25 per guest

COOKIES & MILK

Chocolate Chip Cookies with White and Chocolate Milk

\$3.65 per guest

S'MORES BAR

Build your own S'more with an Assortment of Chocolates, Marshmallows and Graham Crackers

Roasted on Sternos with Wooden Skewers

\$5.25 per guest



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BEFORE & AFTERS

DISPLAYS

Raw Bar

Shrimp, Crab Claws, Oysters, Sweet Chili Sauce, Cocktail Sauce, Mustard & Hot Sauce
Market Price

Charcutier Platter

Cured Meats, Cheeses, Crackers, Crostini, and Pita Chips, assorted Chocolates, Fruits, Grilled Vegetables
\$15.79 per guest

Martini Mashed Potato Bar (GF)

Homemade Smashed Redskin Potatoes, Sour Cream, Chives, Smoked Bacon, Butter, Shredded Cheese & Beer Cheese
\$5.95 per guest

Martini Mac & Cheese Bar

Elbow Macaroni, French Fried Onions, Smoked Bacon, Diced Ham & Tomatoes
\$5.45 per guest

Short Rib Sliders

Make Your Own Slider.
Includes Slider Buns, Crispy Onions, and Homemade Garlic Aioli
Market Price

Pasta Bar

Penne Pasta with your choice of 2 Sauces and 2 Proteinst (Meatballs, Sausage, or Chicken)
\$15.20 per guest

Taco Bar

Featuring Seasoned Ground Beef, Grilled Chicken, Shredded Lettuce, Shredded Cheese, Tomatoes, Sour Cream, Hard & Soft Taco Shells, Tri Colored Chips and Salsa
\$8.10 per guest

Fajita Bar

Grilled Chicken and Beef Strips on Flour Tortillas with Shredded Cheese, Sour Cream, Sautéed Peppers and Onions, Jalapenos, Salsa, Guacamole and Tri-Colored Corn Chips
\$9.95 per guest

Deviled Egg Bar

with Assorted Toppings
V/GF/DF
\$9.95 per guest

Lobster Mac & Cheese

Lobster Mac and Cheese Served in Small White Ramekins
Market Price

Baked Potato Bar (GF)

Baked Potatoes, Sour Cream, Chives, Smoked Bacon, Butter, Shredded Cheese with a Garden Salad
\$10.13per guest

BEFORE & AFTERS

STATIONS

Stir Fry Station

(GF OPTIONS)

Chicken, Shrimp, Asian Vegetables, Rice, and Asian Noodles with Szechuan Sauce and Sweet & Sour Sauce
\$7.90 per guest

Mussels Station

(GF OPTIONS)

Mussels in Garlic and White Wine served with Homemade Crostini
Market Price

Pasta Station

Made to order Penne Pasta with your choice of 2 Sauces and 2 Proteins (Meatballs, Sausage, or Chicken)
\$15.20 per guest

Scallop Station

Served with Pineapple Salsa and Plum Wasabi Drizzle
Market Price

Pierogi Station

Cheese & Potato Pierogi with your choice of Smoked Sausage, Sour Cream, Smoked Bacon, Cheeses and Onions Sautéed in Butter
\$7.65 per guest

Carving Station

(GF OPTIONS)

(SERVED WITH MINIATURE ROLLS AND SAUCES, MINIMUM OF 100 GUESTS)
SELECT ONE:

Oven Roasted Turkey Breast with Sage & Butter: \$5.25 per guest

Whole Roasted Cajun Pork Loin: \$5.25 per guest

Top Round of Beef: \$5.25 per guest
plus a chef staffing fee per selection



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