

**BUFFALO**  
**YACHT CLUB**  
**COLD / HOT HORS D'OEUVRES**

**Stationary\* Hors D'oeuvres:**

<i>International Cheese Crudite' served with Fresh Fruit and Vegetable w/ Dip Display</i>	\$4.00 pp
<i>Antipasto Display: Salami, Pepperoni and Cappicola with Roasted Red Peppers, Pepperoncinis, Artichokes, Olives, Cherry Tomatoes and Shredded Lettuce drizzled with Italian Dressing</i>	4.50 pp
<i>Smoked Salmon Display: Variety of Smoked Salmon including Plain, Gravlox and Sundried- Tomato accompanied with Red Onion, Capers, Sieved Eggs, Cream Cheese and Mini Bagels</i>	4.75 pp
<i>Raw Seafood Bar (Beautifully displayed Shrimp, Clams, Oysters, Mussels, Smoked Salmon, etc...)</i>	9.50 pp
<i>Fresh Shrimp Display with Cocktail Sauce ( 4 - 5 shrimp count per person )</i>	9.50 pp
<i>Assorted BYC Mini Sandwiches (Beef, Turkey, Ham) [Dinner Roll size]</i>	3.50 pp
<i>Breads – n – spreads (artichoke, tapenade, tomato-basil, hummus with various croutons)</i>	3.50 pp
<i>Meatballs – Swedish, Sweet &amp; Sour, BBQ, or Italian</i>	1.95 pp
<i>Chicken wings – Buffalo style, BBQ, Asian style</i>	1.25 pp

**Passed Hors D'oeuvres:**

<i>Smoked Salmon en Crouete: Smoked Salmon rolled with Boursin Cheese and Caviar garnished with Chives and lemon zest</i>	
<i>Mushroom Caps Stuffed with Crabmeat, Spicy Sausage or Spinach (choose one)</i>	
<i>Shrimp wrapped in prosciutto with pesto aioli</i>	
<i>Scallops in wrapped in Bacon with fresh pineapple</i>	
<i>Beef Kebobs with Teriyaki dipping sauce</i>	
<i>Chicken Kebobs with Cajun spices and remoulade dipping sauce</i>	
<i>Quiche: Assortment of mini baked quiche</i>	
<i>Baked Brie served with a Raspberry Sauce</i>	
<i>Mini Vegetable Quesadillas</i>	
<i>Mini Chicken Quesadillas</i>	
<i>Mini Crab Cakes served with a Spicy Remoulade Sauce</i>	
<i>Mini Beef Wellingtons: Beef Tenderloin Tips wrapped in Puffed Pastry with a Wild Mushroom Duxelle</i>	
<i>Mini Chicken Wellingtons: Chicken Breast wrapped in Puffed Pastry with a Wild Mushroom Duxelle</i>	
<i>Spanikopita: Spinach, Feta, Fresh Herbs and Green Onion wrapped in Phyllo Dough</i>	
<i>Wild Mushroom Profiteroles: Mushrooms, Chevre cheese, toasted walnuts in pastry</i>	
<i>Black Bean Empanada: Roasted corn and Black beans in potato crust</i>	
<i>Sun-dried tomato &amp; Feta Rolls</i>	
<i>Lobster Phyllo Triangles</i>	
<i>Baked Asparagus &amp; Gruyere cheese en Crouete</i>	
<i>Tomato &amp; Fresh Mozzarella en Crouete with Fresh Basil</i>	
<i>Blackened shrimp Bruschetta</i>	
<i>Pastry Shells Stuffed with Curried Chicken Salad</i>	
<i>Pastry Shells Stuffed with Crabmeat or Shrimp Salad</i>	

<b>Four Selections - \$ 9.50</b>
<b>Five Selections - \$11.50</b>
<b>Six Selections - \$13.50</b>

**Stations:****Chef Carved Meat Stations:** (add \$25.00 per carver)

<i>Roast Steamship Round CAB (45 lbs. avg.) with Rolls (serves 100)</i>	575.00
<i>Roast Top Round CAB (22lbs. avg.) with Rolls (serves 50)</i>	275.00
<i>Baked Virginian Pit Ham with Rolls (serves 30)</i>	175.00
<i>Roasted Turkey Breast with Rolls (serves 30)</i>	195.00
<i>Roast Pork Loin with Rolls (serves 30)</i>	195.00
<i>Roast Leg of Lamb with Rolls (serves 30)</i>	275.00
<b>Salads - Cold Pasta, Field Greens, Caesar Salad, Potato, Wild Rice,</b>	<b>\$ 2.95 pp</b>
<b>Specialty Salads...</b>	<b>\$3.95 pp</b>
<b>Pasta Station - (choice of two pastas)</b>	<b>\$6.50 pp</b>