
❧ Roslyn Claremont Hotel ❧

Butler Passed Hors D'oeuvres

(5.00pp)

Hot

(Select Four)

Moroccan Spiced Chicken Brochettes
Vegetable Wontons with Sweet & Sour Sauce
Sweet Potato Pancakes, Tangy Maple Glaze
Duck Spring Rolls with Plum Sauce
Chicken Dumplings, Ginger Soy Dipping Sauce
Salmon Cakes with Sweet Corn Salsa
Spiced Pecan Chicken Strips
Coconut Fried Shrimp
Macadamia Shrimp
Wild Mushroom Beggars Purse
Cocktail Franks En Croute
Spanikopita

Cold

(Select Four)

Bouchees with Whipped Chevre
Tomato & Mozzarella Crostini
Blue Corn Cup with Chunky Avocado & Green Salsa
Rosettes of Salmon on Pumpernickel Rounds
Smoked Salmon Tartar with Vodka & Dill
Prosciutto Di Parma Wrapped on Asparagus Tips
Endive with Walnut & Blue Cheese
Gravlox on Seven Grain Points
Bourbon Soused Shrimp with Apricot Relish
Cucumber Rondelle with Roasted Beets & Goat Cheese
Vegetable Sushi with Pickled Ginger & Wasabi
Gaufrette Potato Chip with Smoked Salmon & Dill

Elaborate Cold Displays

All Displays are artistically designed and hand created by our Garde Manger

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Imported Cheeseboard and Wine Display

*Gouda Camembert, Vermont Cheddar & Brie
served with English water crackers and sweet seedless grapes
Accompanied by Imported Red & White Wines*

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Garden Basket of Crudite

*Presentation of Julienne Carrots, Pencil Asparagus, Bell Peppers, Florets of Broccoli, Cauliflower,
Cherry Tomatoes and Black Olives. Served with Chef's tangy dressing*

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Cornucopia of Seasonal Ripened Fruit

*Sliced Watermelon, Honeydew, Cantaloupe, Strawberries and Pineapple
Garnished with Raspberries, Blackberries, Kiwi and carved Melons*

Pasta Station

*Pasta dishes are pan sautéed before your guests and accompanied by
freshly grated Parmigiano & Romano cheeses and crushed red pepper.*

*Fusilli Primavera
Rigatoni Bolognese
Orecchiette Pesto
Tri-Color Cheese Tortellini Alfredo
Farfalle a la Vodka
Penne Filetto di Pomodoro
(select two)*

Hot Chafing Dishes

(Select Three)

Eggplant Rollatini

Rolled and stuffed with ricotta cheese

Beef Bourguignon

Filet mignon tips and shallots in a red burgundy wine sauce.

Chicken Scarparelli

Lemon, garlic, olive oil and fresh bell peppers.

Seafood Paella

Shrimp, scallops and clams on Spanish rice pilaf.

Chicken Cacciatore

Peppers and onions in a marinara sauce.

Chow Mein with Oriental Fried Rice

Chinese vegetables in a Cantonese sauce.

Swedish or Italian Meatballs

Sherry wine or marinara sauce.

Stuffed Cabbage

Rolled and stuffed with rice and meat.

Clams, Mussels & Scallops Posillipo

Crushed plum tomatoes, white wine basil and garlic.

Filet of Sole Oreganato

In a lemon white wine sauce.

Beef with Broccoli

Sliced filet mignon tips with broccoli florets.

Hawaiian Chicken

Pineapple chunks in a tangy Polynesian sauce.

Chicken Marsala

Mushrooms in a Marsala wine sauce.

Sausage and Peppers

Sweet, hot sausage, tri color peppers in a light tomato sauce.

Kjellbasa

Served over steamed sauerkraut

Calamari Fradiavlo

Spicy marinara sauce.

Salad Bar

*Romaine and Spinach lettuce accompanied
with peppers, tomatoes, carrots, onions, olives, croutons, & bacon bits*

Also Included:

Occasion Cake

Custom made with your choice of filling

Freshly Brewed Regular & Decaffeinated Coffee and Tea

Roslyn Claremont Hotel

Prices

40.00 per person + 20% Service Charge + 8.625% Tax

Prices are based on 40 person min

Available Sat and Sun

12:00 – 4:00

or

1:00 – 5:00

Optional:

Unlimited Beer, Imported Wine & Champagne

5.00 pp

Unlimited Brand Name Liquors, Champagne, Beer and Imported Wine

10.00 pp

Passed Hors D'oeuvres

5.00 pp

Oatmeal Raisin, White Chocolate Macadamia, and Chocolate Chip Cookies

Brownies

3.00pp