

Fruit and Cheese Display

Served with Assorted Crackers

Grilled Tapas

Grilled Portobello Mushrooms, Eggplant, Artichoke Hearts,
Roasted Red & Yellow Peppers, Zucchini, and Leeks
Served with Hummus, French Bread Slices and Pita Points

Antipasto

Marinated Vegetables, Mushrooms, Peppers, Olives,
Salami, Fresh Mozzarella, Provolone and Tomatoes

Gourmet Chips

House Chips topped with Gorgonzola Crumbles & Balsamic Vinegar Glaze

Asian Dim Sum

Pot stickers, Lettuce Wraps, Spring Rolls, and Fortune Cookies
Sided with Sweet & Sour Sauce, Hot Chinese Mustard, Red Chili Oil and Soy Sauce

Fresh Steamed Seafood

Cascading Shrimp and Snow Crab
Served with Cocktail Sauce, Remoulade & Lemon Wedges

Battered Seafood

Grouper Bites, Calamari, Popcorn Shrimp
Served with Cocktail Sauce, Remoulade & Lemon Wedges

Jamaican Jerk Chicken

Jerk Spiced Chicken
Fruit Salsa and French bread Slices

Additional Service Charge & 7% Sales Tax will be applied to Final Billing Charges

Menu Prices are Subject to Change up to 90 Days Prior to the Function

Hot Hors D'oeuvres

Chicken Satay with Thai Peanut Sauce
Coconut Shrimp with Orange Ginger Sauce
Fried Grouper Bites with Caribbean Fruit Salsa
Fried Ravioli with Marinara Sauce
Golden Fried Calamari with Marinara Sauce
Jalapeno Poppers (Cream Cheese or Cheddar)
Lamb Lollipops with Raspberry Chipotle Dipping Sauce
Mini Crab Cakes with a Cajun Sauce
Mini Chicken Cordon Bleu
Mini Reuban Sandwiches
Parmesan Artichoke Hearts
Pear and Brie Puff Pastry
Portobello and Goat Cheese Stuffed Puff Pastry
Scallops Wrapped in Bacon
Spinach Pie
Stuffed Mushroom Caps with Crabmeat
Sweet Corn Nuggets
Sweet Heat Chicken Bites (raspberry or strawberry)
Tequila Lime Shrimp atop a Toasted Crustini
Vegetarian Spring Rolls with Plum Sauce

Cold Hors D'oeuvres

Assorted Deli Pinwheels
Ahi Tuna with Potato Crisp and Wasabi
Antipasto Skewers
Curry Chicken Salad atop a Toasted Crustini
Fresh Tomato Garlic Bruschetta Canapés
Genoa Salami Cornucopia with Piped Garlic Spread
Roma Tomato with Goat Cheese Canapés
Roasted Beef Canapés, Horseradish Cream

Additional Service Charge & 7% Sales Tax will be applied to Final Billing Charges

Menu Prices are Subject to Change up to 90 Days Prior to the Function

Roasted Top Round

Au Jus, Horseradish Cream,
Dijon Mayonnaise,
& Petite Rolls
(Serves 50 Guests)

**Pepper-Crusted Beef
Tenderloin**

Artichoke Aioli, Habanera Horseradish
Cream, & Petite Rolls
(Serves 30 Guests)

Roast Steamship Round of Beef

Au Jus, Horseradish Cream,
Dijon Mayonnaise,
& Petite Rolls
(Serves 150 Guests)

Roasted Carved Turkey Breast

Served with Cranberry Chutney,
Mayonnaise,
Whole Grain Mustard,
& Petite Rolls
(Serves 50 Guests)

Salad Station

Crisp Leaf Lettuce, Cucumber, Tomato,
Red Onion, Shredded Cheese, Black
Olives, Peppercini Peppers, & Croutons
Assorted Dressings

OR

Crisp Romaine with Parmesan Cheese,
Herb Croutons with Classic Caesar
Dressing

Asian Grill

Chicken Teriyaki and Beef Strips
Snow Peas, Stir Fried Vegetables,
Fried Rice, Lo Mein Noodles
\$10.95 per person
(2 hour station)

Mashed Potato Bar

Toppings to Include:
Cheddar Cheese, Scallions, Bacon Bits,
Sautéed Mushrooms, Butter & Sour
Cream

Pasta Station

Made to Order

Penne & Bow-Tie Pastas
Alfredo and Tomato Basil Sauces
Ingredients to Include:
Sausage, Chicken, Mushrooms,
Spinach, Black Olives, Artichokes
& Fresh Grated Italian Cheese

Fajita Station

Marinated Steak, Chicken, & Ground
Beef, Guacamole, Pico de Gallo, Sour
Cream, Tomato, Lettuce, Cheddar
Cheese, Flour Tortillas & Taco Shells
Chips, Salsa, Queso

*Add shrimp
Add Vodka Sauce*

Additional Service Charge & 7% Sales Tax will be applied to Final Billing Charges

Menu Prices are Subject to Change up to 90 Days Prior to the Function

Plated Dinner Entree Served with Salad, Entree, Chef Selection of Seasonal Vegetable and Starch, Dessert, Rolls & Butter, Iced Tea, Water & Coffee

Chicken Marsala

Chicken Lightly Dusted and Fried
Topped with a Mushroom & Marsala
Wine Sauce

Chicken Prosciutto

Chicken Stuffed with Prosciutto and
Gouda, Drizzled with a Roasted Red
Pepper Sauce

Chicken Francese

Chicken Lightly Battered with a
Parmesan Crust in a Buttery, Lemon-
Wine sauce

Potato Crusted Sea Bass

Topped with Garlic Butter Reduction

Macadamia Crusted Tilapia

Topped with Tropical Fruit Chutney

Grilled Salmon

Served in a Lemon Beurre Blanc Sauce

Roast Pork Tenderloin

With Apple Onion Marmalade

Rib eye Steak

Grilled and Topped with Sautéed
Mushrooms in a White Wine Sauce

Filet Mignon

Tender Australian Filet, Served with
Gorgonzola Cream Sauce

Baked Tomato

Stuffed with Marinated Vegetables &
Encrusted with Parmesan Cheese

Grande-Ole Ravioli

Saucer Sized Ravioli Filled with your
Choice of Five Cheese, Florentine or
Mushroom

**Herb Roasted Chicken &
Stuffed Shrimp**

Petite Filet & Crab Cake

Tender Australian Filet and Handmade
Crab Cake

Petite Filet & Salmon

Tender Australian Filet & Pan-seared
Salmon

Additional Service Charge & 7% Sales Tax will be applied to Final Billing Charges

Menu Prices are Subject to Change up to 90 Days Prior to the Function

Italian

Antipasto Display
Traditional Caesar Salad

Choice of Two Entrees:

Tuscan Parmesan Crusted Chicken
Meat Lasagna
Chicken Marsala
Chicken Piccata
Eggplant Parmesan

Choice of Two:

Angel Hair Pasta Marinara
Fettuccini Alfredo
Tri Colored Tortellini
Steamed Green Beans

Assorted Breads
Assorted Desserts
To Include Cannolis
Iced Tea and Water & Brewed Coffee
\$32.95 per person

Spanish Flair

Iceberg Salad with Grated Romano
Cheese, Tomato, Green Olives, and an
Herb Vinegar Dressing

Choose Two Entrees:

Skewered Chorizo Sausage
Slow Roast Ham with Sherry Vinegar
Artichoke Garlic Snapper
White Wine Chicken
Roasted Rioja Pork

Choose Two Sides:

Saffron Rice
Barcelona Black Beans
Fried Eggplant
Fried Plantains
Green Peas

Cuban Bread and Butter
Churros with Vanilla bean Ice Cream
Iced Tea and Water & Brewed Coffee
\$36.50 per person

American

Mixed Green Salad

Choice of Two Entrees:

Sliced NY Strip Roast
Pistachio Crusted Grouper
Sirloin Tips
Roasted Turkey Breast
Salmon Beurre Blanc

Choice of Two Sides:

Rice Pilaf
Roasted New Potatoes
Green Beans
Baby Carrots in Butter
Roasted Vegetable Medley

Assorted Desserts
Iced Tea and Water & Brewed Coffee

Additional Service Charge & 7% Sales Tax will be applied to Final Billing Charges
Menu Prices are Subject to Change up to 90 Days Prior to the Function

Churro Station

Mexican style cinnamon and sugar
dessert
Strawberry, Caramel, Chocolate
Drizzle, Vanilla, Chocolate, &
Strawberry Ice Cream

Make your Own Sundae Bar

Vanilla, Chocolate, and Strawberry
Ice Cream
Assorted Toppings to Include: Chocolate
Sauce, Caramel, Chopped Nuts, Oreo
Crumbles, Chocolate Chips, Sprinkles,
Whipped Cream, and Cherries

American Happy Days

Fried Oreos, Fried Twinkies, Apple Fritters
Served with Vanilla Ice Cream

Bananas Foster

Bananas Caramelized in a Brown Sugar
Rum Sauce
Served over Vanilla Ice Cream

Cherries Jubilee

Bing Cherries Flambéed in a Sweet
Brandy Sauce Served on
Vanilla Ice Cream

Gelato Eat-a-lot-o

Choose Three Flavors:
Pistachio, Chocolate, Hazelnut, Cookies &
Cream, Strawberry Sorbet

Mini Dessert Station

Assorted Gourmet Cookies, Macaroons,
Fudge Brownies,
Cheesecakes and Pastries

Assorted Dessert Buffet

Chef's Selection of Cakes and Pies
Freshly Brewed Coffee

European Dessert Crepes

Selection of Traditional Suzette, Fruit
Filled, Nutella, Cinnamon Sugar, and
Chocolate Crepes

Chocolate Fountain Station

Premium Belgian Chocolate (Choice of
Dark, Milk, or White)
Choose Six Dipping Items:
Apple Slices, Bananas, Orange Slices, Mini
Cream Puffs,

Marshmallows, Oreos, Pound Cake,
Pretzels, Rice Krispies Treats, Potato Chips

Additional Service Charge & 7% Sales Tax will be applied to Final Billing Charges

Menu Prices are Subject to Change up to 90 Days Prior to the Function

Open Bar

Priced per person, per hour, an open bar allows your guests to drink for a set price. Includes all mixers, liquor, beer, wine, and garnishes for a predetermined price per person.

Hosted Bar

Beverages are charged per drink on a consumption basis.

Cash Bar

Beverages are paid for by guests.

Bars include the following, unless requested Wine and Beer Bar only.

Premium Brands

House Brands

Wine

Imported Beer

Domestic Beer

Pepsi Soft Drinks

Bottled Water

Hosted Drink Tickets

Groups may purchase drink tickets for their guests per person. Guests will then pay for additional beverages on a cash basis.

Dinner Wine Service

House wine served with dinner charged on consumption, per bottle.

MOSI requires one bartender for every 100 guests for open, hosted or cash bars.

A Bartender fees applicable for all hosted and cash bars;

There is no bar set-up charge for an open bar.

Additional Service Charge & 7% Sales Tax will be applied to Final Billing Charges

Menu Prices are Subject to Change up to 90 Days Prior to the Function