



Schlesinger's Banquet & Catering Menu
Based on parties of 20, five pieces per person (100)

Hot Hors D'Oeuvres

Scallops Wrapped in Bacon	\$240
Balsamic Glazed Chicken	\$200
Spanakopita with garlic butter	\$220
Spring Rolls with ponzu dipping sauce	\$240
Mini Crab cakes with red pepper aioli	\$340
Cocktail Lamb Chops with apricot and mint chutney	\$400
Hot Crab Dip with crackers	\$200
Hondos Rib Bites with BBQ sauce	\$175

Cold Hors D' Oeuvres

Shrimp Cocktail	\$200
Oysters on the Half Shell	\$125
Melon and Asparagus wrapped with Prosciutto	\$140
Smoked Salmon Pinwheels with herbed cream cheese	\$175
Red Pepper and Mozzarella Crostini with Pesto	\$125

Platters

Vegetable Tray with dip and crackers	\$50
Fruit Tray with an orange poppy seed yogurt dressing	\$75
Cheese Tray with fruit garnish	\$75

Displays

Baked Brie with Raspberries and a coulis	\$100
Smoked Salmon with red onions, egg whites, egg yolks, capers and crackers	\$125
Caviar Sampler with Sturgeon, Salmon and Beluga with various accompaniments	Market Price
Antipasta with Italian meats, cheeses, vegetables and condiments	\$100

Carving Board

Beef Tenderloin	Market Price
Turkey Breast	
NY Sirloin	
Pork Loin	
Gold Medal Ham	

All Meats are served with Rolls, Horseradish sauce, Pommery, Dijon and Mayonnaise