

The Corinthian Event Center

Cold Hors d'oeuvres

{Per piece / Minimum of 50 per selection}

*Smoked Chicken and Truffle Salad in Phyllo
Portobello Mushroom Crostini with Feta Cheese
Grilled Asian vegetables in Wonton Cup w/ Wasabi Vinaigrette
Mini Focaccia Squares w/ Grilled Mushrooms and Tomatoes
Roulade of Beef w/ Roasted Red Peppers Lemon Pepper Aioli
Brandied Walnut Brie on Crostini
Ahi Tuna on Wonton with Wasabi Dressing
Prosciutto and Melon
Jumbo Gulf Shrimp with Spicy Cocktail Sauce
Smoked Salmon wrapped Asparagus
Artichoke Bottom with Crab Salad*

Hot Hors d'oeuvres

{Per piece / Minimum of 50 per selection}

*Artichoke Fritters with Red Pepper Aioli
Spanakopita
Vegetable Egg Rolls
Oriental Potstickers
Shitake Mushrooms in Phyllo Purse
Tuscan Bites with Marinara Sauce
Kalamata Olive and Goat Cheese Tartlet
Thai Beef Satay with Spicy Peanut Sauce
Chicken Tequila Burritos
Mini Brie in Puff Pastry
Crab Cakes with Chile Mango Sauce
Lobster Empanadas
Coconut Mini Lobster Tails
Mini Lamb Chops with Basil and Arugula Pesto*

Please add 20% service charge and applicable sales tax.

***The Corinthian Event Center
Displayed***

Grand Display of Domestic and Imported Cheeses

Selection of Fresh Vegetables with Herb Ranch Dressing

Mirror Display of Seasonal Sliced Fruit with Yogurt Dipping Sauce

Mirror Display of Smoked Salmon

Cream cheese, capers, red onions and mini bagels

Assorted Sushi

*Tuna, California and Nori Rolls and Sashimi
Garnished with Wasabi, pickled ginger and soy sauce*

Baked Brie in Puff Pastry

Walnut and mango chutney and sliced French bread

Stations

Oriental Stir Fry

Stir Fried Beef over five spice oven roasted potatoes

California Pasta

*Penne pasta and tri- colored Tortellini
With sundried tomato virgin olive oil
and roasted leek cream sauces*

Santa Fe

Beef or Chicken Fajitas with all the trimmings!

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Stations Continued

Carving

(Carving stations are served with appropriate sauces and assorted mini rolls)

Roast Sirloin of Beef (serves 50 guests)

Honey Glazed Country Ham (serves 50 guests)

Roast Breast of Turkey (serves 35 guests)

Seared Tenderloin of Beef (serves 25 guests)

The Finishing Touch

Assorted Mini Pastries and Petit Fours

Chocolate Dipped Strawberries or Truffles

Chocolate Fountain

Treats for Chocolate Fountain

***An assortment of Fresh Strawberries, Bananas,
other seasonal fruit, Lady Fingers, Cookies, Rice Crispy Treats,
Dried Fruit, Marshmallows and pretzels***

Specialty Coffee Station

***Espresso, cappuccino, lattes and chai tea
(Pricing based on duration & number of guests)***

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