



Off-site Catering Menus

Butlered Hors D'oeuvres

Choose One From Each Category

Price Based on One Hour of Passed Hors d'oeuvres Prior to Dinner Service

\$6.95 Per Guest

(add \$ 1.50 per person without dinner service)

Category One

Baked Brie Bites

(soft brie cheese, wrapped in puff pastry; raspberry coulis)

Fiesta Scoop

(crisp tortilla cup filled with fire roasted black bean salsa)

Spanakopita

Whipped Vegetable Mousse on a Cucumber Round

Bourbon Glazed Meatballs

Bacon Cheddar Croustade

Italian Sausage Stuffed Mushroom Caps

Category Two

Caribbean Chicken

(skewered chicken topped with tropical salsa)

Oriental Chicken Sate

(served on a skewer with peanut sauce)

Melon Wrapped with Prosciutto

California Sushi Roll

Goat Cheese Croustade

(fresh goat cheese and sundried tomato jelly)

Shrimp Egg Roll

Shrimp Salad on Pita Crisp

Bourbon Glazed Chicken

Crab Balls with Tartar Sauce

Mustard Encrusted Beef Satay

Coconut and Cashew Chicken Skewer

(orange marmalade dipping sauce)

Category Three

Shrimp Brochette

(marinated shrimp on a wooden skewer)

Bistro Baguette

(sliced bistro tenderloin topped with boursin cheese)

Beef Wellington

Seafood Mousse on Pita Crisp Topped with Jumbo

Lump Crab

Tenderloin Beef Kabobs

Crab Stuffed Mushroom Caps

Crab Bruschetta on Croustade

Gazpacho Shooter Garnished With a Crab Claw

BBQ Shrimp wrapped with Bacon

Prices are Subject to Off-Site Fees, 20% Service Charge and 6% Sales Tax
Please Add Two Dollars Per Guest for a Choice of Two Entrees (same starch and vegetable)

www.Altlandhouse.com

Table Displays

(Displayed One Hour Prior to Dinner Service)

Fresh Cut Vegetables with Dip

Farm Fresh Baby Belgium Carrots, Cherry Tomatoes, Celery Sticks, Broccoli Crowns and Cauliflower

Displayed with Creamy Herb Dip

\$3.25 Per Guest

Breads & Spreads

Bruchetta, Hummus and Black Bean Dip

Served with Grilled Flatbreads and Crostini Paddles

\$4.50 Per Guest

Fruit Display

A Beautiful Display of Seasonal Fruit and Berries Served with Sweet Yogurt Dip

\$4.75 Per Guest

Altland House Special

Fresh Baby Belgium Carrots, Celery Sticks, Relish, Oven Baked Cheese Fondue, Assorted Flatbreads,

Bread Cubes and Crackers

\$5.50 Per Guest

Imported and Domestic Cheese Display

Imported and Domestic Cubed Cheeses and Wheels of Cheese, Baked Brie

Assortment of Crackers and Wafers

\$5.50 Per Guest

Cheese & Vegetable Display

Baked Brie Wrapped in Puff Pastry, Assorted Berries, Gourmet Cheese Spheres, Marinated Asparagus Spears,

Roasted Tomatoes, Grilled Flatbreads, Roasted Garlic Hummus

\$7.00 Per Guest

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Marinated Vegetables with Imported and Domestic Cheese

Variety of Marinated Fresh Vegetables, Imported and Domestic Cubed Cheeses and Wheels of Cheese with an Assortment of Crackers and Wafers and Altland House Fresh Baked Pepperoni Bread
\$8.50 Per Guest

Altland House Deluxe

Swedish Meatballs, Fresh Cut Vegetables with Herb Dip, Hot Crab Dip with Baguette Slices
\$8.50 Per Guest

Seafood Station

A Beautiful Display of Steamed Shrimp, Assorted Vegetable Sushi Rolls, Seared Loin of Ahi Tuna Served with Wasabi and Chili Garlic Sauce, Sushi Rice and Asian Cucumber Slaw
Market Price

Mediterranean

Lightly Dusted Pan Fried Calamari Served with Marinara and Parmesan Peppercorn Dipping Sauces
Fresh Tomato Mozzarella and Prosciutto
\$10.50 Per Guest

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