

# The Wilshire Caterers

## Reception

### *Cold Display*

Crudités of Fresh Vegetables with Dipping Sauce

### *Passed Hors D'oeuvres (Select 5)*

#### *White Glove Butler Passed*

Miniature Franks in Puff Pastry

Mozzarella Sticks with Marinara Sauce

Barbecue Beef Kabob

Baked Brie en Crute

Spring Roll with Oriental Mustard Sauce

Coconut Chicken Fillets with Plum Sauce

Classic Potato Knishes served with Mustard

Asparagus En Crute, Beef Kabobs

Vegetable Tempura with Sweet & Sour Sauce

Sun dried Tomato and Artichoke Hearts in Phyllo

Crispy Potato Pancakes Topped with Chunky Apple  
Sauce

*First Hour: \$24.95 per person*

*Additional Hours: \$13.95 per person*

Based on a Minimum Guarantee of 25 Guests

## Upgraded Cocktail Reception

### *Cold Display*

Tomato Bruschetta, Mélange of Fresh Sliced Fruits,  
Crudités of Fresh Vegetables with Dipping Sauce,  
Mirrored Display of Imported & Domestic Cheeses

### *Passed Hors D'oeuvres (Select 8)*

#### *White Glove Butler Passed*

Coconut Shrimp, Baked Brie En Crute,

Miniature Pizza Bagels, Mozzarella & Red Pepper

Miniature Beef Wellingtons, Dim Sum with Duck

Sauce, Brochette of Chicken Sesame,

Scallops Wrapped with Bacon, Cocktail Franks in Puff

Pastry, Asparagus in Phyllo Dough

Spanakopita, Chicken Quesadilla Stick, Vegetable

Spring Roll with Scallion Ginger Sauce

Vegetable Tempura with Sweet & Sour Sauce,

Sun dried Tomato & Artichoke Hearts in Phyllo,

Freshly Smoked Norwegian Salmon Canapé

*First Hour: \$34.95 per Person*

*Additional Hours: \$13.95 per Person*

Based on a Minimum Guarantee of 25 Guests

*Open Bar: \$14.00 Per Person (1 Hour) \$6.00 per Person per Extra Hour*

*Beer and Wine Only: \$12.00 per Person for Two Hours*

Based on a Minimum Guarantee of 25 Guests

### *Carving Station Enhancement Options- 25 Guest Minimum*

Roasted Fresh Young Turkey, Giblet Gravy & Cranberry  
Compote

*\$8.50 per person, per hour*

Smoked Black Forest Ham, *Black Bread and Whole Grain Mustard*

*\$8.50 per person, per hour*

Salmon en Croute, Thyme Aioli

*\$8.50 per person, per hour*

Corned Beef Brisket, Party Rye and Pommery Mustard

*\$8.95 per person, per hour*

Roast Loin of Pork, Silver Dollar Rolls and Port Wine

Cranberry Sauce

*\$9.50 per person, per hour*

Marinated Flank Steak, Sliced Italian Bread and Au Jus Natural

*\$9.75 per person, per hour*

Tenderloin of Beef, Baguettes and Three-Peppercorn Sauce

*\$12.50 per person, per hour*

New York Strip Steak of Beef, Petite Rolls and Madeira

*\$11.50 per person, per hour*

Roast Rack of Lamb with Rosemary Sauce

*\$19.00 per person, per hour*

*\$150 Carver Fee – One Carver per 75 Guests*

*All Prices Subject to 21% Service Charge and 7% Sales Tax*

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