

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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