



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

Hot Hors D'Oeuvres

Scallops Wrapped in Bacon	\$275
Balsamic Glazed Chicken	\$225
Spanakopita with garlic butter	\$245
Spring Rolls with ponzu dipping sauce	\$250
Mini Crab cakes with red pepper aioli	\$425
Cocktail Lamb Chops with apricot and mint chutney	\$425
Hot Crab Dip with crackers	\$275

Cold Hors D' Oeuvres

Shrimp Cocktail	\$225
Oysters on the Half Shell	\$175
Melon and Asparagus wrapped with Prosciutto	\$145
Smoked Salmon Pinwheels with herbed cream cheese	\$195
Red Pepper and Mozzarella Crostini with Pesto	\$150

Platters

Vegetable Tray with dip and crackers	\$55
Fruit Tray with an orange poppy seed yogurt dressing	\$80
Cheese Tray with fruit garnish	\$80

Displays

Baked Brie with Raspberries and a coulis	\$125
Smoked Salmon with red onions, egg whites, egg yolks, capers and crackers	\$150
Caviar Sampler with Sturgeon, Salmon and Beluga with various accompaniments	Market Price
Antipasta with Italian meats, cheeses, vegetables and condiments	\$125

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