

Hors d'oeuvres

Cold Hors d'oeuvres

- English finger sandwiches (chicken salad, egg salad, pimento) **\$3**
- Mediterranean bruschetta on crostinis **\$3**
- Crostini topped with Boursin cheese and English cucumber **\$3**
- Vegetable Crudité **\$3**

- Chicken salad sandwiches on mini croissants **\$3.50**
- Traditional hummus with pita chips **\$3.50**
- Caprese skewers with fresh mozzarella, heirloom grape tomatoes, and fresh basil **\$3.50**
- Southern style deviled eggs with smoked bacon **\$3.50**

- Smoked salmon mousse in cucumber cups **\$4**
- Seared ahi tuna on crostinis with wasabi crème fraiche **\$4**

Fresh seasonal fruit display **\$5**

International cheese display **\$6**

Hot Hors d'oeuvres

- Spinach artichoke dip with grilled flatbread and tri-colored tortilla chips **\$3**
- Fried macaroni and cheese bites **\$3**
- Homemade chicken tenders with honey mustard and BBQ sauce **\$3**
- Smoked sausage in a puff pastry with spicy mustard **\$3**
- Chicken quesadilla with sour cream and salsa **\$3**

- Asian pork egg rolls with zesty Szechuan dipping sauce **\$3.50**
- Vegetable egg rolls tangy with a mustard dipping sauce **\$3.50**
- Duck Rangoon (duck confit and goat cheese with Asian chile dipping sauce) **\$3.50**
- Roasted duck with a bourbon bacon jam on crostinis **\$3.50**
- Homemade meatballs (choice of BBQ, Swedish, or Italian) **\$3.50**
- Chicken skewers (choice of honey chipotle, teriyaki, pineapple lime, or BBQ bourbon bacon) **\$3.50**

In order to maintain freshness, buffets will be serviced for 2 hours.
All prices are based on a 2 pieces per person cost except where noted and a customary 20% taxable service charge and 9.5% sales tax will be added.



- Assorted hot sliders (choice of 2) **\$5**
- Hot ham and Swiss with brown mustard on house rolls **\$5**
- Roast beef with horseradish sauce parker house rolls **\$5**
- Hot brown (roasted turkey, bacon, and tomato with mornay sauce) on sourdough bread **\$5**
- Cheeseburger on brioche **\$5**

Miniature crab cakes with lemon dill aioli **\$6**

Pasta Station \$4

- Penne or bowtie pasta with choice of: (alfredo, marinara, or sundried tomato cream sauce)
- Fried shrimp with Cajun remoulade and cocktail sauce
- Smoked salmon flatbread pizza with kale, spinach, red onions, and capers
- Chicken lollipops (choice of sundried tomato alfredo, Florentine sauce, or apricot glaze)
- Fig and mascarpone in phyllo dough
- Crab Rangoon with an Asian chile sauce

Clams casino **\$4.50**

Market price each list item per person

- Oysters on the half shell with cocktail sauce and horseradish
- Smoked salmon lox with dill cream cheese on mini bagels
- Shrimp cocktail with cocktail sauce

All hors d'oeuvres are served with the appropriate condiments and garnish

Chef's Carving Station

Prime Rib of Beef
Serves 40 ppl. - \$425

Herb Roasted Beef Tenderloin
Serves 30 ppl. - \$375

Top Round of Beef
Serves 75 ppl. - \$260

Free Range Turkey Breast
Serves 25 ppl. - \$165

Bone In Ham
Serves 75 ppl. - \$245

Pork Loin
Serves 35 ppl. - \$230

Chef's Attendant Station
\$50 per 100 ppl.

All beef is cooked Medium Rare to Medium unless guests specify otherwise.



Punch
\$2.50 per person

Columbian Coffee or Iced Tea Service
\$2 per person

Sparkling White Grape Juice
\$9 per bottle

Cake Cutting Fee
\$50 per 100 ppl.

To enhance an event, hand carved ice sculptures are available. Please ask your catering manager to assist you in selecting a design that expresses your individual style.

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Drink Selections

Call Brands	\$6.75
Premium Brands	\$7.00
Super Premium Brands	\$7.75
Domestic Beer	\$3.50
Imported Beer	\$4.00
House Wine	\$6.00
Mineral Water	\$3.00
Soft Drinks	\$2.00
Fruit Juices	\$2.50



Hosted Bar

Host pays by the drink based on consumption

Cash Bar

Guest pays by consumption

A bartender fee of \$50 will apply for each bartender
Maximum 4 hours for bar service

Wine by the Bottle

House Wine	\$24.00
Ballatore Sparkling Wine	\$24.00
Keg (1/2 or 1/4 barrel)	Market Price

General Morgan Inn & Conference Center