

***Hot Hors D'oeuvres***

*Minimum Order of 50 Pieces for all Items*

***Lollipop Lamb Chops***



*In a Rosemary Mint Demi*

***Spice Crusted Seared Beef Tenderloin***

*Shaved Horseradish, Pomegranate Syrup*

***Roasted Pear and Roquefort Tart***

*Puff Pastry Filled with Bosc Pear and Roquefort Cheese*

***Herb and Honey Veal Tenderloin Crostini***



*Herb and Honey Crusted Roasted Veal on a Toasted French Baguette*

***Shiitake Spring Rolls***

*With Sweet, Hot and Sour Dipping Sauce*

***Lobster, Fontina Polenta Cakes***



*Roasted Polenta, Cheese and Maine Lobster*

*The Above Hors D'Oeuvres are \$6.25 per piece*

*A Customary 20% Taxable Service Charge and 7% State Sales Tax will be Added to the Above Prices  
Philadelphia Marriott Downtown, 1201 Market Street, Philadelphia, Pennsylvania 19107*

***Hot Hors D'oeuvres***

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***Thai Peanut Chicken Satay***

*Skewered Chicken Tenderloin Marinated in a Thai Peanut Sauce*

***Lobster Strudel***

*Lobster and Fresh Vegetables Wrapped with Phyllo Dough*

***Petit Beef Wellington***

*Tender Cut of Beef Tenderloin in Puff Pastry Cognac Dipping Sauce*

***Petit Crab Cake***

*Mary Rose Sauce*

***Coconut Shrimp***

*Shrimp Rolled in Coconut with Mango-Lime Dipping Sauce*

***Portobello Puff***

*Creamy Cheese Soufflé, Portobello Mushrooms*

***Marinated Beef Skewers***

*Red Wine, Shallots & Sweet Peppers*

***Peking Duck Salad***

*With Hoisin Sauce Served in a Chinese Spoon*

***Argentine Beef***

*On Plantains*

***Miniature Chicken Fajita***

*With Black Bean Salsa*

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## **Chilled Canapés**

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**Roasted Apple and Smoked Chicken Salad**  
*On Savory Brioche Toast*

**Chicken Breast Au Poivre**  
*Pumpernickel Toast with Gorgonzola Cream*

**Smoked Salmon**  
*And Dill Quesadilla*



**Lobster Medallion, American Caviar**  
*On Buckwheat Pancake with Tamarind Jerk Sauce*

**Spiced Fava Bean Crostini**  
*With Shaved Vella Dry Jack*

**Rainbow Caviar**  
*On Toast Point*

**Prosciutto Wrapped Bread Sticks**  
*With Melon and Fig Compote*

**Foie Gras Mousseline**  
*With Lavender Pineapple Chutney and Savory Tartlet*

**Apple Smoked Chicken Crostini**  
*With Maytag Bleu Cheese and Mango Chutney*

**Pepper Crusted Lamb**  
*With Whole Grain Mustard and Shaved Parmesan*

**Chicken Salsa**  
*On a Mini Corn Muffin*

**Vegetable Sushi Maki**  
*And Pink Ginger Soy Sauce*



**Seared Sea Scallop**  
*With Roasted Red Peppers*

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## **Seafood Selections**

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### **Oysters and Clams on the Half Shell**



#### **Jumbo Shrimp**

#### **Crab Claws**

*With Fresh Lemon Stars*

*Sauce Mary Rose, Cocktail Sauce, Horseradish and Tabasco*

*\$8.50 Per Piece*

#### **\*Shrimp Scampi**

*(Prepared to Order)*

*Large Shrimp with Chardonnay and*

*Lemon Garlic Butter*

*\$9.50 Per Person*

#### **\*Crab Cake Station**



*Jumbo Lump Crab Cake Sautéed to Order*

*Served with Remoulade, Black Bean Salsa*

*And Spicy Corn Relish*

*\$12.00 Per Person*

*\*Attendant Required for Each Station*

*\$150.00 for Each Attendant*

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	<i>Large (Serves 100)</i>	<i>Medium (Serves 75)</i>	<i>Small (Serves 35)</i>
<b><i>Fresh Vegetable Crudités And Baked Tortilla Chips</i></b> <i>Served with Sweet Roast Garlic and Artichoke Dips</i>	\$525.00	\$400.00	\$200.00
<b><i>Fresh Fruit Fondue</i></b> <i>Pineapple, Melon, Strawberries And Seasonal Fruits and Pound Cake Accompanied by Piña Colada Dip, Dark Chocolate Fondue and Whipped Cream</i>	\$725.00	\$550.00	\$275.00
<b><i>International &amp; Domestic Cheese Display</i></b> <i>Wheels of Selected Cheese Garnished with Fresh Fruit Baskets of Assorted Crackers and Armenian Flat Breads &amp; Cheese Sticks</i>	\$820.00	\$625.00	\$305.00
<b><i>Roasted and Grilled Vegetable Display</i></b> <i>With Herbed Focaccia and Parmigiano Reggiano Cheese Armenian Flat Breads and Cheese Sticks</i>	\$625.00	\$475.00	\$235.00
<b><i>Antipasto Display</i></b> <i>A Display of Imported Meats and Cheeses Includes Prosciutto, Mortadella, Dried Salami Sliced Capicola, Provolone and Mozzarella Cheese, Garnished with Marinated Vegetables and Herbed Olives</i>	\$825.00	\$625.00	\$305.00
<b><i>Fresh Fruit Display</i></b> <i>A Selection of Assorted Sliced Fresh Seasonal Fruits and Mixed Berries</i>	\$625.00	\$475.00	\$335.00
<b><i>Atlantic Smoked Salmon Display</i></b> <i>Thinly Sliced and Served with Cream Cheese, Capers, Chopped Egg, Onions and Pumpernickel Bread</i>	---		\$275.00 Per Side

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