

HOTEL
PÈRE MARQUETTE


HORS D'OEUVRES

Pre-Dinner Hors D'oeuvres

It is our suggestion to order three to four items per guest, from the Hors D'oeuvres Items list to satisfy your guests for one hour prior to any dinner event.

Hors D'oeuvres Receptions With No Planned Full Service Dinner

It is our suggestion to order six to eight items per guest, from the Hors D'oeuvres Items list to satisfy your guests for two hours in addition to two cold display items.
If a heavier amount of food is desired please refer to the Special Additions menu and fill in as necessary.

HORS D'OEUVRES ITEMS

Minimum of 25 Pieces of Each Item Please

Cold Selections

- ~ Cornets of Salami with Cream Cheese
- ~ Deviled Eggs with Caviar
- ~ Seasonal Melons Wrapped In Prosciutto Ham
- ~ Fresh Strawberry Gorgonzola
- ~ Toasted Almond Crusted Cheddar Cheese Ball
with Assorted Crackers
- ~ Baked Spinach & Artichoke Dip with Assorted Crackers
\$1.25 each

- ~ Italian Bruschetta Gorgonzola
- ~ Assorted Finger Sandwiches
- ~ Cocktail Deli Sandwiches
- ~ Fresh Mozzarella and Tomato Capriccio Studded
with Fresh Basil & Seasoned Olive Oil
- ~ Turkey Wrap Pinwheels
\$2.00 each

- ~ Cucumber Rondelles with Shrimp Mousse
- ~ Cucumber Rondelles with Smoked Salmon Mousse
- ~ Artichoke and Crabmeat Dip with Assorted Crackers
- ~ Large Gulf Shrimp Shooters Served in a Shot Glass
with Cocktail Sauce & Lemon Wedge
\$2.75 each

Hot Selections

- ~ Baked Hot & Spicy Chicken Wings
with Bleu Cheese Dressing
- ~ Baked Swedish Meatballs
- ~ Baked Meatballs Marinara
- ~ Fried Chinese Egg Rolls with Sweet & Sour Sauce
- ~ Baked Mushroom Caps with Italian Sausage & Cheese
- ~ Baked Mushroom with Escargot Spinach & Brie Cheese
\$1.25 each

- ~ Baked Cocktail Franks in Puff Pastry
- ~ Baked Mushroom Caps with Spinach & Brie Cheese
- ~ Baked Assorted Cocktail Quiches
- ~ Fried Crabmeat Rangoon with Sweet & Sour Sauce
- ~ Fried Coconut Shrimp with Cocktail Sauce
\$2.00 each

- ~ Baked Petite Chicken Yakitori with Pineapple
- ~ Baked Water Chestnuts Wrapped in Bacon
- ~ Fried Chicken Quesadilla with Salsa
- ~ Baked Oysters Rockefeller
- ~ Baked Bratwurst Skewers Wrapped in Bacon with
Sweet Apple Slices and Course Ground Mustard
- ~ Jumbo Baked Shrimp Stuffed with Crab
\$2.75 each

SPECIAL RECEPTION DISPLAYS

Domestic Cheese Display

a Fine Selection of Wisconsin Cheddar, Baby Swiss, Pepper Jack, and Colby Cheese, Served with Fresh Fruit Garnish and Assorted Crackers

\$83.00 (25 servings)
\$165.00 (50 servings)
\$330.00 (100 servings)

Deli Meat & Cheese Display

with Cocktail Buns & Condiments

\$125.00 (25 servings)
\$250.00 (50 servings)
\$500.00 (100 servings)

Antipasti Display

Sliced Beef Salami, Provolone, Cheddar, Pepper Jack, Cherry Tomatoes, Kalamata Olives, and Pepperoncini Peppers

\$145.00 (50 servings)
\$290.00 (100 servings)

Gourmet Cheese Assortment

An Assortment of Imported Gouda, Brie, Gorgonzola, Havarti, Gourmandise Walnut and Port Salut Cheeses with Assorted Crackers and Fruit Garnish

\$160.00 (25 servings)
\$320.00 (50 servings)
\$640.00 (100 servings)

Fresh Seasonal Fruit Display

with Fruit Yogurt Dipping Sauce

\$83.00 (25 servings)
\$165.00 (50 servings)
\$330.00 (100 servings)

Fresh Vegetable Display

with Choice of Ranch or Bleu Cheese Dip

\$63.00 (25 servings)
\$125.00 (50 servings)
\$250.00 (100 servings)

CARVED SELECTIONS

Carved Items are served with Cocktail Rolls and Appropriate Condiments

Roasted Tenderloin of Beef with Béarnaise Sauce

Rubbed with Rosemary and Seasonings, Seared and Roasted
\$245.00 per Tenderloin (25 Servings)

Roast Breast of Turkey

Coarse Ground Mustard and Mayonnaise
\$190.00 per Turkey (50 Servings)

Top Round of Beef

Creamed Horseradish Sauce, Coarse Ground Mustard and Au Jus
\$250.00 per Round (75 Servings)

Whole Bone-In Steamship Round of Beef

Creamed Horseradish Sauce, Coarse Ground Mustard and Au Jus
\$515.00 per Steamship (200 Servings)

Brown Sugar Cured Banjo Ham

Coarse Ground Mustard and Mayonnaise
\$165.00 per Ham (50 Servings)

Roast Loin of Pork Andouille

with Red Bell Pepper Cream Sauce
\$160.00 per Loin (50 Servings)

Roast Prime Rib of Beef

Rosemary Rubbed, Seasoned and Roasted, Served with Au Jus and Creamed Horseradish Sauce
\$315.00 per Loin (40 Servings)

UNIFORMED CHEF STATIONS

Minimum of 75 Guests Please

Uniformed Chef

\$35.00 per Station

Create an Omelet Station

Featuring an Assortment of Toppings and Fillings
\$4.75 per Person

Pasta Station

Cooked to Order with Assorted Ingredients
\$6.00 per Person

Stir-Fry Station

Beef, Chicken, Vegetables, Ginger, Infused Teriyaki Glaze
accompanied of Steamed Rice
\$8.00 per Person

Steak Diane Station

Slices of Beef Tenderloin Sautéed with
Mushroom and Demi Glace
\$11.50 per Person

Sautéed Shrimp Station

Jumbo Shrimp Prepared Scampi Style accompanied of Penne Pasta
\$270.00 per 100 Pieces

SPECIAL RECEPTION SWEET DISPLAYS

Chocolate Table

Chocolate Mousse in Chocolate Cups, Chocolate
Truffles, Chocolate Fudge Nut Squares,
Chocolate Dipped Strawberries
\$225.00 per 100 Pieces

Cheesecake Bar

Creamy Cheesecake with an Assortment of Toppings:
Fresh Strawberries, Blueberry Sauce, Caramel Sauce,
Pecans, Chocolate Chips, and Whipped Cream
\$6.00 per Serving

Viennese Pastry Table

An Assortment of Delicious Miniature Finger Pastries
\$250.00 per 100 Pieces

Wheel of Baked Brie Cheese in Puff Pastry

Served with Grapes & Assorted Crackers
\$190.00 per Wheel (75 servings)

SNACKS

Fancy Mixed Nuts
\$18.50 per Pound
Salted Peanuts
\$16.00 per Pound
Tortilla Chips & Salsa
\$17.00 per Pound
Popcorn
\$7.50 per Pound
Guacamole
\$27.00 per Quart

Honey Roasted Peanuts
\$18.50 per Pound
Potato Chips
\$7.50 per Pound
Pretzels
\$7.50 per Pound
Party Mix
\$14.00 per Pound
Sour Cream & Onion Dip
\$16.00 per Quart

SPECIAL ADDITIONS

Custom Ice Sculptures

Custom Designed by Our Executive Chef
\$350.00 and up per Ice Sculpture

Whole "Hot House Cooked & Smoked" Salmon

Lemon, Capers, Diced Onion, Dill Sauce
\$143.00 each (75 servings)

Whole Poached Salmon

Attractively Displayed with Trimmings
\$240.00 per Display (75 servings)

Side of "Cold" Smoked Salmon

Mini Bagels and Traditional Garnish
\$165.00 per Side (50 servings)

Iced Shrimp Cocktail

With Lemon and Cocktail Sauce
\$255.00 per 100 pieces

Pineapple Tree

Decorated with Skewered Fruit and Melted Chocolate
\$340.00 per Tree (100 servings)

Champagne Punch

Fruit Flavored Tangy & Champagne Spiked
\$40.00 per Gallon

Iced Snow Crab Legs

With Lemon and Cocktail Sauce
\$425.00 per 75 servings

Eggs Benedict (For Breakfast Buffet)

English Muffin, Canadian Bacon, Poached Egg, Hollandaise Sauce
\$3.75 per Person

Cheese Blintzes (For Breakfast Buffet)

with Cinnamon and Sugar
\$6.75 per Person

CHAMPAGNE & HORS D'OEUVRES RECEPTION

Minimum of 75 Guests Please, a \$2.00 Extra Charge per Guest Applies if Under Minimum
Includes Food Service for Two Hours and a Champagne Toast for all Guests

Cold Displays To Include:

- ~Gourmet Cheese Display with Fruit Garnish and Crackers
- ~Fresh Seasonal Fruit Display with Fruit Yogurt Dipping Sauce
- ~Fresh Vegetable Display with Ranch or Bleu Cheese Dip
- ~Bowl of Fancy Mixed Nuts and Mints
- ~Freshly Brewed Coffee and Decaffeinated Coffee

Choice of Two Cold Hors D'oeuvres Items:

- ~Cornets of Salami with Cream Cheese
- ~Deviled Eggs with Caviar
- ~Cucumber Rondells with Shrimp Mousse
- ~Italian Bruschetta Gorgonzola
- ~Seasonal Melons Wrapped in Prosciutto Ham

Choice of One Carving Station:

- (To be served with Cocktail Rolls and Appropriate Condiments)
- ~Roast Baron of Beef
 - ~Brown Sugar Cured Banjo Ham
 - ~Roast Loin of Pork Andouille
 - ~Whole Turkey Breast

Choice of Two Hot Hors D'oeuvres Items:

- ~Baked Mushroom Caps with Italian Sausage and Four Cheeses
- ~Baked Assorted Cocktail Quiche
- ~Baked Water Chestnuts Wrapped in Bacon
- ~Fried Crabmeat Rangoon with Sweet and Sour Sauce
- ~Baked Spinach Artichoke Dip with Assorted Crackers

\$26.25 per Person

The above items are subject to a 9.25% State Tax, a 0.50% County Tax, a 2% City Tax and a 17% service charge.
The Hotel Pere Marquette reserves the right to change menu items and prices without notice.