

Opus 9 Banquet & Catering Menu Based on parties of 20, five pieces per person (100)

Hot Hors D'Oeuvres Scallops Wrapped in Bacon Balsamic Glazed Chicken Spanakopita with garlic butter Spring Rolls with ponzu dipping sauce Mini Crab cakes with red pepper aioli Cocktail Lamb Chops with apricot and mint chutney Hot Crab Dip with crackers	\$350 \$295 \$325 \$295 \$595 \$595 \$395
Cold Hors D' Oeuvres Shrimp Cocktail Oysters on the Half Shell Melon and Asparagus wrapped with Prosciutto Smoked Salmon Pinwheels with herbed cream cheese Red Pepper and Mozzarella Crostini with Pesto	\$375 \$250 \$250 \$295 \$225
Platters Vegetable Tray with dip and crackers Fruit Tray with an orange poppy seed yogurt dressing Cheese Tray with fruit garnish	\$125 \$135 \$150
Displays Baked Brie with Raspberries and a coulis Smoked Salmon with red onions, egg whites, egg yolks, capers and crackers Antipasta with Italian meats, cheeses, vegetables and condiments	\$195 \$275 \$195
Carving Board Beef Tenderloin Turkey Breast NY Sirloin Pork Loin	Market Price

All Meats are served with Rolls, Horseradish sauce, Pommery, Dijon and Mayonnaise

Gold Medal Ham

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