



**HORS D'OEUVRES RECEPTION  
OPTION #3**

Guests will be greeted by formally dressed wait staff butler passing the following hors d'oeuvres.....

- Chilled Gulf Shrimp w/ Cocktail Sauce
- Portobella Mushroom Bruschetta with Arugula and Rosemary Garlic Aioli
  - Petite Beef Wellington with Mushroom Duxelle

**CAJUN STATION**

Blackened Shrimp Kabobs  
Red Beans & Rice  
Grilled Alligator and Andouille Sausages Creole Style

**ITALIAN STATION**

Jumbo Sea Scallops w/ Tortellini Alfredo  
Pan Fried Ravioli w/ Plum Tomato Marinara & Fresh Grated Parmesan  
Fresh Antipasto Display and Pesto Tomato Bruschetta

**ASIAN STATION**

Pot Stickers with Sesame Soy  
Sushi and California Roll Display with Wasabi and Pickled Ginger  
Crab Rangoon with Sweet Sour Sauce

**GERMAN STATION**

Chef Carved Roasted Center Cut Pork Loin w/ Cranberry Demi Glace  
Assorted Fresh Bakery Silver Dollar Rolls & Condiments  
Assorted Old World Sausages "mit Kraut"  
Petite Chicken Schnitzel with Spaetzle and Lemon Butter

**POTATO MARTINI BAR**

An interactive original Saz's experience!!

Garlic Homemade Mashed Potatoes w/ your choice of chef sauteed toppings such as leeks, shallots, artichoke hearts, sweet peppers, olives, parmesan, garlic, chives all attractively presented to a long stemmed martini glass.

**SWEETS & COFFEE STATION**

Real Vanilla Bean Ice Cream with your choice of Flambe desserts to include...  
Bananas Foster or Cherries Jubilee  
Petite Cream Puffs, Eclairs and Pastries  
Silver Urns of Hazelnut Coffee & Decaf with condiments

**\$37.00 per guest plus 19% service charge and tax**

**Minimum 150 People**

**125-149 guests add \$2 per person**

**100-124 guests add \$3 per person**

*Not available for groups under 100 guests*

*Pricing includes China and flatware service.*

*Should you choose to have disposable serving ware, please deduct \$2 per guest.*

Updated April 2009