

TERRACE

on Fifth

Receptions and Starters

Plates

XL Nachos (Serves 10 People) *Served with jalapenos, tomatoes, cheddar cheese, black olives, pico de gallo, scallion cream*

Vegetarian Nachos • 18

Chicken Nachos • 20

Pulled Pork Nachos • 20

Cheese Quesadillas *Large Flour Tortillas Stuffed with Cheddar Jack Cheese, Tomatoes, Scallions and Jalapenos (30 pieces Serves 10-15)* • 30

Chicken Quesadillas *Large Flour Tortillas Stuffed with Grilled Chicken, Cheddar Jack Cheese, Tomatoes, Scallions and Jalapenos (30 pieces Serves 10-15)* • 40

Southern Chicken Tenders *Hand-Breaded and Deep Fried to a Golden Brown Served with BBQ and Ranch Sauces (30 Pieces Serves 10-15)* • 45

Creole Dip *Spicy Cream Cheese Dip with Tortilla Chips and Celery Sticks (Serves 10)* • 14

Tuna Tartare *Ahi Tuna with Sesame Oil, Lime Juice and Spice Blend with Asian Wonton Chips (Serves 10-15)* • 110

Assorted Maki Platter *with Ginger and Wasabi (Serves 10-15)* • 55

Bites

All Bites are Priced Per Dozen, Two Dozen Minimum Per Variety

Beef Crostini *Genoa Beef, Garlic Crostini, with Herbed Cream Cheese* • 18

Bruschetta *Garlic Crostini Topped with Tomatoes, Mozzarella and Basil Relish* • 15

Spicy Ahi Tuna Bites *Served with Spicy Wasabi Aioli* • 25

Crab Stuffed Mushrooms *Broiled Mushrooms Stuffed with Jumbo Lump Crabmeat* • 30

Sausage Stuffed Mushrooms *Broiled Mushrooms Stuffed with Italian Sausage* • 30

Andora's Famous Mini Crab Cakes *Served with Red Onion Caper Sauce* • 36

Shrimp Shooter *Served with Cocktail Sauce* • 36

Asian Meatball *Tender Meatballs in a Spicy Plum Sauce* • 15

Chicken Satay *Tender Chicken Meat Skewered and Served with Spicy Thai Peanut Sauce* • 20

Greek Salad Skewer *Cucumber, Tomato, Kalamata Olive and Feta on a Skewer* • 18

Stuffed Banana Peppers *Spicy Italian sausage with mozzarella and basil marinara* • 25

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Platters

\$24 serves 10-12 people

\$45 serves 20-24 people

\$80 serves 45-50 people

Or \$3 per guest over 50 people

Seasonal Fruit *Fresh Sliced Fruits and Berries in Season*

Gourmet Cheese and Crackers

Smoked Gouda, Aged Cheddar, Swiss, Pepper Jack & Havarti with Mustard Dipping Sauce

Combination of Our Seasonal Fruit and Cheese

Crudités *Broccoli, Carrots, Cauliflower, Bell Peppers with Ranch Dressing*

Charcuterie *Includes Domestic and Imported Cheeses, Olives, Marinated Artichokes, Roasted Tomatoes, Peppers and a Selection of Fine Cured Meats • Market Price*

Live Stations

Each Station Requires One Chef Attendant @ \$100 for Up to Three Hours

Carving Station *Featuring Carved Item with Slider Rolls and Condiments*

Roasted Tenderloin of Beef *with Horseradish Cream • 250 (Serves up to 15)*

Roasted Strip Loin of Beef *with Horseradish Cream • 350 (Serves up to 40)*

Roasted Breast of Turkey *with Cranberry Chutney • 125 (Serves up to 40)*

Roasted Loin of Pork *with Pan Gravy • 120 (Serves up to 30)*

Baked Bone in Ham *with Grainy Mustard • 200 (Serves up to 50)*

Pasta Station *Featuring Penne with Marinara and Alfredo Sauces and the Following Toppings: Ham, Bacon, Sausage, Grilled Chicken, Grilled Shrimp, Tomato, Green Onion, Broccoli, Mushrooms, Asparagus, Parmesan Cheese • 10 per person, 50 minimum*

Slider Station *Featuring Assembly of Sandwiches with Slider Rolls and Condiments Priced per person, 50-person minimum*

Cheeseburgers *with BBQ Sauce and American Cheese • 5*

BBQ Pulled Pork *with BBQ Sauce, Gouda Cheese and Crispy Onion Straws • 6*

BBQ Pulled Chicken *with BBQ Sauce, Gouda Cheese and Crispy Onion Straws • 6*

BBQ Brisket *with BBQ Sauce, Gouda Cheese and Crispy Onion Straws • 8*

Chilled Chicken Salad *with Mayonnaise, Toasted Almonds, Celery, Lettuce and Tomato • 5*

Crab Cake *with Red Onion Caper Sauce • 14*

Lobster Roll *with Mayonnaise and Celery • 16*