



# Menu

*Jubilee Banquet Facility*



Choose any of our finest offerings and combine them with a Chef attended carving station.

*All prices are per piece unless stated otherwise. Prices are subject to change.*

## Hors d' Oeuvres Menu

❖ Fried Mushrooms with Mild Horseradish Aioli	\$ .35
❖ Italian Sausage in Puff Pastry with Italian Red Gravy Dip	\$ .50
❖ Meatballs Marinara	\$ .50
❖ Deep Fried Mozzarella Sticks with Tomato Gravy Dip	\$ .50
❖ Jalapeño Poppers	\$ .50
❖ Vegetable Spring Rolls with Sweet and Sour Sauce	\$ .60
❖ Deep Fried Chicken Tenders with BBQ Dipping Sauce	\$ .75
❖ Asian Pot Stickers with Ponzu Dipping Sauce	\$ .75
❖ Mushroom Caps Provolone with Sausage and Marinara	\$ .75
❖ Chicken Satay Skewers with Malay Peanut Sauce	\$ .75
❖ Spanikopita	\$ .85
❖ Assorted Miniature Quiche	\$ .85
❖ Navy Sticky Wings with Sweet Pepper Glaze	\$ .95
❖ Mini Coastal Crab Cakes with Remoulade Sauce	\$ .95
❖ Buffalo Style Chicken Wings with Traditional Hot Sauce	\$ .95
❖ Crab Rangoon	\$1.00
❖ Bacon Wrapped Fancy Scallops	\$1.45
❖ Coconut Encrusted Shrimp with Pineapple Salsa	\$1.45
❖ Jumbo Chilled Shrimp with Zesty Cocktail Sauce	\$1.50
❖ Tortellini Pasta with Marinara Sauce	\$1.75/person
❖ Fried Corn Tortillas with Pico de Gallo Salsa	\$1.75/person
❖ Spinach Artichoke Dip with Fresh Corn Chips	\$2.50/person