



## Hors D'Oeuvres, Desserts and Beverages

+ Please note, prices listed do not include 20% gratuity and 10% Sales Tax

### Displays

Artisan and Imported Cheese Display .....	\$5.00 Per Person
Raw Vegetable Crudite Display with Assorted Dips .....	\$1.50 Per Person
Fresh Seasonal Fruit Display with Assorted Sauces .....	\$2.00 Per Person

### Savory Cheese Cakes & Stuffed Cheeses

*(Each Serves 50 ppl)*

Maytag Blue Cheesecake with Peach Chutney .....	\$43.00 Each
Aged Manchego & Roasted Bell Pepper Cheesecake with Salsa Verde .....	\$56.00 Each
Grilled Jalapeno & Cilantro Relish Stuffed Brie .....	\$48.00 Each

### Poultry Items (3 pieces per person)

Panko Breaded Chicken Tenders with Sweet BBQ, Honey Mustard, or Homemade Ketchup .....	\$2.50 Per Person
Blackened Sesame Chicken with Orange Ginger Glaze .....	\$2.50 Per Person
Coconut Breaded Chicken Tenders with Ginger Sesame Aioli, Sweet Chili Dipping Sauce, or Wasabi Mustard .....	\$2.75 Per Person
Pulled Chicken Spring Rolls with Asian Slaw and Peanut Dipping Sauce .....	\$3.25 Per Person
Mojo Marinated Chicken Skewers with Roast Bell Peppers, Pineapple with Champagne Syrup .....	\$3.50 Per Person

### Beef and Pork (3 pieces per person)

Sesame & Coriander Crusted Kobe Beef Flank with Mixed Greens .....	\$6.00 Per Person
Jerk Marinated Pork Sticks with Papaya Relish .....	\$4.75 Per Person
Bacon Wrapped Beef Kabobs and Smoked Mushrooms with Sherry Glaze .....	\$5.75 Per Person
Herb Marinated Beef Striploin on Rosemary Picks with Kalamata Olive Dressing .....	\$5.50 Per Person
Italian Meatballs in Spicy Marinara Sauce .....	\$3.25 Per Person

### Vegetarian (3 pieces per person)

Vegetable Sushi with Ginger Aioli .....	\$3.75 Per Person
Ratatouille Stuffed Radicchio Leaves .....	\$3.75 Per Person
Manchego Stuffed Roma Tomatoes with Pear Balsamic Drizzle .....	\$3.75 Per Person
Basil Risotto Stuffed Wontons with Lemon Thyme Buerre Blanc .....	\$3.75 Per Person
Black Bean & Tomatillo Dumpling with Pico De Gallo .....	\$3.75 Per Person

### Seafood Hors D'Oeuvres (3 pieces per person)

Creole BBQ Style Gulf Shrimp with Garlic Chile Butter .....	\$6.75 Per Person
Peeled Gulf Shrimp & Christmas Cocktail Chutneys .....	\$6.50 Per Person
Panko Breaded Fried Shrimp & Cocktail Sauce .....	\$6.25 Per Person
Margarita Marinated Crab Claws with Lime & Garlic Oil .....	\$7.25 Per Person
Bayou La Batre Blue Crab Cakes with Smoked Onion Remoulade & Arugula Salad .....	\$7.50 Per Person
Jonah Lump Crab & Wakami Salad on Asian Spoon .....	\$7.50 Per Person
Spicy Spiny Lobster Rangoons with Sweet Chili Syrup .....	\$7.50 Per Person
Bacon Wrapped Scallops with Cranberry Chutney .....	\$8.50 Per Person
Vodka Soaked Salmon Gravlax with Bread & Butter Pickle Relish .....	\$6.50 Per Person

*Sliders & Cocktail Rolls (1 piece per person)*

Prime Angus Beef Sliders with Caramelized Onion Ragout, Hickory Bacon & Gruyere Cheese with Condiments .....	\$2.50 Per Person
Spice Encrusted Kobe Flank on Herb Ciabatta, Drunken Vidalia Onion Compote with Wasabi Mayo .....	\$2.75 Per Person
Spice Rubbed BBQ Pulled Pork on Jalapeno Cornbread Squares with Sweet Apple BBQ Sauce with Bread & Butter Pickles .....	\$2.75 Per Person
Mesquite Smoked Turkey on Fresh Yeast Rolls with Spiked Cranberry Chutney .....	\$2.00 Per Person
Grilled Salmon "Slider" On Goat Cheese Focaccia Cilantro Mayo & Brie Cheese .....	\$2.00 Per Person

*Crostinis & Bruschetta*

Paper Thin Flat Iron Beef with Feta Crumbles & Arugula on Herb Crostini .....	\$1.75 Per Person
Whole Grain Mustard Pork Loin with Apple Chutney on Basil Bruschetta .....	\$1.95 Per Person
Vodka Soaked Salmon Chips with Dill Pesto on Caper Bruschetta .....	\$1.95 Per Person

*Chef Manned Stations*

Hand Rolled Sushi Bar (Request List of Available Types)

Pick Between an Arrangement of Sushi Rolls

Made Fresh In Front of You and Your Guests.....	\$9.00 Per Person
---	-------------------

Chef Carved Roasted Meats(Choose One)

Inside Round of Beef .....	\$3.50 Per Person
Turkey Breast .....	\$3.50 Per Person
Bourbon Glazed Ham .....	\$4.00 Per Person
Beef Tenderloin .....	\$7.50 Per Person
Prime Rib .....	\$6.00 Per Person
Meats Served with Fresh Rolls and Condiments	

Fresh Farfalle & Fettuccine Pasta Bar

Assorted Topping and Sauces Made to Your Standards .....	\$7.50 Per Person
--	-------------------

Southwestern Quesadilla Bar

Choose One (Chicken, Beef, Shrimp, Pork and Vegetable)

Served with All the Toppings .....	\$8.50 Per Person
------------------------------------	-------------------

Creamy Mashed Potato Martini Bar

Assorted Toppings & Sauces .....	\$6.00 Per Person
----------------------------------	-------------------

Shrimp & Grits Chef Station

Fresh Gulf Shrimp in a Spicy Tasso Ham Reduction

Over Stoned Ground Grits .....	\$8.50 Per Person
--------------------------------	-------------------

Fresh Seafood & Oyster Bar

Bring the Ocean to you with Fresh Shucked Oysters,

Steamed Crab Legs, Boiled Shrimp, & Fresh Fish .....	Call for Availability & Price
--	-------------------------------

Asian Wok Stir Fry and Noodle Station

An Assortment of Asian Inspired Food, Stir Fried To Order .....	\$9.00 Per Person
---	-------------------

<b>Chef Fee Applies to all Station .....</b>	<b>\$100.00-\$150.00</b>
--	--------------------------

*Dessert Stations*

Bananas Foster Flambé Station

Bananas, Brown Sugar, Butter, Crème de Banana Liquor And Brandy Flambéed in the room and served with Vanilla Bean Ice Cream (minimum 50ppl, chef fee applies)..... \$7.00 per person

Cherries Jubilee Flambé Station

Sweet Cherries with Almonds and Brandy Flambéed in the room with Vanilla Bean Ice Cream (minimum 50ppl, chef fee applies) ..... \$7.00 per person

Ice Cream Sundae Bar

Vanilla Bean Ice Cream with all the traditional toppings: Whipped Cream, Hot Fudge, Caramel Sauce, Butterscotch Sauce, Strawberry Sauce, Chocolate Chips, Cookie Crumbles, Cherries and Nuts (minimum 50ppl) .....  
..... \$6.50 per person

Century Signature Mini Dessert Station

An Assortment of Mini Tartlettes, Truffles, Chocolates, Petit Fours and Cheesecakes ..... \$6.00 per person

*CASH BAR*

Cocktails..... \$ 6.00 - \$15.00  
House Wine by the Glass ..... \$4.00  
Domestic Beer..... \$4.00  
Imported Beer..... \$5.00  
Soft Drinks and Bottled Water ..... \$2.00

*HOSTED BAR*

House Brand Cocktails..... \$6.00  
Call Brand Cocktail ..... \$7.00-15.00  
Wine (By the Bottle) ..... \$20.00  
Domestic Beer..... \$3.25  
Imported Beer..... \$4.25  
Premium Beer ..... \$5.25-\$9.00  
Soft Drinks and Bottled Water ..... \$2.00

*ADDITIONAL BEVERAGES*

*(Minimum of Three Gallons on each beverage ordered)*

Non- Alcoholic Punch ..... \$16.00 per gallon  
Assorted Juices ..... \$10.00 per quart  
Champagne Punch..... \$40.00 per gallon  
Coffee or Decaffeinated Coffee ..... \$16.00 per gallon  
Sweetened Iced Tea, Iced Tea or Lemonade ..... \$16.00 per gallon  
Sodas and Bottled Water ..... \$2.00 each

**Bartenders @ \$125.00 (for 3 hours)**

## Century Hors D'oeuvre Packages

### Light Hors D'Oeuvres (Not Available on Parties that begin after 6:00pm)

Artisan and Imported Cheese Display  
Fresh Seasonal Fruit Display with Assorted Sauces  
Paper Thin Flat Iron Beef with Feta Crumbles & Arugula on Herb Crostini  
Blackened Sesame Chicken with Orange Ginger Glaze  
Creole BBQ Style Gulf Shrimp with Garlic Chile Butter

**\$18.00 Per Person**

### Medium Hors D'Oeuvres

Artisan and Imported Cheese Display  
Fresh Seasonal Fruit Display with Assorted Sauces  
Whole Grain Mustard Pork Loin with Apple Chutney on Basil Bruschetta  
Blackened Sesame Chicken with Orange Ginger Glaze  
Jerk Marinated Pork Sticks with Papaya Relish  
Choose One: Mashed Potato Station, Pasta Station or Prime Rib Carving Station

**Chef Fee \$100.00**

**\$23.00 Per Person**

### Heavy Hors D' Oeuvres

Artisan and Imported Cheese Display  
Fresh Seasonal Fruit Display with Assorted Sauces  
Pulled Chicken Spring Rolls with Asian Slaw and Peanut Dipping Sauce  
Fontina Stuffed Fried Ravioli  
Vodka Soaked Salmon Chips with Dill Pesto on Caper Bruschetta  
Bayou La Batre Blue Crab Cakes with Smoked Onion Remoulade & Arugula Salad  
Choose Two: Beef Tenderloin Carving Station, Shrimp and Grits Station, Asian Wok Stir Fry or Southwestern Quesadilla Bar

**Chef Fee \$ 200.00**

**\$32.00 Per Person**

\*\* Don't forget to add one of our Delicious Dessert Stations. Freshly Baked Cookies are also available for \$20.00 per dozen .